

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/7/2022	Time in: 9:15	Time out: 10:45	License/Permit # FOOD5030	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: El Chico	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 503 I-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Ecoclab/monthly	Hood Facilitec/3mo	Grease trap : LES/1000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓										
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
3				✓		3					
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					2				✓	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
1						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jose Zabala</i>	Print: Jose Zabala	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: El Chico	Physical Address: 503 I-30	City/State: Rockwall, TX	License/Permit # FOOD5030	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cut tomatoes	39	cold well/shredded cheese	40	rice cooked	205
enchiladas/cheese	40/40	cold top/cut tomatoes	39	under counter cooler/milk	41
salsa	41	sour cream	39	bar under counter cooler ambient	38
WIF ambient	-4	under/burritos	41		
ground beef on stove	202	grill drawer/cooked veggies	41		
hot holding reach in/queso	148	pork	41		
shredded chicken	149	under counter freezer/ambient	8		
black beans reheating on stove	189	ice cream freezer	4		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front hand sink 100+F
	Dishwasher hand sink 100+F
	Dishwasher 100 ppm chlorine sanitizer
45/3r	Missing grout throughout. To address. Food debris, water that could attract pests.
32	Rusty shelves throughout
	Steam table not setup, water at 153F. No food in steam table at time of inspection.
	Cutting boards new, look good.
	Vent hood very clean, good.
19	Need air gap under 3 comp sink
	3 comp sink 110+F
	Sani bucket 200 ppm quats
39	Clean tortilla press/buildup
	Air gap under ice machine established, good
45	Fill holes in walls, maintenance to walls
32	Pay particular attention to condition of clean dish shelf/to be cleanable/rusty and peeling paint
	Soda/tea nozzles WRS daily
42	Some cleaning needed on shelves, in/around/on equipment
	Bar hand sink 100 F
10/33	Bar dishwasher not sanitizing, will use back kitchen dishwasher until repaired.
	Sanitizer seems to be weak (color). Changed Sanitizer to new jug. COS
	Margarita machines cleaned weekly
37	Cover liquor bottles at night
34	Fruit flies in bar (just a few), eliminate sources of food, clean drains at night
	RR sinks 100+F

Received by: (signature) <i>Jose Zabala</i>	Print: Jose Zabala	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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