

Retail Food Establishment Inspection Report

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

Date: 9/13/2021	Time in: 10:00	Time out: 11:12	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: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: 503 E I-30 Rockwall, TX	Pest control : Ecolab/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					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							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						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Olivia Garza</i>	Print: Olivia Garza	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 E 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
pantry cold top/pico	41	chicken	167	enchilada	38
sour cream	41	grill drawers/beef	40	beef	32
under/burrito	41	chicken	41	WIF ambient	-4
cold well/cheese	41	cooked veggies	41	drink under counter cooler/creamer	41
hot well/beans	161	under counter freezer ambient	3		
queso	157	ice cream freezer ambient	-3		
reach in warmer/queso	155	WIC/chili	35		
ground beef	162	cut tomatoes	40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 137 F
	Sani bucket 200 ppm quats
32	Address badly scored and discolored cutting boards
	3 comp sink 138 F
	New can opener. Good.
32	Rusty shelves in WIC
45	Clean under shelves and equipment throughout
45	Clean walls, ceiling
39/37	Discard unused equipment outside in back area. Organize to clean/prevent pests
	Dishwasher hand sink 100+F
	Dishwasher 100 ppm chlorine sanitizer
45	Missing grout, food debris and standing water especially under dishwasher
	Soda/tea nozzles WRS daily
45	Lots of food debris under ice machine, to clean
42	Cleaning in/around/on equipment
	Beer taps cleaned/maintained by supplier
39	Store beer mugs mouth part facing in/not touching side walls or store inverted on bar mats
	Bar dishwasher 100 ppm chlorine sanitizer
	Bar hand sink 100+F
	Alcohol bottles capped at night
	Margarita machine broken and cleaned weekly
34	Gap at front door, to address
42	Clean floors drains (especially under ice machine)
	RR hand sinks 100+F
40	Discard paper boats after use. Do not save overnight.

Received by: (signature) <i>Olivia Garza</i>	Print: Olivia Garza	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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