	Retail Food Establishment Inspection Report															
	ate:	1/2	<u>م</u>	<u></u>	Time in:Time out:License/P1 1 · 1 51 · 1 0EOO			20	0				Est. Type Risk Category Page $\underline{1}$ of $\underline{2}$			
							D5030 nt 4-Investigation 5-			tio	<u> </u>	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner N								4-11	ives	uga	uo	u j	* Number of Repeat Violations:			
El Chico Physical Address: Pest control :							Н	Inoc	1		G	reas	e trap : Follow-up: Yes			
503 I-30 Rockwall, TX Ecolab/8-22-2023								Hood Grease trap : Facilitec/6-2023 LES/8-16-2023					6-2023/3mo No			
М						$\mathbf{O} = no$ $\mathbf{V}' a c$							pplicable $COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R$			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												ive Action not to exceed 3 days				
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O						R		O I N N C U N O A O				С	Employee Health			
Т	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employees and conditional employees;				
	~							1	~				knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
_	~				3. Proper Hot Holding temperature(135°F)	+							Preventing Contamination by Hands			
	~	4 Proper cooking time and temperature			+		Τ.	~				14. Hands cleaned and properly washed/ Gloves used properly				
	•	5. Proper reheating procedure for hot holding (165°F in 2				+	15. No bare hand contact with ready to eat foods o					15. No bare hand contact with ready to eat foods or approved				
	~				Hours)			1	~				alternate method properly followed (APPROVED Y_N_)			
	~				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
					Approved Source		Γ		~	Ī			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in	H							no eggs			
	~	good condition safe and unadulterated; parasite									Chemicals					
					8. Food Received at proper temperature	+							17. Food additives; approved and properly stored; Washing Fruits			
	~				check at receipt			•	~				& Vegetables Ecolab Veggie wash			
					Protection from Contamination			•	~				18. Toxic substances properly identified, stored and used			
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature		t		~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Foundation Items (2 Pe					oints)) viol	latio	ons I	Requ	uire	Cor	rrective Action within 10 days			
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O I U N		N O	N A	C O	Food Temperature Control/ Identification			
T	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4			T	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22 Food Handler/ no unauthorized persons/ personnel			\square			~				28. Proper Date Marking and disposition Very good				
					Safe Water, Recordkeeping and Food Package Labeling			,	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
~					23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		\square							30. Food Establishment Permit (Current/insp report sign posted)					
	•				-		_						12/31/2023			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		ľ		~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory			W	+				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		_	2	1				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
╘					in menu Core Items (1 Point) Violations Require Corrective	e Activ				ceed 90		D_{C}				
O U	I N	N O	N A	C O	Prevention of Food Contamination	R		0	Ι	N O	N A	C O	Food Identification			
Ť	~			š	34. No Evidence of Insect contamination, rodent/other	\square	\vdash	Т	~			š	41.Original container labeling (Bulk Food)			
-	י י				animals 35. Personal Cleanliness/eating, drinking or tobacco use	++		'	*				Physical Facilities			
┡	v v				36. Wiping Cloths; properly used and stored	+		1					42. Non-Food Contact surfaces clean			
	v v				37. Environmental contamination	+ +	┝		~	┥			43. Adequate ventilation and lighting; designated areas used			
┡	-				38. Approved thawing method	+	┝	_	_	┥			44. Garbage and Refuse properly disposed; facilities maintained			
-	•					\square	-	1	~	+			45. Physical facilities installed, maintained, and clean			
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			\square	ŀ	1	+	+			46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used			1	~							
	~				40. Single-service & single-use articles; properly stored and used			1	v				47. Other Violations			

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Received by: (signature) Patrick Balogun	Print: Patrick Balogun	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establisht EI C	ment Name: NCO	Physical A 503 I-	-30	City/State: Rockwa	License/Permit # FOOD5030	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	/Location Temp F				
	pp/pico	41	beef	162	_		41/41			
shre	edded cheese	41	large steam well/rice	e 165	small lin	e 51				
u	nder/burrito	41	beans	158	grill	52				
	pico	41	chicken	172	reach in	s 165				
under	counter freezer ambient	6	beef	163	b	166/159				
cold	well/cut tomatoes	41	tamales	156		168				
exp	o cold well/pico	41	cold well/shredded chees	se 49	WIC/er	s 42/39				
stea	m wells/chicken	167	grill drawers/bee				41/33			
Item	AN INSPECTION OF VOUD ES		SERVATIONS AND CORRECT			E CONDITIONS ODSEDVE				
Number	AN INSTECTION OF TOOK ESTABLISTIMENT HAS BEEN WADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
2	Hand sink 100F equipped Small line drawers not cold holding at 41F or below. TCS items moved from WIC to drawers 1.5 hours previous									
		-	be used first/within 4				ious			
2			es for shredded cheese to colo			,	DS			
			Oppm chlorine sanitize							
	Sani buckets @ 200	-	• •							
	Warewash sink 100									
	Using Ecolab Veggi		•							
	3 comp sink 126 F		•							
45	Need to replace caulking behind 3 comp sink and adhere to wall									
45	••		en tiles and baseboard	• •						
W			. To address any remai		e badly	scored/discolored				
45			ed drywall, to be repair	ed						
	No raw shelled egg		d voodu to oot							
42	Gloves used for all	• •	an dishes are stored							
42			ver clean dish racks							
10			to bowls/bags for to go							
	Soda/tea nozzles W	-								
Bar hand sink 109 F equipped										
10/33 Bar dishwasher less than 50ppm chlorine. Will use kitchen dishwasher until repaired										
Sleeved straws in bar										
WIF ambient-2, under counter drink cooler/creamer 41										
Received (signature)		,	Patrick	Balog	un	Title: Person In Charge/ Ow Manager	ner			
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS		1 . 1			
Form EH-0	6 (Revised 09-2015)	0.		•		Samples: Y N # co	lected			