

# Retail Food Establishment Inspection Report

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

Date: <b>3/7/2023</b>	Time in: <b>2:30</b>	Time out: <b>4:10</b>	License/Permit # <b>FOOD5030</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>El Chico</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1-30 Rockwall, TX</b>	Pest control : <b>Ecolab/2-26-2023/monthly</b>	Hood <b>Faciltec/11-2022</b>	Grease trap : <b>LES/3-4-2023/1000gal/3mo</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
	✓						✓				
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						2				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓						✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	1						✓				
	W					<b>Physical Facilities</b>					
	1						1				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							1				
	1						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cut tomatoes	<b>41</b>	<b>grilled onions</b>	<b>41</b>	refried beans/ground beef	167/172
<b>pico/sour cream</b>	<b>41/41</b>	<b>pork/ sausage</b>	<b>41/41</b>	<b>shredded chicken</b>	<b>156</b>
<b>under /pico</b>	<b>41</b>	cold wells/shredded cheese	<b>41</b>	cold well/shredded cheese	<b>41</b>
<b>corndogs</b>	<b>41</b>	cold drawers/raw beef	<b>48</b>	reach in hot holding unit/queso/tamales	139/144
steam wells/ground beef	<b>158</b>	<b>raw chicken</b>	<b>47</b>	refried beans/ground beef	166/172
<b>shredded chicken</b>	<b>167</b>	cooked chicken on grill/hot holding	146/152	<b>WIC/beans</b>	<b>63</b>
under counter freezer ambient	<b>5</b>	Cut tomatoes on ice	43-48	chili meat/tomatoes	82/40
grill drawers/cooked potatoes	<b>41</b>	<b>steam wells/rice</b>	<b>178</b>	<b>enchiladas</b>	<b>41</b>

**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:
	Hand sink 110 F with soap and paper towels. Post employee health poster at hand sink.
W	Store employee drinks low and separate/ not on prep tables
36	Store wiping cloths in sani buckets, not in prep areas
	New line cutting boards. Good.
39	Store ice cream scoop dry/not in standing water. WRS every 4 hours.
2	Line cold drawers not cold holding at 41F or below. Meat out for less than 4 hours. Moved to WIC to be used first tonight.
	Avoid use of these drawers until repaired.
39	Avoid storing knives between equipment. Store in a cleanable area instead.
	Sani buckets at 200 ppm quats
	Gloves used throughout
	Test strips and digital thermo on site
	Victory veggie wash used. Follow manufacturer's instructions for use. Discussed needing test strips.
	3 comp sink 130 F. Dishwasher sanitizing at 100 ppm chlorine sanitizer
45	Need to address flooring in kitchen/ Missing grout/broken baseboards, food debris
45	Need of repair to walls in dry storage, exposed sheet rock. Need caulking behind 3 comp sink to adhere to wall
	Dishwasher hand sink with soap and paper towels.
W	Remove foil daily from grill area as not cleanable. Mgmt says changed daily.
	For refried beans in WIC/made at 11:30, so within time frame of 2 hours to 70 then 4 hours to 41
27	However, beans had lid on and were in a fairly deep pan. Discussed shallow pans and no lie until 41 F internal temps
27	Ground beef made 1.5 hours previous but in deep pans. Corrected on site by spreading in shallow pans and placing in WIF to reach 70 within 2 hours then 4 hours to 41 or below
	Beans were split into 2 pans (shallow) then placed in freezer to cool rapidly to 41F or below.
45/42	Need to clean shelving and flooring throughout and in WIC
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Soda/tea nozzles WRS daily
	Bar hand sink 100+F equipped with soap and paper towels
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer
34	A few fruit flies. Large gaps at front door. Need weather stripping on either interior or exterior doors to prevent pest entry.
	WIF ambient -4F, expo cold wells pico 41F, cut tomatoes 41F, under counter expo cooler ambient 35F, Bar cooler ambient 35 and 36 F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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