Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		100	٠.		Time in:	Time out:		icense/Per							Est. Type Risk Category Page 1 of 2	2
					2:30	4:10		001				-4°	4:	r		
Es	tabli	se or ishme	ent i		tion: 1-Routine e:	2-Follow U		Complair Owner N		4	Inve	suga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations: / Number of Violations COS:	KŁ
Ph	ysic	al Ad	ddre		rv		est control :		bly	Hoo	od :ec/11-:	2022	Gı	rease	e trap : Follow-up: Yes 🗹 10/90/	Α
1-3		Comp			tatus: Out = not in co	IN - :	colab/2-26-2 n compliance		niy = not o				-		-4-2023/1000gal/3mo No Delicable COS = corrected on site R = repeat violation W-Water	ch
Ma	ırk tl	he app	prop	riate	points in the OUT box for Prio							appr	opria	te bo	ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
Co O U	mpli I N		Stat N A	C O		perature for F			R	O U		iance N O	Stat N A	C O	Employee Health	R
T				S	(F = do) 1. Proper cooling time a	egrees Fahrenhe and temperature	-			T				S	12. Management, food employees and conditional employees;	
	~				2 Proper Cold Holding		100/4500				~				knowledge, responsibilities, and reporting	_
3					2. Proper Cold Holding	temperature(41	1 T/ 43 T)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t										Preventing Contamination by Hands	
	~				4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	~				5. Proper reheating prod Hours)	cedure for hot h	olding (165°	°F in 2			~				T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures & 1	records					!		Highly Susceptible Populations	
					App	proved Source	,				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	* *		od in							eggs used in baking	
	~				destruction Sygma		i, parasite								Chemicals	
	~				8. Food Received at pro	oper temperature	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	IPI I from Contami	ination				~				Ecolab Victory wash 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis		_	ood							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_			ed and			~				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of			ed or						1	20. Approved Sewage/Wastewater Disposal System, proper	
	_					arded					_				disposal	
				~	Pri	ority Founda	ation Item	as (2 Poi	nts) v	iolat	tions	Req	uire	Cor	rective Action within 10 days	
0	I	N	N	C	D ((*	e v z 1 1			R	O		N	N	С	·	R
O U T	I N	N O	N A	o s	Demonstration 21. Person in charge pro		e/ Personnel			U T	N	N O	N A		Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pro and perform duties/ Cer 4	esent, demonstr rtified Food Ma	e/ Personnel ration of kno anager/ Poste	owledge,		U	N	N O		C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:	ıl TX	License/Permit # FOOD5030	Page <u>2</u> of <u>2</u>				
LIOI	1100	1-30	TEMPERATURE OBSERVA		III, 17	1 000000					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F				
cold to	op/cut tomatoes	41	grilled onions	41	refried beans/ground bee		ef 167/172				
pico	pico/sour cream		pork/ sausage	41/41	shredded chicker		n 156				
L	ınder /pico	41	cold wells/shredded cheese	41	cold w	se 41					
	corndogs	41	cold drawers/raw bee	48	reach in h	les 139/14					
stean	n wells/ground beef	158 167	raw chicken	47	refried						
shre	shredded chicken		cooked chicken on grill/hot holding	146/152	WIC/beans		63				
under	counter freezer ambient	5	Cut tomatoes on ice	43-48	chili meat/tomatoes		s 82/40				
grill dr	awers/cooked potatoes	41	steam wells/rice			nchiladas	41				
Item	AN INCRECTION OF VOUR EG		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND COURS ATTEND			IE COMDITIONS OPSERVE	DAND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
		•	nd paper towels. Post er	· · · · · ·	•	oster at hand sink	ık.				
W			and separate/ not on pr	•	S						
36			ouckets, not in prep are	as							
	New line cutting boards. Good.										
39	Store ice cream scoop dry/not in standing water. WRS every 4 hours.										
2			1F or below. Meat out for less that	an 4 hours. I	Moved to W	VIC to be used first tonig	ht.				
	Avoid use of these										
39	Avoid storing knives between equipment. Store in a cleanable area instead.										
	Sani buckets at 200										
	Gloves used throug		no on sito								
			al thermo on site d. Follow manufacturer's instructions for use. Discussed needing test strips.								
	, , ,		n chlorine sanitizer								
45	•			•			 1ehris				
45	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3										
	-		soap and paper towels			•					
W			area as not cleanable.		ys char	nged daily.					
	· ·		e at 11:30, so within time f			<u> </u>	o 41				
27			in a fairly deep pan. Discussed								
27	Ground beef made 1.5 hours previous bu	t in deep pans. C	orrected on site by spreading in shallow pans and	placing in WIF to	reach 70 within	2 hours then 4 hours to 41 or below					
	'	•	(shallow) then placed in			apidly to $41\overline{F}$ or be	low.				
45/42			flooring throughout and								
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											
WIF ambient -4F, expo cold wells pico 41F, cut tomatoes 41F, under counter expo cooler ambient 35F,Bar cooler ambient 35 a Received by: Print: Title: Person In Charge											
(cianotura)	•										
Inspected	d by:		Print:			managor					
Sergio Santos Sergio Santos Sergio Santos Manager Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Christy Cortez, RS											
	Samples. 1 IV # conected										