

Retail Food Establishment Inspection Report

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

Date: 3/16/2021	Time in: 10:00	Time out: 11:22	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: _____	13/87/B
Physical Address: 503 E I-30 Rockwall, TX	Pest control : Ecolab/monthly	Grease trap : LES/1000gal/3mo	

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							2				
	✓						W				

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							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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
cold top/cheese	41	under counter freezer ambient	15	WIF/ambient	3
tomatoes/pico	41/41	grill drawer/pork	40	WIC/rice	40
under/beef	41	ice cream freezer ambient	11	refried bean/beans	41/41
hot wells/chicken	186	hot wells/beans	178	cooked chicken	38
beef	191	chicken/beef	141/145	drink cooler/milk	38
cold wells/cheese	41	queso	148		
lettuce	41	warmer/ground beef	154		
drawers/chicken/beef	40/36	enchiladas	145		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 123 F
	back hand sink 137 F
	3 comp sink 123 F
	sani bucket 200 ppm quats
45	Missing grout. to be addressed/ food debris
32	Rusty shelving throughout/ WIC
37	Moldy tube at bottom of veggie wash dispenser. trim shorter to prevent buildup inside tube(so it won't rest in standing water)
19	Middle sink 3 comp/back flow device broken. Avoid use with hose. Can use other 2 faucets instead if hose is used.
	Manager said they don't use 3 comp with hoses
32	Rusty can opener
32	Rusty dough mixer
32/45	Maintenance to walls/to be made cleanable
	Seal gaps throughout ceiling, baseboards, etc
39	Avoid storing drill/extension cord on top of sealed spice mixes
42	Clean floor drains/clean in, around, on equipment, clean air return vents
45	Clean floors, under equipment, walls
	Dishwasher 100 ppm bleach
45	Mold on wall behind drink counter
	Tea/soda nozzles WRS daily
	Bar hand sink 100 F
10	Bar dishwasher not sanitizing at 50 to 100 ppm bleach. Can use kitchen dishwasher
	Margarita machine broken down and cleaned every 2 weeks
34	Need weather stripping at front doors/large gaps

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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