Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/16/2021		24	Time in:	Time out:		License/Per							Est. Type Risk Category Page 1 of 2	2		
					10:00 tion: 1-Routine	11:22 2-Follow U		Complai			3U Inve	stia	ntion		5-CO/Construction 6-Other TOTAL/SCO	
Es	tabli	ishmo	ent i			2-r onow C	Contact/C				-11176	sugi	4UUII		* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	ysic	al A	ddre	ess:	kwall, TX		est control : colab/mont	thly		Ho facil	od litec/:	3mo	Gr	ease S/1	e trap : Follow-up: Yes 13/87/	В
		Com	plia	nce S	Status: Out = not in cor	mpliance IN = in	compliance	N() = not	obser	rved	N.A	\ = no	ot ap	pplicable $COS = corrected on site R = repeat violation W-Water$	ch
					points in the OUT box for Prior					ire In	nmea	liate	Corr	recti	ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Tem				R	O		iance N O	Stat N A	C C	Employee Health	R
Т				S	1. Proper cooling time a	egrees Fahrenhe and temperature	*			Т				S	12. Management, food employees and conditional employees;	
	~				2 Dronon Cold Holding	t(41)	OE/ 450E)				~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	r/ 43 r)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	~				5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F	7 in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	lth Control; pro	ocedures & re	ecords							Highly Susceptible Populations	
					Арј	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained			d in							eggs cooked	
	~				good condition, safe, an destruction Sygma		i; parasite								Chemicals	
	~				8. Food Received at pro	per temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	ipt from Contami	ination				~				Ecolab veggie wash 18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pro	otected, prevent	ed during foo	od								
	~				preparation, storage, dis 10. Food contact surface			and							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
3					Sanitized at 200	ppm/temperatur	re	and		3					backflow device	
	/				11. Proper disposition o	f returned, previ	iously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Items	s (2 Po	ints)	_	_	_		Cor	rective Action within 10 days	
O U	I N	N O	N	C	Demonstration	of Knowledge	/ Personnel		R	U	N	N O	N A	C O S	Food Temperature Control/ Identification	R
T			A	S						T						1
	~		A	S	21. Person in charge pre and perform duties/ Cer		ation of know			T	~			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	ンソ		A	S	and perform duties/ Cer 3	tified Food Mar	ation of know nager/ Posted	l		Т				5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

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Establish	ment Name: NiCO	Physical A 503 E		City/State: License/Permit # Page J FOOD5030								
			TEMPERATURE OBSERVA	ΓIONS	, 17	1.000000						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca		Temp I					
cold top/cheese		41	under counter freezer ambient	15	W	3						
tor	matoes/pico	41/41	grill drawer/pork	40		40						
U	under/beef	41	ice cream freezer ambient	11	refrie	S 41/4						
hot	hot wells/chicken		hot wells/beans	178	cooked chicken		38					
	beef		chicken/beef	141/145	drink cooler/milk		38					
colo	cold wells/cheese		queso	148								
	lettuce	41	warmer/ground beet	154								
draw	vers/chicken/beef	40/36	enchiladas	145								
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 123 F											
	back hand sink 137	F										
	3 comp sink 123 F											
	sani bucket 200 ppm quats											
45	Missing grout. to b	e addres	ssed/ food debris									
32	Rusty shelving thro	ughout/	WIC									
37	Moldy tube at bottom of vegg	jie wash dis	penser. trim shorter to prevent buil	dup inside tu	ıbe(so it wo	on'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											
	Rusty dough mixer											
32/45 Maintenance to walls/to be made cleanable												
	Seal gaps throughout											
39			cord on top of sealed									
42			around, on equipment,	clean ai	r return	vents						
45	Clean floors, under equipment, walls											
4.5	Dishwasher 100 ppm bleach											
45	Mold on wall behind drink counter											
	Tea/soda nozzles WRS daily											
10	Bar hand sink 100 F Bar dishwasher not sanitizing at 50 to 100 ppm bleach. Can use kitchen dishwasher.											
10	Bar dishwasher not sanitizing at 50 to 100 ppm bleach. Can use kitchen dishwasher											
Margarita machine broken down and cleaned every 2 weeks Need weather stripping at front doors/large gaps												
34												
Received	-		Print:			Title: Person In Charge/ Ow	ner					
(signature)	Olivia Garza		Olivia G	<u>Sarza</u>	3	Manager						
Inspected (signature)		tez. 1	RS Christy Co	ortez	RS							
5 FU 0/	6 (Revised 09-2015)	0, '		- · · · · · · · ·		Samples: Y N # col	lected					