

Retail Food Establishment Inspection Report

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

Date: 9/14/2020	Time in: 2:00	Time out: 3:51	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: _____	15/85/B
Physical Address: 503 I-30 Rockwall, TX	Pest control : Ecoclab/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					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
✓						✓					
	✓					Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
✓						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					
✓						✓					
Conformance with Approved Procedures						2					
✓						2					
Consumer Advisory						Water/ Plumbing					
✓						✓					

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					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
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 I-30	City/State: Rockwall, TX	License/Permit # FOOD5030	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
salsa cooler		cold wells/cheese	46	enchiladas	144
cold top/sour cream	41	drawers/raw beef	41	ground beef	148
cheese	46	raw chicken	41	cold wells/shredded cheese	41
whipped topping	61	grill drawers/pork	44	WIC/chicken/black beans	37/38
under/shrimp	35	cheese	44	cut lettuce/	37
corn dog	41	hot wells/beef/chicken	151/14i	beans	108
hot wells/beef	154	beans/rice	143/158		
chicken	166	reach in warmer/tamales	143		

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:
	Bar Hand sink 100+
33	Dishwasher not sanitizing. Will use kitchen dishwasher
	Sani bucket 200 ppm quats
40	Avoid use of foil on drink dispenser and saran on plumbing
	Beer taps are cleaned/maintained by supploer
	Kitchen hand sink 100
34	Dead roach
19	Standing water under ice machine. Drain not draining but there is an established air gap
	Dishwasher 100 ppm bleach
	Dishwasher hand sink 100+
	3 comp sink 110+
2	Whipped topping out for 2 hours. Will place under counter cooler in ice to cool to 41
37	Left cold top with condensation. Protect foods under.
2	Cheese in cold wells, out for 2 hours. Discussed having only amounts out for 4 hours of service then discard
	All TCS foods in all drawers, cold tops to be held at 41 or below
39	Store slicer clean
27	Beans at 108, made an hour previous. Use shallow metal pans to cool 2 hours to 70 then 4 hours to 41
45	Missing grout, food debris, standing water
42	Maintenance to walls, baseboards
32	Rusty shelves throughout
	Covid-19 Response
	Masks and gloves worn by all employees
	Seating at 50% and socially distanced
	Tables sanitized after every customer. Contact surfaces sanitized every 30 minutes
	Condiments upon request, sanitized after every use
	Testing required if ill or exposed. Monitoring employee health, temps taken daily

Received by: (signature) <i>Sergio Santos</i>	Print: Sergio Santos	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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