Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																			
	ate: <b>/7/</b>	20	)2	24	Time in: <b>11:00</b>	Time out: <b>12:35</b>		License/P							Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2_	
P	ırpo	se of	f Ins	spec	tion: 🖌 1-Routine	2-Follow U		3-Compla	int		-Inve	stiga	atio	n	5-CO/Construction	6-Other	TOTAL/SCOR	RE	
	Establishment Name: Contact/Owner N Fireside Chicken & Tacos Adrian Poz												* Number of Repeat Violations:      ✓ Number of Violations COS:			^			
Pl	Physical Address: Pest control : 2332 Greencrest Rockwall, TX Rockwall Mosquito/5-14-2						Hood Grease				G Co	reas	se trap : ov Grease/5-1-2024/3mo						
	Compliance Status: Out = not in compliance IN = in compliance NO							$\mathbf{O} = \mathrm{not}$	not observed $NA = not applicable COS = corrected on s$					oplicable <b>COS</b> = corrected	on site $\mathbf{R}$ = repeat vie		ch		
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											te box for R								
0	ompli I	Ν	Ν	С	Time and Tem	perature for Fo	od Safe	etv	R	0	Compliance StatusOINNCUNOAO			С					
U T	N	0	A	0 S		grees Fahrenhei				U T	T S 12. Management, food employees and conditio					ployee Health	employees:	_	
W						nu temperature					~				knowledge, responsibilities				
	~				2. Proper Cold Holding	temperature(41°	F/ 45°F	)			~				scharge from				
	~				3. Proper Hot Holding to	emperature(135°	°F)			_	Ľ				Duovonting	ada	_		
	~	_			4. Proper cooking time a	and temperature					Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used						-		
	•	_			5. Proper reheating proc	edure for hot ho	lding (1	65°F in 2							<b>GIOVES USED</b> 15. No bare hand contact with ready to eat foods or approved				
	~				Hours)						~				alternate method properly followed (APPROVED Y N )				
	~				6. Time as a Public Heal	lth Control; proc	edures	& records			Highly Susceptible Populations								
					Арр	proved Source					16. Pasteurized foods used; prohibited food not offer     Pasteurized eggs used when required						fered		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						_	Chemicals							
	~				8. Food Received at prop						~				17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits		
					check at recei						-				water only 18. Toxic substances prope	rlv identified stored a	nd used		
		Protection from Contamination     9. Food Separated & protected, prevented during food							_										
	~				preparation, storage, display, and tasting						Water/ Plumbing					0			
	~				10. Food contact surface Sanitized at 200 p	es and Returnabl ppm/temperature	es ; Cle e	aned and			~			19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of reconditioned disca	f returned, previ arded	ously se	erved or			~			20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	Priority Foundation Items (2 Po						nts) ı R	0	I	N	Ν	С	rrective Action within 10 d	iys		R		
U T	N	0	A	0 S	Demonstration 21. Person in charge pre	0				U T		0	A	O S	Food Temperat	ture Control/ Identifie	cation		
	~				and perform duties/ Cert					2			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				equate to		
	~		22. Food Handler/ no unauthorized persons/ personnel								~				28. Proper Date Marking and disposition				
	11	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
Γ	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation							
2		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			parasite	[ ]		~				30. Food Establishment Permit (Current/insp report sign posted)							
F					Conformance w		Procedu	ires			Ľ				12/31/2024 Utensils, Ed	uipment, and Vendir	ıg		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	riance, Specializ obtained for spe	zed Proc cialized	cess, and		Γ	~				31. Adequate handwashing supplied, used				
					Cons	umer Advisory				2					32. Food and Non-food Co designed, constructed, and		e, properly		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label food to required temps						~				33. Warewashing Facilities Service sink or curb cleanin		, used/		
0								Action	0	O I N N		Ν	N C						
U T	N	0	A	0 S	Prevention o 34. No Evidence of Inse	of Food Contam				U T	N	0	A	O S		d Identification			
	~				<ul><li>34. No Evidence of Inse animals</li><li>35. Personal Cleanliness</li></ul>		,				~				41.Original container labeli	ng (Duik F000)			
	~				36. Wiping Cloths; prop		-	acco use		-					Phy 42. Non-Food Contact surfa	vsical Facilities			
11					20ping ciouis, prop					1								L	
Ŀ					37. Environmental conta	amination									43. Adequate ventilation ar	d lighting: designated	areas used		
	~										•				*	d lighting; designated			
	レ レ				38. Approved thawing n	nethod				4	ר ר				<ul><li>43. Adequate ventilation ar</li><li>44. Garbage and Refuse pro</li><li>45. Physical facilities instal</li></ul>	operly disposed; facilit	ies maintained		
	-				<ul> <li>38. Approved thawing n</li> <li>Proper</li> <li>39. Utensils, equipment,</li> </ul>	nethod <b>r Use of Utensi</b> l , & linens; prope	rly used			1	-				44. Garbage and Refuse pro	operly disposed; facilit led, maintained, and c	ies maintained		
	-				38. Approved thawing n Proper	nethod r Use of Utensil , & linens; prope e utensils; prope	erly used			1	-				<ul><li>44. Garbage and Refuse pro</li><li>45. Physical facilities instal</li></ul>	operly disposed; facilit led, maintained, and c	ies maintained		

Received by: <sup>(signature)</sup> Adrian Pozhegu	Print: Adrian Pozhegu	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Fireside Chicken & Tacos		Physical A 2332	Greencrest	City/State: Rockwall, TX		License/Permit # Page FS-9321		<u>2</u> of <u>2</u>					
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVA										
		Temp F	chicken reheated on flat to			n/Location		Temp F					
	shrimp	41	cold top/pico	36	shredded chicken beans			49 87					
	•		• •										
-	apple for reference	41	sour cream	40	2 door cooler/ground beef			41					
	nder/tilapia	41	under/pico	41	raw chicken			41					
steam	table/shredded chicken	141	reach in cooler/cheesecak			zer ambier		10					
	brisket	148	queso hot holding	- -	white	freezer ambie	ent	3					
	rice	142	glass front cooler/ric	e 41									
	beef	149	shredded chicke										
Itom	OBSERVATIONS AND CORRECTIVE ACTIONS												
Item       AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:													
	Hand sink 117F equipped												
	3 comp sink 120 F												
40	Sani bucket at 200	ppm qu	ats										
42	To clean chip carts												
36 42	To store wiping clot												
42	To clean surfaces, in, around, and on equipment												
45 32	To clean wall behind cooking equipment/degrease												
52	To replace cutting board in front of steam table as badly discolored and scored												
45	Drink hand sink 108F equipped												
27	Gasket needs to be repaired/replaced on glass front cooler with precooked foods Beans were made 1.5 hours previous/moved to freezer/MUST reach 2 hours to 70 then 4 hours to 41F or below												
	Warewash hand sir	· ·											
	Dishwasher sanitizi		oquippou										
W		0	ning/ used for service/discussed n	naking it a fas	ter prep tim	e to maintain 41F or be	low						
24	Discussed needing	labels a	ind allergen labels for f	ront dess	sert cool	er							
	Inverted disposable		-										
	Tea/soda cleaned every other day												
Received			Print:			Title: Person In Charge/	Owner						
(signature)	Adrian Pozhegu		Adrian F	ozhe	gu	Owner							
Inspectee (signature)		tez. 1	RS Christy C	ortez.	RS								
Form EH-0	6 (Revised 09-2015)	0,	<b>, ,</b> -	;	_	Samples: Y N #	collecte	ed					