Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

									Est. Type Risk Category Page 1 of	_f 2						
			FS-9321 3-Complaint 4-Investigation					- 4 *	r							
Establishment Name: Fireside Chicken & Tacos Contact/Own Adrian Po				t/Owner N	lame:	me:				1 <u> </u>	* Number of Repeat Violations: ✓ Number of Violations COS:	TOTAL/SCORE				
Physical Address: 2332 Greencrest Rockwall, TX Pest control: Spiderman/monthly						Но	ood oplex/	′3mo			se trap : Follow-up: Yes V	I/A				
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered i		Mark '		eckm	ark in	appı	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	itch
O U	mpl I N	iance N O	e Sta N A	tus C O	Time and Tem	perature for F	Food Safety		R	_	Compl				Employee Health	R
T	- 1	ŭ		S	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature				T	?	Ů	••	S	12. Management, food employees and conditional employees;	
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)			-	_				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	_
	~										~				eyes, nose, and mouth	
	'				Proper Hot Holding to Proper cooking time :										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating proc			°F in 2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	-
		′			Hours) 6. Time as a Public Hea	Ith Control: pro	acaduras fr	rocords							alternate method properly followed (APPROVED Y N.)	_
	~				o. Time as a rubiic riea	nui Control, pre	ocedures &	records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
	ı		1		Approved Source						~				Pasteurized eggs used when required eggs cooked/used for batter	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon's/Nogales										Chemicals	
	~				8. Food Received at pro		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	from Contami	ination			3				~	water only 18. Toxic substances properly identified, stored and used	+
	~				9. Food Separated & propreparation, storage, dis			ood							Water/ Plumbing	
	~				10. Food contact surface Sanitized at _200	es and Returnat ppm/temperatur	bles ; Clean re	ed and			~			·	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o	of returned, prev	viously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	l			ш		araoa										
	Į.	-			Pric	ority Founda	ation Iter	ns (2 Poi	ints) 1	viola	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration				nts) 1	viola: O U T	J I	Req N O	n N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		of Knowledge	e/ Personne	l owledge,		O U	J I	N	N	C O	·	R
	N	N O		О	Demonstration 21. Person in charge pro	esent, demonstr tified Food Ma	e/ Personne ration of knanager/ Post	owledge,		O U T	J I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Karla De La Cruz	Print: Karla De La Cruz	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Item/Location 2 door conceptatoes COC	e Chicken & Tacos	Physical A 2332 Temp F 46 42/42		Temp F		FS-9321	ge <u>2</u> of <u>2</u>				
2 door co potatoes COO ra	oked beef aw beef	46	Item/Location	Temp F	T. (T						
2 door co potatoes COO ra	oked beef aw beef	46		1			Temp F				
cod rav	aw beef			12		" d top/cut tomatoes	39				
rav			under counter freezer ambient	10		39					
	v chicken	41	condiment cold top/sour cream	39	shred	41					
	V OITIOROTT	40	shredded cheese	39	un	under/wings					
glass t	front cooler/rice	40	front hot wells/shredded beef	145	beans	/chicken soup	49/41				
	beans	42	rotisserie chicken	148/139	glass front cooler/flan		1 41				
shred	lded chicken	42	diced chicken	152	reach	40					
shred	lded chicken	42	beans	155		vells/queso	153				
	IN INSPECTION OF YOUR EST		SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENTS			CONDITIONS OBSERVED	AND				
F	ront hand sink 100	+F with	soap and paper towels								
В	ack hand sink 100	+F with	soap and paper towels								
3	comp sink 120+F										
D	ishwasher sanitizi	ng at 10	00 ppm chlorine sanitize	-							
			n as degreaser, sanitizer								
			est control must be servest soap and paper towels	riced co	mmercia	lly					
			trash can. Store in sani buckets	instead. S	tore all wipi	ng cloths in sani bucke	ts				
1 Un	ndetermined if mashed potatoes	ever made it	to 41F or below. was out for prep this mor	ning. Must be	cooled and he	d at 41F or below. Discarded					
W D	iscard frayed, crac	cked, bro	oken spatulas								
-		<u> </u>	discarded as were made previous			41 or below. Discarded	<u> </u>				
			nours to 70 them 4 hours	to 41 c	r below						
	Bloves used throug			11	!!						
	<u> </u>		ng/cooking food must have fo	od nandi	ers license	s within 30 days of h	re				
42 Clean in/around/on equipment											
Received by: (signature)		euz	Karla De	La Cr		itle: Person In Charge/ Own Manager	er				
Inspected by (signature)	Karla De La Cr :: Christy Cov	tez, 1	Christy Co	rtez,	RS	amples: Y N # colle	atad				