Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/14/2023		23	Time in: 1:45	ense/Permit # S-9321						Est. Type Risk Category Page 1 of 2	<u>}</u>					
		se o f			tion: 1-Routine	2-Follow	Up 3-Co Contact/Ov	mplaint		-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Fireside Chicken & Tacos Adrian Pozhe						Pozhec	<u>ju</u>					Number of Violations COS: 8/02/A	1			
23	ysic 32	al A Gre	ddre	ess: cre	st Rockwall, TX	Sp	Pest control : piderman/11-	-20-2023		ood pplex/11-	15-2023			te trap : y Grease/11-3-2023/1000gal Follow-up: Yes No	`	
Ma					Status: Out = not in corpoints in the OUT box for Prio	r each numbered			heckn	nark iı	appi	ropria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h	
О	I	iance N	N	C	Time and Ten	nperature for l	Food Safety	R	(Comp	N	N	С		R	
T	N	0	A	O S		legrees Fahrenh	neit)		T T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;		
	~				Tripper edding time	and temperature	-			~				knowledge, responsibilities, and reporting	i	
	~				2. Proper Cold Holding	g temperature(4	1°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(13	35°F)							Preventing Contamination by Hands		
	~				4. Proper cooking time	and temperatur	re			~				14. Hands cleaned and properly washed/ Gloves used properly		
	~				5. Proper reheating pro Hours)	cedure for hot h	holding (165°F i	n 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 Health			6. Time as a Public Hea	alth Control; pr	th Control; procedures & records							Highly Susceptible Populations			
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			in						Chemicals			
				Sysco/Southern Star 8. Food Received at proper temperature									17. Food additives; approved and properly stored; Washing Fruits			
	<u> </u>			check at receipt					~				& Vegetables 18. Toxic substances properly identified, stored and used			
					Protection 9. Food Separated & pr	n from Contam				~				16. Toxic substances properly identified, stored and used		
	~				preparation, storage, di	splay, and tastin	ng							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			nd		~				19. Water from approved source; Plumbing installed; proper backflow device	ı	
	<				11. Proper disposition or reconditioned	of returned, pre-	viously served o	or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
		_			D						_		_			
0	ī	N	N	С	rn	iority Found	lation Items			_	_	_	_	rrective Action within 10 days	R	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	e/ Personnel	R		O I U N	N O	N A	Cor C O S	Food Temperature Control/ Identification	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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Interpress Int						all, TX	FS-9321	Page	<u> </u>			
cold top/ pico 4.1 rice 168 2 door reach in/chicken 4.1 cut tomatoes 4.1 cold top/ pico 4.1 ground beef 4.1 cut tomatoes 4.1 cut tomatoes 4.1 reach in freezer ambient 18 under/rotisserie chicken 4.1 hot holding queso 14.7 small glass front cooler ambient 3.4 shredded chicken 4.1 hot holding queso 14.7 small glass front cooler ambient 3.4 shredded chicken 166 beans/beans 4.1/41 beef 159 cooked beef 4.1 beans/beans 4.1/41 beef 159 cooked beef 4.1 beans/beans 4.1/41 beef 159 cooked beans/b	Itom/I or	action	Town E			Itom/I ago	tion		Town E			
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