Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /7	/2	വാ	1	Time in: 10:25	Time out: 12:05	FS-	e/Permit						Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow Up				4-Ir	ıvest	gatio	n	5-CO/Construction	6-Other	TOTAL/S	SCORE
Es	stabli	ishn	nent	Nan			Contact/Own Adrian Po	er Name	:			0		★ Number of Repeat Violat ✓ Number of Violations CO	OS:		
Ph 23	nysic 32	al A Gre	Addre een	ess: cres	st Rockwall, TX		control : derman/mol	nthly		looc etrop	l lex/3n	10 C	Greas Owk	e trap : 100y/1000gal/3mo	Follow-up: Yes ✓ No ☐	10/9	UA
Ma					Out = not in corpoints in the OUT box for o	each numbered iter			check	kmarl	k in ap	propi	iate b	oplicable COS = corrected on so ox for IN, NO, NA, COS Mark		lation W- e box for R	Watch
		liance			Prior	ity Items (3 P	oints) violati		uire .	Con	nplia	ice St	atus	tive Action not to exceed 3 day.	S		
O U T	I N		N A	C O S	(F = de	perature for Foo egrees Fahrenheit)		R				N N O A	C O S		yee Health		R
	~				Proper cooling time a	nd temperature					~			12. Management, food employe knowledge, responsibilities, an		employees;	
	~				2. Proper Cold Holding	temperature(41°F	F/ 45°F)		ŀ	,	~			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135°F	F)							Preventing Cont	tamination by Han	ıds	
	~				4. Proper cooking time a	and temperature				-	~			14. Hands cleaned and properl gloves used/watch sir	y washed/ Gloves u	sed properly	,
3					5. Proper reheating proc Hours)	edure for hot hold	ding (165°F in 2	2		,	~			15. No bare hand contact with alternate method properly follo	ready to eat foods o	r approved	
	~				6. Time as a Public Heal	th Control; proce	edures & record	ls						Highly Susce	ptible Populations		
					Ард	proved Source				,	~			16. Pasteurized foods used; pro Pasteurized eggs used when red NO EQGS FOR resta L	quired	fered	
	_				7. Food and ice obtained good condition, safe, and										emicals		
						n/Southerr	n Star						1			W L For	34.
	~				8. Food Received at pro	_					~			17. Food additives; approved a & Vegetables Water only	na property storea;	wasning Fri	nts
			<u> </u>			from Contamina	ation				~			18. Toxic substances properly	identified, stored an	d used	
3					9. Food Separated & propreparation, storage, dis		during food							Water	/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p		s; Cleaned and		Ī	,	<u> </u>			19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca		usly served or			,	~			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
0		N	N	C	Prio	ority Foundati	ion Items (2					_	_	rrective Action within 10 days			l p
U T	I N	N O	A A	C O S		of Knowledge/ P		R			I I	N N O A		Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cert 1	tified Food Mana	ger/ Posted	ge,		•	/			27. Proper cooling method used Maintain Product Temperature		quate to	
L	~				22. Food Handler/ no un	authorized persor	ns/ personnel				~			28. Proper Date Marking and d	isposition		
														29 Thermometers provided ac			
			•		Safe Water, Recor	Labeling	J				~			Thermal test strips	ccurate, and calibrat	ed; Chemica	1/
	~				23. Hot and Cold Water	Labeling available; adequa	ate pressure, saf	e			<u> </u>			Thermal test strips digital Permit Requirement,	Prerequisite for O	peration	
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Retail Food Establishment Inspection Report

Received by: (signature) Adrian Pozhegu	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)

	ment Name: ide Chicken & Tacos	Physical A	ddress: Greencrest	City/State: Rockwa	all TX	License/Permit # FS-9321	Page	<u>2</u> of <u>2</u>		
		2002	TEMPERATURE OBSERVA		,					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I		
hot wells/beef 1		188	sour cream	37	2 door	under freezer ambient		16		
	chicken	181	queso in warmer	61	front dessert display ambient			38		
shredded chicken		135	back glass front coole	r						
cold	cold top/ cooked chicken		cooked beans/cooked rice	41/41						
	shrimp	41	mashed potatoes	41						
un	der/raw beef	39	2 door reach in/shredded chicke	41						
r	aw chicken	38	raw chicken/raw bee	f 41						
condi	ment bar cold top/pico	40	2 door reach in freezer ambien	6						
		OF	SERVATIONS AND CORRECT	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hand sink 101 F									
9	Always store raw chicken and raw beef low and separate, never over ready to eat foods in front cold top under									
5	Always store raw chicken and raw beet low and separate, never over ready to eat foods in front cold top under Always reheat to 165 within 2 hours. Best to heat on stove and not in wamers.									
	Queso in warmer for half hour. Will place on stove to reach re-heat temp of 165 within the 2 hour range									
	 									
W	Sani bucket 200 0pm quats Clean spice containers often in front of grill									
	Clean spice containers often in front of grill 3 comp sink 124F									
	hand sink by dishwasher 120 F									
	Dishwasher 100 ppm bleach									
45	Fix ceiling tiles in ba									
45	Replace caulking be									
W	Best to hand mops to dry									
	Reminder to clean ice deflector panel often									
W			nder Single use only							
32										
			k for employee to serve							
	Drink hand sink 100) F								
	Tea/soda nozzles V	VRS dai	ly							
	Discussed re-heating procedures and keep rotisserie chicken after cooking at hot holding 135.									
	No rotisserie chicke	n alrea	dy cooked today at insp	ection.	Currer	ntly cooking.				
	Discussed cooling down methods. Everything pre-cooked today at correct temps.									
36	Store wiping cloths in sani buckets									
Received (signature)	` -		Print:			Title: Person In Charge	/ Owner			
	Adrian Pozhegu		Adrian F	<u>ozne</u>	egu	Owner				
Inspected (signature)	Adrian Pozhegu d by: Chvisty Cov	ten 1	RS Christy C	ortez	RS					
	Cru oscy COV	<i>Jug</i> , 1	So Chilisty C	UI LEZ,	110	Samples: Y N	# collecte	ed		