

# Retail Food Establishment Inspection Report

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

Date: <b>6/7/2021</b>	Time in: <b>10:25</b>	Time out: <b>12:05</b>	License/Permit # <b>FS-9321</b>	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: <b>Fireside Chicken &amp; Tacos</b>	Contact/Owner Name: <b>Adrian Pozhegu</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>2332 Greencrest Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>Spiderman/monthly</b>		Hood <b>Metrex/3mo</b>	Grease trap : <b>Cowboy/1000gal/3mo</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
							✓				
<b>3</b>						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>											
	✓					<b>2</b>					
<b>Consumer Advisory</b>							✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
<b>1</b>						<b>Physical Facilities</b>					
	✓						✓				
<b>W</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>W</b>							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Fireside Chicken &amp; Tacos</b>	Physical Address: <b>2332 Greencrest</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9321</b>	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
hot wells/beef	<b>188</b>	<b>sour cream</b>	<b>37</b>	2 door under freezer ambient	<b>16</b>
<b>chicken</b>	<b>181</b>	<b>queso in warmer</b>	<b>61</b>	front dessert display ambient	<b>38</b>
shredded chicken	<b>135</b>	back glass front cooler			
cold top/ cooked chicken	<b>41</b>	cooked beans/cooked rice	<b>41/41</b>		
<b>shrimp</b>	<b>41</b>	<b>mashed potatoes</b>	<b>41</b>		
<b>under/raw beef</b>	<b>39</b>	2 door reach in/shredded chicken	<b>41</b>		
<b>raw chicken</b>	<b>38</b>	<b>raw chicken/raw beef</b>	<b>41</b>		
condiment bar cold top/pico	<b>40</b>	2 door reach in freezer ambient	<b>6</b>		

### 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:
	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 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
	Sani bucket 200 0pm quats
W	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 back, seal gaps in ceiling
45	Replace caulking behind 3 comp sink
W	Best to hand mops to dry
	Reminder to clean ice deflector panel often
W	Gloves used for chips/reminder Single use only
32	Sand/bleach cutting boards. Replace when necessary
	Condiment/salsa bar in back for employee to serve
	Drink hand sink 100 F
	Tea/soda nozzles WRS daily
	Discussed re-heating procedures and keep rotisserie chicken after cooking at hot holding 135.
	No rotisserie chicken already cooked today at inspection. Currently cooking.
	Discussed cooling down methods. Everything pre-cooked today at correct temps.
36	Store wiping cloths in sani buckets

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