Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
			Fime out: 8:55	License/Pe							Est. Type Risk Category Page 1 of	2			
Purpose of Inspection:			f Ins	spec	tion: 🖌 1-Routine	2-Follow Up	3-Complai	int	_	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	ORE
Establishment Name: Contact/Owner N Fireside Chicken & Tacos Adrian Pozl										* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : 2332 Greencrest Rockwall, TX Spiderman/monthl							ly	Ho Metro	od oplex/	3mo			ase trap : Follow-up: Yes I 10/90	/A	
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WateMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark ark ark in appropriate box for R											tch				
Priority Items (3 Points) violations Requi									ire In	nmed	liate	Cor	rect	ctive Action not to exceed 3 days	_
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O					R			Employee Health	R						
Т		-		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т		12. Management, food employees and conditional employees;				
3										~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding tem						Preventing Contamination by Hands				
	~				4. Proper cooking time and	1 temperature				✓ 14. Hands cleaned and properly washed/ G				14. Hands cleaned and properly washed/ Gloves used properly	T
w					5. Proper reheating procedure for hot holding (165°F in 2 Hours)									I5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
Ë		_			6. Time as a Public Health								+		
						-							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	+	
	Approved Source							~			Pasteurized eggs used when required NO EGGS				
	~				7. Food and ice obtained fr good condition, safe, and u destruction							Chemicals			
	~				8. Food Received at proper	•				۲				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at receip	om Contamination				~				Water only 18. Toxic substances properly identified, stored and used	+
	~				9. Food Separated & protect preparation, storage, displa	ay, and tasting	-			<u> </u>				Water/ Plumbing	
	~				10. Food contact surfaces a Sanitized at <u>200</u> ppr		eaned and			۲				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned discar	eturned, previously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Poir					ints) ı R	violai 0	_	Req N	_	Cor C		R			
O U T	N	N O	N A	C O S		Knowledge/ Person		ĸ	U T		0	N A	o s	Food Temperature Control/ Identification	K
	~				21. Person in charge presen and perform duties/ Certifi				2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no unau	thorized persons/ pe	rsonnel			~				28. Proper Date Marking and disposition	+
					Safe Water, Recordk La			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
					23. Hot and Cold Water av							Permit Requirement, Prerequisite for Operation			
	~				24. Required records availa destruction); Packaged For		parasite			~				30. Food Establishment Permit (Current/insp report sign posted 12/31/2021	1)
						h Approved Proced								Utensils, Equipment, and Vending	
	~				25. Compliance with Varia HACCP plan; Variance ob processing methods; manu	tained for specialize				~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
						ner Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer A foods (Disclosure/Reminde					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С	Core Items (1 Point)	Violations Requir	e Corrective	Action R	n Not		xcee N	ed 90 N) Da C	Days or Next Inspection , Whichever Comes First	R
U T	N	0	Α	C O S		Food Contamination			U T	N	0	Α	o s		
	~				34. No Evidence of Insect animals					~				41.Original container labeling (Bulk Food)	\perp
L	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored									Physical Facilities 42. Non-Food Contact surfaces clean	4
1					37. Environmental contam				1					42. Non-rood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	+
	~				38. Approved thawing met			\square		~				44. Garbage and Refuse properly disposed; facilities maintained	+
	~									~				45. Physical facilities installed, maintained, and clean	+
_				Proper U 39. Utensils, equipment, &	d, stored.		1					46. Toilet Facilities; properly constructed, supplied, and clean	+		
	~				dried, & handled/ In use u	itensils; properly use	d			~					
	~				40. Single-service & single and used	e-use articles; proper	ly stored			~				47. Other Violations	

Received by: (signature) Adrian Pozhegu	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)

Establishmer Fireside	nt Name: e Chicken & Tacos	Physical A 2332 C	Greencrest Rockwall, TX	City/State: Rockwa	II, TX	License/Permit # Page <u>2</u> FS-9321		<u>2</u> of <u>2</u>				
Item/Locati	ion	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Itom/Locat	tem/Location To						
	/tomatoes	42	2 door cooler		2 door freezer (under) ambient		ent	Temp F				
	cheese	42	rice/beans	46/48	reach in cooler ambien			32				
ur	nder/soup	71	chicken	41	cold top/sour crean		m	41				
mash	ned potatoes	42	beef	41	under/cut leafy gree		ens	41				
	wings	32	2 door glass cooler/		queso in hot w		ell	137				
hot v	vells/chicken	156	rice/ beans	41/41	dessert display ambier		ent	39				
t	peef/rice	165/149	shredded chicken	41								
shree	ded chicken	82	2 door reach in freezer ambient	11	~~~							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number N	AN INSTECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Front hand sink 100+F											
	3 comp sink 110+F Store wiping cloths in sani buckets											
				ll for 30 minu	utes so place	ed on flat top to reheat to	165					
1 E	Always reheat food to 165 F first before placing in hot wells. Had been in hot well for 30 minutes so placed on flat top to reheat to 165 Beans and rice discarded in 2 door coolers											
27 N	Must aggressively cool using shallow metal pans, stirring often, use ice paddles, take temps often											
1 S	Soup in cold top dis	scarded	as was at 70 undisclose	ed amou	int of tin	ne out of temp						
27 N	Must aggressively cool or keep hot at 135+											
	Ŭ		ere badly scored or disco									
	Sani buckets 200 ppm quats. Change often as needed to keep at 200 to 400 ppm. COS											
	Dishwasher hand s		+Ի									
	Drink hand sink 100 +F											
	Soda/tea nozzles WRS daily Dishwasher 100 ppm chlorine sanitizer											
				all behi	nd flat to	מר						
F	RR hand sinks 100	F	•									
Received by	y:		Print:			Title: Person In Charge/ (Owner					
(signature)	Adrian Pozhegu		Adrian P	<u>ozh</u> e	egu	Owner						
Inspected by (signature)	<u>Adrian Pozhegu</u> ^{y:} Chrísty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	ed				
	Revised 09-2015)	-						- *				