Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6 <i>i</i>		2/2	202	23	Time in: 10:40	Time out: 12:07	FS-							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							4-Investigation 5-CO/Construction 6-Other *Number of Repeat Violations:						TOTAL/	SCORE			
Fireside Chicken & Tacos Adrian Pozh Physical Address: Pest control:												OS:	7/9:	3/A			
2332 Greencrest Rockwall, TX Spiderman/5-15-2023/monthly								Metroplex/5-9-2022 Grease (Cowboy/5-8-2023/1000gal N				
M					Status: Out = not in corpoints in the OUT box for Prior	each numbered iten	n Mar		neckm	nark in	appr	opriat	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		lation W- e box for R	Watch
Compliance Status							R	Compliance Status O I N N C						R			
T T	N O A O Time and Temperature for Food Safety					T	U N O A O Employee Health					amplayas:					
W					1. Froper cooming time a	na temperature				~				knowledge, responsibilities, and		employees,	
3			2. Proper Cold Holding temperature(41°F/ 45°F)					~	13. Proper use of restriction and exclusion; No ce eyes, nose, and mouth				d exclusion; No disc	charge from			
	~	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by F					tamination by Han	ds				
	4. Proper cooking time and temperature					V					14. Hands cleaned and properly	sed properly	7				
	5. Proper reheating procedure for hot holding (165°l Hours)			ling (165°F in 2			~				15. No bare hand contact with a alternate method properly follows:			_)			
	~				6. Time as a Public Heal	Ith Control; proceed	dures & records			Highly St					ptible Populations		
					Арр	proved Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		ered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Ch	emicals		
					8. Food Received at pro	ern Star/Go	ordon							17. Food additives; approved a	nd properly stored:	Washing Fr	nits
	′				check at recei					~				& Vegetables	na property storea,	vv usimig 11	1113
						from Contamina			٧	٧				18. Toxic substances properly i	dentified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											/ Plumbing					
	~				10. Food contact surface Sanitized at 200 p		s; Cleaned and			~				19. Water from approved sourc backflow device	e; Plumbing installe	ed; proper	
	\				11. Proper disposition of reconditioned disca		usly served or			~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
			-		Dwie					. 	n						
О	I	N	N	С	FIIC	ority Foundati	ion Items (2 I	oints)	_	_			Cor	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	Personnel	R	viola C T	J I	N O	N	_	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
U				О	Demonstration 21. Person in charge pre and perform duties/ Cert 2	of Knowledge/P esent, demonstration tified Food Manag	Personnel on of knowledge ger/ Posted	R	Ū	D I J N	N	N	C O	ž	d; Equipment Ade		R
U	N			О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/P esent, demonstration tified Food Manag	Personnel on of knowledge ger/ Posted	R	T T	D I J N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december 28.	d; Equipment Adec	quate to	
U	N			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ P esent, demonstrative tified Food Manage nauthorized person	on of knowledge ger/ Posted	R	T T	O I N T	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december 29. Thermometers provided, as Thermal test strips	d; Equipment Adec	quate to	
U	N			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2	of Knowledge/ P esent, demonstrative tified Food Manage nauthorized person rdkeeping and Fo Labeling	on of knowledge ger/ Posted ns/ personnel pod Package	R	T T	I N N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac	d; Equipment Adec	quate to	
U	N /			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor	of Knowledge/ P esent, demonstration tified Food Manage nauthorized person rdkeeping and Fo Labeling ravailable; adequa ailable (shellstock	on of knowledge ger/ Posted ns/ personnel ood Package	R	T T	I N N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decomposition of the Mark	d; Equipment Adecisposition curate, and calibrate	quate to ed; Chemica	al/
U	N /			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food of the conformance was conformance with the conformance was conformance was conformance with the conformance was	of Knowledge/ P esent, demonstration tified Food Manage nauthorized person rdkeeping and Fo Labeling ravailable; adequa ailable (shellstock Food labeled with Approved Pr	on of knowledge ger/ Posted ns/ personnel ood Package tte pressure, safe tags; parasite	R	T T	I N N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december of the Marking and decembe	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp re	quate to ed; Chemica peration port sign po	al/
U	N /			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged I	of Knowledge/ P esent, demonstrative tified Food Manage nauthorized person redkeeping and Fo Labeling available; adequate ailable (shellstock Food labeled with Approved Prariance, Specialize obtained for speci	on of knowledge ger/ Posted ns/ personnel ood Package te pressure, safe tags; parasite cocedures de Process, and ialized	R	T T	I N N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decreased the strips digital Permit Requirement, 130. Food Establishment Permit 12/31/2023	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp re	quate to ed; Chemica peration port sign po	al/
U	V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ P esent, demonstrative tified Food Manage nauthorized person redkeeping and Fo Labeling available; adequate ailable (shellstock Food labeled with Approved Prariance, Specialize obtained for speci	on of knowledge ger/ Posted ns/ personnel ood Package te pressure, safe tags; parasite cocedures de Process, and ialized	R	T T		N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december of the straight of the str	d; Equipment Adec isposition curate, and calibrate Prerequisite for Op nit (Current/insp re interpretation of the companion of the companion of the current ilities: Accessible and the current of the cu	quate to ed; Chemica peration port sign po g nd properly	al/
U	V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged Foods (Conformance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remin foods (Disclosure	of Knowledge/ P esent, demonstrative tified Food Manage authorized person authorized person available; adequation available; adequation available (shellstock Food labeled avith Approved Prairiance, Specialize obtained for specialize obtained for specialize of the specialization o	on of knowledge ger/ Posted ns/ personnel ood Package te pressure, safe tags; parasite rocedures ed Process, and ialized tions or under cooked	R	V		N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decomposition of the Provided, and Thermal test strips digital Permit Requirement, 13 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing facis supplied, used	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resement, and Vendin ditties: Accessible and the surfaces cleanable in the stalled, maintained,	quate to ed; Chemica peration port sign po g nd properly , properly	al/
U T	N V V V V V V V V V V V V V V V V V V V	0	A	OS	Demonstration 21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged Food of the Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remirmeats to require	of Knowledge/ Pesent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling available; adequate available (shellstock Food labeled with Approved Prariance, Specialize obtained for special properties of the properties of	on of knowledge ger/ Posted ns/ personnel ood Package te pressure, safe tags; parasite rocedures de Process, and ialized tions or under cooked / Allergen Label	R R	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december of the strips digital Permit Requirement, 130. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing facis supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inserting the strip of the	d; Equipment Adecisposition Prerequisite for Opit (Current/insp rement, and Vendin littles: Accessible and taurfaces cleanable decility provided	quate to ed; Chemica peration port sign po g nd properly , properly	al/ osted)
U	V			О	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin meats to require Core Items (1 Poin Prevention of Consumer Core Items (1 Poin Prevention of Core Items (1 Poin Core Items (1 P	of Knowledge/ Pesent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling available; adequate ailable (shellstock Food labeled with Approved Prariance, Specialize obtained for specialize obtaine	on of knowledge ger/ Posted ons/ personnel ood Package te pressure, safe tags; parasite cocedures od Process, and ialized tions or under cooked / Allergen Label	R	W	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	COSS	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips digital Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Whichen Food Identity Product Temperature 1.	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resemble and Vendin dilities: Accessible and taurantees cleanable in the stalled, maintained, acility provided ever Comes First lentification	quate to ed; Chemica peration port sign po g nd properly , properly	al/
UT	N V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminmeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	of Knowledge/ P esent, demonstrative tified Food Manage authorized person authorized person available; adequate aliable (shellstock Food labeled with Approved Programmer, Specialize obtained for special formula authorized person authorized person authorized person authorized person authorized person authorized temps authorized temps authorized contamination, determination authorized person authorized pers	on of knowledge ger/ Posted on of knowledge ger/ Posted as/ personnel ood Package ate pressure, safe at tags; parasite cocedures od Process, and alalized ations or under cooked / Allergen Label equire Correcti nation rodent/other	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, active the provided of the provided	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resemble and Vendin dilities: Accessible and taurantees cleanable in the stalled, maintained, acility provided ever Comes First lentification	quate to ed; Chemica peration port sign po g nd properly , properly	al/ osted)
UT	N V V V V V	N	A	O S	21. Person in charge pre and perform duties/ Cer 2 22. Food Handler/ no un 2 Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Reminmeats to require Core Items (1 Poin Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 2	of Knowledge/ Pesent, demonstration tified Food Manage nauthorized person redkeeping and For Labeling available; adequation at a second labeled respectively. The Advisories are reduced to the person	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package ote pressure, safe tags; parasite or cadures od Process, and ialized tions or under cooked / Allergen Label equire Correcti nation rodent/other or tobacco use	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, and Thermal test strips digital Permit Requirement, 13 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing facis supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the product of the prod	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin dilities: Accessible and to surfaces cleanable distalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities	quate to ed; Chemica peration port sign po g nd properly , properly	al/ osted)
UT	\(\bar{\chi}\) \(\bar	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remirmeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed 20.	of Knowledge/ P esent, demonstration tified Food Manage nauthorized person rdkeeping and Fo Labeling available; adequa ailable (shellstock Food labeled rith Approved Pr ariance, Specialize obtained for specialize obtained for specialize obtained for specialize outfacturer instruct sumer Advisories; raw neder/Buffet Plate) red temps at) Violations Re of Food Contamir ect contamination, seeating, drinking of perly used and store	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package ote pressure, safe tags; parasite or cadures od Process, and ialized tions or under cooked / Allergen Label equire Correcti nation rodent/other or tobacco use	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips digital Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Id 41. Original container labeling (Physica 42. Non-Food Contact surfaces	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and taurfaces cleanable in the stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean	quate to ed; Chemica peration port sign po g nd properly , properly used/	al/ osted)
UT	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged If Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remirmeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contains 2	of Knowledge/ Pesent, demonstrative tified Food Manage nauthorized person authorized person authorized person available; adequative adequation and all able (shellstock Food labeled with Approved Prariance, Specialize obtained for special authorized person authorized person authorized temps at Violations Resort Violations Resort Contamination, see all grants and store authorized and store authorized authorized and store authorized author	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package ote pressure, safe tags; parasite or cadures od Process, and ialized tions or under cooked / Allergen Label equire Correcti nation rodent/other or tobacco use	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. 29. Thermometers provided, ac Thermal test strips digital Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Id 41. Original container labeling (Physica 42. Non-Food Contact surfaces 43. Adequate ventilation and light surfaces 443. Adequate ventilation and light surfaces 443. Adequate ventilation and light surfaces 445.	d; Equipment Adecisposition Prerequisite for Opit (Current/insp resemble and Vendin dities: Accessible and the surfaces cleanable of the surfaces of the su	peration port sign po g nd properly , properly used/	R R
UT	\(\bar{\chi}\) \(\bar	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminmeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 22. Personal Cleanliness 36. Approved thawing in 23. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 24. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 32. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 32. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 32. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 32. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 32. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 38. Personal Cleanliness 37. Personal Cleanliness 38. Approved thawing in 38. Personal Cleanliness 39. Personal Cl	of Knowledge/ P esent, demonstrative tified Food Manage anauthorized person and For Labeling and For Labeling available; adequation and the second labeled with Approved Prariance, Specialize obtained for special and a second labeled with Approved Prariance, Specialize obtained for special and for spec	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package ote pressure, safe tags; parasite or cadures od Process, and ialized tions or under cooked / Allergen Label equire Correcti nation rodent/other or tobacco use	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. 29. Thermometers provided, ac Thermal test strips digital Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning factors of the service sink or curb cleaning facto	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp re ment, and Vendin ditties: Accessible and t surfaces cleanabled stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated a ly disposed; facilities	peration port sign po g nd properly , properly used/	R R
UT	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 Safe Water, Recor 2 23. Hot and Cold Water 24. Required records avidestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminmeats to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n Proper 39. Utensils, equipment,	of Knowledge/ P esent, demonstrative tified Food Manage anauthorized person anauthorized temps anauthorized person anauthor	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package the pressure, safe tags; parasite ocedures od Process, and ialized tions or under cooked / Allergen Label equire Correcti nation rodent/other or tobacco use red	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. 29. Thermometers provided, ac Thermal test strips digital Permit Requirement, 1 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Id 41. Original container labeling (Physica 42. Non-Food Contact surfaces 43. Adequate ventilation and light surfaces 443. Adequate ventilation and light surfaces 443. Adequate ventilation and light surfaces 445.	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and tauritaned, and illities: Accessible and tauritaned, and illities and illities are cleanabled in the stalled, maintained, and illities are cleanabled in the stalled, maintained, and cleanabled illities are cleanabled in the stalled, maintained illities are cleanabled in the stalled in the stalled, maintained in the stalled in the stalle	peration port sign po g nd properly used/	R R
UT	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un 2 23. Hot and Cold Water 24. Required records avadestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma 26. Posting of Consume foods (Disclosure/Remirmeats to require Core Items (1 Poin Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in Proper	of Knowledge/ P esent, demonstrative tified Food Manage anauthorized person authorized person available; adequate aliable (shellstock Food labeled with Approved Prariance, Specialize obtained for special authorized person authorized person authorized person authorized person authorized temps are Advisories; raw inder/Buffet Plate) and temps at Violations Resort Contamination, seating, drinking authorized	on of knowledge ger/ Posted on of knowledge ger/ Posted ons/ personnel ood Package the pressure, safe tags; parasite cocedures od Process, and indized tions or under cooked / Allergen Label equire Correction ation rodent/other or tobacco use red	R R	\(\text{V} \)	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	Da.	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, act Thermometers provided, act Thermal test strips digital Permit Requirement, 13 30. Food Establishment Permit 12/31/2023 Utensils, Equip 31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Id 41. Original container labeling (Physical 42. Non-Food Contact surfaces 43. Adequate ventilation and light 44. Garbage and Refuse proper 45. Physical facilities installed,	d; Equipment Adecisposition curate, and calibrate Prerequisite for Opit (Current/insp resonant, and Vendin illities: Accessible and tauritaned, and illities: Accessible and tauritaned, and illities and illities are cleanabled in the stalled, maintained, and illities are cleanabled in the stalled, maintained, and cleanabled illities are cleanabled in the stalled, maintained illities are cleanabled in the stalled in the stalled, maintained in the stalled in the stalle	peration port sign po g nd properly used/	R R

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)

	ment Name: de Chicken & Tacos	Physical A	ddress: Greencrest	City/State: Rockwa	ıll TX	License/Permit # FS-9321	Page 2	of <u>2</u>		
1 11 001	do Official a racco	2002	TEMPERATURE OBSERVA		, 17	1 0 0021				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	- 1	Temp F		
line cold top/cut tomatoes		40	on stove/soup	177				37		
	tomatoes	39	cold top/sour cream/pico		- COUNTRY OF THE REAL PROPERTY OF THE PROPERTY			38		
	t cilantro/fiah	40/34	fish	40-45				47		
	er/cooked chicken	37	under/sour crean		precooked chicken		n	43		
	am wells/beef	141	reach in cooler/salsa	 	reach in freezer ambient			7		
shre	shredded chicken		under counter freezer ambien	10	reach in 2 door cooler/raw beef			40		
spicy	shredded chicken	145	glass front cooler/rice	41	S	our cream		38		
rotis	sserie chicken	142	beans	41		n well/queso/be	eef 1	153/153		
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECT			HE CONDITIONS ODSERVI	ED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
			with soap and paper towels		· · · · · · · · · · · · · · · · · · ·	nployee health post	er			
32			ards. Replace where ne							
2		-	oo high. Loaded this morning frozer							
			s of fish on top cold top enoug				tack			
	No instructions on fish to defrost out of bag/only cooking instructions on box									
	3 comp sink 113 F									
\A/		h hand sink 110F equipped								
W	Date mark if not usi									
2			cken for prep. Out on counter for an hour/must be		•	·				
			ck to 41F. Discussed v		er iaste	er prep for meats.				
			00 ppm chlorine sanitize	? r						
W	Sani buckets at 200			lorgund	dooro					
45	•		rimeter for outside only nor food debris/ improv							
45	Clean floor drains	0015/11111	ioi iood debiis/ iiiipiov	eu clean	irig					
34	Some fruit flies									
34	Some nult mes									
	Dessert cooler reach in ambient 33F									
Received (signature)	•		Adrian F	ozhe	egu	Title: Person In Charge/ Council Owner	Owner			
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS					
Form EH 0	6 (Revised 09-2015)	0,	<u> </u>	,	. –	Samples: Y N # c	collected			