Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
Date:     Time in:     Time out:     License/Pe       12/7/2020     2:55     4:11     FS-9											Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
	12/1/2020     2.55     4.11     FS-9       Purpose of Inspection:     1-Routine     2-Follow Up     3-Complain						_	Inve	stig	atioı	1	5-CO/Construction 6-Other TOTAL/SCORE	E		
Establishment Name: Fireside Chicken & Tacos Adrian Pozt						* Nu					* Number of Repeat Violations:  ✓ Number of Violations COS:				
Physical Address: 2332 Greencrest Blvd Rockwall, TX Spiderman/monthly								Ho	od oplex/	e trap : Follow-up: Yes I 10/90/A	4				
		Com	ıplia	nce S	<b>tatus: Out</b> = not in compliance $IN$ = in compli	ance NO	) = not o				<b>A</b> = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$		
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     Image: Compliance Status       0     I     N     N     C       U     N     O     Time and Temperature for Food Safety					R	C O U	I			tus C O				
T		Image: Constraint of the second se						T	12. Management, food employees and conditional employees;	_					
	~								~	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 temperature(135°F)			<u> </u>		Preventing Contamination by Hands					
		~	4. Proper cooking time and temperature						~			14. Hands cleaned and properly washed/ Gloves used properly			
		✓ 5. Proper reheating procedure for hot holding (165°F in 2 Hours)				(165°F in 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 Control: procedures & records											Highly Susaentible Deputations	_	
				<u> </u>								Highly Susceptible Populations       16. Pasteurized foods used; prohibited food not offered			
			r	1	Approved Source			~				Pasteurized eggs used when required personal eggs only			
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Gordon/Southern Star							Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Ī	
			<u> </u>		Protection from Contamination			-	~				18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented duri				•				water only		
3		preparation, storage, display, and tasting       10. Food contact surfaces and Returnables ; Cleaned and											Water/ Plumbing       19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at <u>200</u> ppm/temperature				~				backflow device		
	~				11. Proper disposition of returned, previously reconditioned	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
			N	С	Priority Foundation Items (2 Poi			iolat 0		Req N	uire N	Cor		R	
U T	N	0	A	o s	Demonstration of Knowledge/ Perso		R	U T	Ν	0	A	o s	Food Temperature Control/ Identification	ĸ	
	~				21. Person in charge present, demonstration o and perform duties/ Certified Food Manager/				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no unauthorized persons/ pe	ersonnel			~				28. Proper Date Marking and disposition		
			<u> </u>		Safe Water, Recordkeeping and Food F Labeling			~	/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
~			23. Hot and Cold Water available; adequate pr							digital Permit Requirement, Prerequisite for Operation					
					24. Required records available (shellstock tags destruction); Packaged Food labeled	; parasite			~				30. Food Establishment Permit (Current/insp report sign posted)	_	
	~				Conformance with Approved Proced	lures							12/31/2020 Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Pr HACCP plan; Variance obtained for specialized	ocess, and							31. Adequate handwashing facilities: Accessible and properly supplied, used	_	
	~				processing methods; manufacturer instructions				~						
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ All				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	-	
					Core Items (1 Point) Violations Requir	re Corrective							tys or Next Inspection , Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	m	R	O U T		N O	N A	C O S	Food Identification	R	
	~				34. No Evidence of Insect contamination, rode animals	ent/other			~				41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanliness/eating, drinking or to	bacco use							Physical Facilities		
1					36. Wiping Cloths; properly used and stored			1					42. Non-Food Contact surfaces clean		
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used		
W					38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils	1		1					45. Physical facilities installed, maintained, and clean		
1					39. Utensils, equipment, & linens; properly use dried, & handled/ In use utensils; properly use				~				46. Toilet Facilities; properly constructed, supplied, and clean		
1					40. Single-service & single-use articles; prope and used	rly stored			~				47. Other Violations		

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: de Chicken & Tacos	Physical A 2332	Greencrest Blvd	City/State: Rockwa	I, TX FS-9321		Page <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tem/Location						
	front cooler/rice	40	shredded cheese				Temp F					
shre	dded chicken/rice	38	hot wells/beef	153								
b	eans/beans	41/41	rice/chicken	155/148								
2 do	or cooler/raw beef	41	salsa cold top/chees	e 40								
shred	ded chicken cooked	41	sour cream	40								
	rice	49	under/pico	40								
	or freezer ambient	10	queso in hot wel	148								
colc	top/tomatoes	40 0B	SERVATIONS AND CORRECT	VE ACTION	IS							
Item Number	AN INSTRUCTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
runiber	NOTED BELOW: Hot water at hand sink 100											
W	Always thaw under running cold water or in cooler											
	Hot water at 3 comp sink 120											
	Dishwasher hand sink hot water 100											
	Rice in middle cooler at 49 made at noon. Within cooling down time of 2 hours to 70, 4 hours to 41											
	Dishwasher 100 ppm bleach											
W	Need a backflow de	evice on	mop sink IF using a ho	ose attac	hed.							
40	Keep handle scoop											
	<b>v v</b>		am table. If chicken is pre-cook	ed from prev	vious day,	cold held at 41 till re	heated.					
36	Store wiping cloths											
40			or original product only									
39	, i i i i i i i i i i i i i i i i i i i		cutting board and cold top		a clean	, sanitized space	e only.					
32		•	s. Replace when nece	ssary								
0	Sani bucket 200 pp											
9 42	Store raw eggs low Clean in/around/on											
42	Clean floors, under											
		- · ·	ooling down procedure	s 2 hour	s to 70 t	then 4 hours to	41					
Received	bv:		Print:			Title: Person In Charge/	Owner					
(signature)	•			Pozhe		Owner						
Inspected (signature)	Christy C	orte	Z Christy	Print: Christy Cortez								
Form EH-0	5 (Revised 09-2015)											