	Followup Fee of																
•	\$50.00 after First Followup Retail Food Establishment Inspection Report First aid kit																
ГІІ	riist rollowup Alleray policy																
	City of Rockwall																
	Date: Time in: Time out: License/P													CPFM	Food handlers	Page <u>1</u> of	2
					1:10	2:08		FS-0003761			_	3	20	<u> </u>			
Purpose of Inspection: I-Routine 2-Follow Up Establishment Name: 0						Co	3-Complantact/Owner	Name					5-CO/Construction	6-Other	TOTAL/SCO	JRE	
Pollo Regio Maritza Luna Physical Address: Pest control :							На	ood		G	raac	Number of Violations C e trap :/ waste oil	COS: Follow-up: Yes 🖌	0/100	/A		
	726 E Interstate 30, Rockwall, TX 75087 Ecolab 7/24/24									cise 7/	2024			as Best 1000g			
Ma	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site R = repeat violation W = WatchMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											tch					
Co	mnlis	nce	Stat	tus	Prio	ority Items (3 Poin	ts) violation:	s Requ		<i>mmed</i> Compl				ive Action not to exceed 3 da	ys		
O U	I N O A O IIIne and Temperature for Food Safety			R	0 I N N C U N O A O Employee Health						R						
Т				K S (F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т		-		s 12. Management, food employees and conditional employees; knowledge responsibilities and reporting				_	
						knowledge, responsibilities, and reporting						1					
				2. Proper Cold Holding temperature(41°F/ 45°F) See				v	W 13. Proper use of restriction and exclusion; eyes, nose, and mouth						charge from		
					3. Proper Hot Holding temperature(135°F)					Will email state hand sink forms Preventing Contamination by Hands					nds		
	~ ~				4. Proper cooking time and temperature See					~				14. Hands cleaned and prope			-
	-				5. Proper reheating proc	cedure for hot holding	(165°F in 2		-	•				15. No bare hand contact with			-
					Hours)	11.0 . 1 . 1	0 1			r				alternate method properly foll Gloves	owed (APPROVEL	Y)	
	~				6. Time as a Public Health Control; procedures & records Cilantro, pico, gacomole, soup									Highly Susc			
					Approved Source					~				16. Pasteurized foods used; pasteurized eggs used when r	iered		
					7. Food and ice obtaine					1							
	~				good condition, safe, ar destruction Distribu										hemicals		
	~				8. Food Received at pro	oper temperature				~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	n from Contamination	ı			~				18. Toxic substances properly Store low	identified, stored ar	nd used	
					9. Food Separated & pr preparation, storage, dis		ing food								r/ Plumbing		
		_			10. Food contact surfac		leaned and		_					19. Water from approved sou	U	ed; proper	_
					Sanitized at <u>272</u>					~				backflow device City Approved			
	11. Proper disposition of returned, previously served or reconditioned Discard					~				20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							5										
U T	I N	I N N C N O A O S Demonstration of Knowledge/ Personnel			R		JN	N O	N A	C 0 5	Food Temperatu	e Control/ Identifie	cation	R			
	~				21. Person in charge pro and perform duties/ Cer 3					~				27. Proper cooling method us Maintain Product Temperatur		equate to	
	~				22. Food Handler/ no us 20 within 30 days	nauthorized persons/ p	ersonnel			~				28. Proper Date Marking and Good date labels	-		
					Safe Water, Reco			~				29. Thermometers provided, a Thermal test strips		ted; Chemical/			
					23. Hot and Cold Water		-	<u> </u>				Red thermo, strips Permit Requirement					
					121, good press 24. Required records av	SUIE vailable (shellstock tag	s; parasite							30. Food Establishment Per		-	
					destruction); Packaged	Food labeled				~				Posted and curre	ent		
					Conformance v 25. Compliance with V	with Approved Proce ariance, Specialized Proce								Utensils, Equi 31. Adequate handwashing fa	pment, and Vendir cilities: Accessible a		
					HACCP plan; Variance processing methods; ma	e obtained for specializ anufacturer instruction	ed			~				supplied, used Equipped			
					Temp log 2x da Cons	ily sumer Advisory				~				32. Food and Non-food Conta designed, constructed, and us		e, properly	+
					26. Posting of Consume foods (Disclosure/Remi					· ·				33. Warewashing Facilities; in Service sink or curb cleaning	nstalled, maintained,	used/	+
					On menu			Activ	No	t to L	Trace	A 01	$0 D_{a}$	Equipped ys or Next Inspection, Whic	• •		
O U	I N	N O	N A	C O		of Food Contaminati		R) I	N O	N A	C O		Identification		R
Т				S	34. No Evidence of Inse				Т				S	41.Original container labeling	g (Bulk Food)		_
\vdash					animals 35. Personal Cleanlines	ss/eating, drinking or to	bacco use	+						Dhum	cal Facilities		
\vdash		_	_		36. Wiping Cloths; pro	perly used and stored		+	\vdash	~				42. Non-Food Contact surface			
\vdash					Stored in solut 37. Environmental cont			+	┢	-	$\left - \right $			43. Adequate ventilation and	lighting; designated	areas used	+
\vdash		+			38. Approved thawing a Running cool wa	method		+	┢	•	$\left - \right $			44. Garbage and Refuse prope	erly disposed; facilit	ies maintained	+
	-					ater er Use of Utensils			┢	V	$\left - \right $			45. Physical facilities installed	d, maintained, and cl	ean	+
					39. Utensils, equipment	t, & linens; properly us		+	┢		$\left - \right $			46. Toilet Facilities; properly		d, and clean	+
					dried, & handled/ In us			\square		~				Equipped and cl	ean		
					40. Single-service & sin and used	ngle-use articles; prope	erly stored					~		47. Other Violations			
											1						

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Maritza Luna	Print: Maritza Luna	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pollo Regio	Physical A 726 E	Interstate 30	City/State: Rockwal	I, Tx License/Permit #		<u>2</u> of <u>2</u>					
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location Temp											
Chips warmer	136	Rice/beans	146/140	_	Grill drawer						
Salsa bar		POS UC cooler	39	Chicken		38					
Salsa Roja/pico	41/39	Chips warmer	130	Burger Pat	tie	38					
Cabbage&jalapeno	40	WIC amb	36	Slice Chede	38						
Drive thru cooler	39	Dice Tom/cabbage	41/39								
Hot hold 1		Raw chix/cheese	39/36								
Chicken	138	Cooking chicken	182								
Hot hold 2		Freezer htt	11.6								
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
Restrooms equipped,	Restrooms equipped, temp greater than 102 in each room										
Hand sinks equipped,	temps gr	eater than 105 throughout	kitchen								
	3 comp sink setup, 121 now using Ecolab Sink and Surface Sani, tested within range, strips current										
	Soda and tea nozzles cleaned daily										
	Cathco chillers cleaned every 2 days										
	Good practice hanging mop to drip dry over mop sink										
	Ice machine looks great, clean confirm air gap Red sani buckets filled at 3 comp 272-500 within range, towel stored in solution										
	Red sani buckets filled at 3 comp 272-500 within range, towel stored in solution										
	No more charcoal grills, transition to natural gas grills Using tphc for cilantro, Quac, soup and pico / 4 hours and discard										
· · ·	Will email mandatory state hand sink forms along with inspection report										
		s you go, staff doing a grea		•							
Received by:		Print:		Title: Person In Ch	arge/ Owner						
(signature) See abov	/e	See ab	ove								
Inspected V: (signature) Form EH-06 (Revised 09-2015)	ST	C Richard	l Hill	Samples: Y N	# collecte	ed					