

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Adriana Arriaga	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pollo Regio	Physical Address: 726 E I-30	City/State: Rockwall	License/Permit # FS 0003761	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler		Condiment station		Cold top unit ambient	34
Empanada	38	Cabbage / pico	41/39	Butter/ sourcream	39/34
Cooler 2 beverages non Tcs	42	Below temp	39	Tomatoes / pico / cilantro	38/39/40
Drive thru 2 door	40.1	Glass front hot holding unit	100-102	Drawers / tomatoes / lettuce	37/40/41
Two door hot cabinet 1	New	Glass front hot holding in kitchen		Drawer unit under grill	
Tortillas only	121	Queso	100	Beef / pork	41/41
Two door hot cabinet 2		Steam table ambient		Two door freezer	5.6
Ambient	144	Rice in large container	151	Hot holding unit cooked onions	144

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: All temps taken in F
	Hot water in restrooms 120-135
	Hot water at handsink 134
40/cos	To present plasticware with handles facing customers
	Soda station caps are washed daily as well as dispenser
18 /cos	Only chemicals and toilet paper are stored under soda statio
18	Avoid using chemicals or approved for food contact behind the counter on ss tables - and spraying around horchata unit etc
18	Also need to label this spray bottle
	Horchata mix is from powder not milk product
!!	Sneeze guard at condiment station is not very effective to prevent all contamination possibilities for children/ watch
	Self serve chip unit ... to be heavily supervised by a CFM that tongs are placed back into holder and contamination is low on
38 /cos	Reminder to thaw meats under cool running water
5/39	Reminder that hot holding equipment may not be used for cooking or reheating Ex queso
5	Reheating tied bag of potatoes is in boiling water and heated on grill - center is still 41F must reach 165 F within 2 hrs
	Sanitizer in buckets 200/ in 3 comp 200'ppm
W	Watch all cross contamination possibilities when handling raw meats ... especially ground beef
39	Watch when storing old wet mops that is is for short time only or hang them to allow to dry to prevent flies
W	Back dry storage avoid allowing water to stand after mopping
	Wic potatoes cooked -in deep (not advised)pan center temp 38 / pico 38 /cabbage 40/ tomatoes 40 / chicken raw 41
	Date marking indicates potatoes made today? What is method of cooling? (discussed and potatoes are iced after baking before mashing and storing
01/27	Temps in wic shredded chicken 47 made yesterday to discard / beef 40/pork 38/ barbacoa 40
01/27	Must cool shredded chicken aggressively like other meats in wic
	Good date marking using less than 6 days
5	Reminder to reheat or heat foods to required temps before storing in steam table or hot holding cabinets
	Cheese 130 ... should be 135!
5	Must focus on temps for potatoes when reheating as center is 110 after 1.5 hrs ... sooo bagged method is not working! (Loose knot bagg
W	Best to keep lid on grease unit
W	Best way to cool down chicken pieces is on sheet pan etc ... ice bath is good for liquids that can be stirred
	Demi see when cooking in a microwave to allow to set for 2 mins before taking temp ! (rotate mid way too)

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		Samples: Y N # collected

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