Follow-up fee of \$50.00 is Retail Food Establishment Inspection Report Image: City of Rockwall Followup Food trailer Vomit clean up Employee health Food trailer											g						
	Date: Time in: Time out: License/Pe 01/24/2023 9:21 11:35 FS 00								^{mit #} 03761					Food handlers Food managers 30 0 on site Page <u>1</u> of <u>2</u>			
P	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Complain						int	t 4-Investigation			atioı	n	5-CO/Construction 6-Other TOTAL/SCO				
	Establishment Name: Contact/Owner N Pollo Regio Pollo Regio							Name:	ime:					* Number of Repeat Violations: ✓ Number of Violations COS:			
	Physical Address: Pest control : 726 E I-30 Ecolab 12/29/2022							Hood 01/09/2023					se trap / waste oil : se trap / waste oil :	C			
Compliance Status: Out = not in compliance IN = in compliance NO						$\mathbf{O} = \text{not o}$						pplicable $COS = corrected on site R = repeat violation W-Watch$	1				
N	Mark the appropriate points in the OUT box for each numbered item Mark V Priority Items (3 Points) violations I														-		
0	Î	iance Status						R	0	Î	iance N O		C		R		
U T		0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U T	T S F S S			O S	Employee Health 12. Management, food employees and conditional employees;			
3				~	See (discarded today)					~				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) Cooked chicken 139 / soup 197				_	Ľ	Emailed poster to put at hand sinks Preventing Contamination by Hands						
┝	v			4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly	_			
	-	Ham at 170 5. Proper reheating procedure for hot holding (165°F in 2 Hours) Subscription 5. Proper reheating procedure for hot holding (165°F in 2 Hours)											15. No bare hand contact with ready to eat foods or approved				
3			-	~	potatoes 165			~		alternate method properly followed (APPROVED Y_ N_) Gloves							
		/			6. Time as a Public Hea Prep only	alth Control; procedur	res & records			1	1		Highly Susceptible Populations				
					Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pollo Regio										Not using eggs Chemicals				
	~				8. Food Received at pro Check temps	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_	Ľ				• •	n from Contaminatio	'n		3	-			./	Water only 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pr	rotected, prevented du		3					•				
Ŀ	~		preparation, storage, display, and tasting Watch sneeze guard and handling of chips etc by customers						1				Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device City approved			
		~			11. Proper disposition of reconditioned Disc	of returned, previously arded	y served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Pri	iority Foundation	Items (2 Po	oints) vi	iolat 0		Req N	uire N	Cor	rrective Action within 10 days	R		
U T	Ν	0	A	O S		n of Knowledge/ Pers			U T	Ν	0	A	O S				
2					21. Person in charge pro and perform duties/ Cer Need on on duty	rtified Food Manager			2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Chicken in deep containers discarded			
				22. Food Handler/ no un	personnel			~				28. Proper Date Marking and disposition Good					
	Safe Water, Recordkeeping and Food Package Labeling							/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital on site and provided one at insp / test strips on site					
					23. Hot and Cold Water available; adequate pressure, safe					1				Permit Requirement, Prerequisite for Operation			
	~		~		24. Required records av destruction); Packaged		gs; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
						with Approved Proc				1 T				Utensils, Equipment, and Vending			
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma On tablet 3 time	e obtained for speciali anufacturer instructio	zed			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
					Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Remi Posting for allergens/ CA	inder/Buffet Plate)/ A	llergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
	Core Items (1 Point) Violations					nt) Violations Requ	ire Corrective							ays or Next Inspection , Whichever Comes First			
U U T	Ν	N O	N A	C O S	Prevention	of Food Contaminat	ion	R	O U T	I N	N O	N A	C O S		R		
	~				34. No Evidence of Inse animals Watch	,					~			41.Original container labeling (Bulk Food)			
W					35. Personal Cleanlines Store Iow	ss/eating, drinking or	tobacco use							Physical Facilities			
	~				36. Wiping Cloths; prop Storing in sani	perly used and stored				~				42. Non-Food Contact surfaces clean			
		~			37. Environmental cont	tamination				~				43. Adequate ventilation and lighting; designated areas used			
1	1 38. Approved thawing method Running water / this time counts as parts of 4 hrs				W	~				44. Garbage and Refuse properly disposed; facilities maintained							
					•	er Use of Utensils				~				45. Physical facilities installed, maintained, and clean Watch	_		
1					39. Utensils, equipment dried, & handled/ In us					~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
1					40. Single-service & sir and used	ngle-use articles; prop	erly stored	+	-		~			47. Other Violations			
Ľ																	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Regio	Physical A 726 E		City/State: Rockwa		License/Permit # Page FS 0003761	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	-			Temp F				
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	-						
Under	counter cooler		Condiment station	<u>ו</u>	_	Cold top unit ambient					
E	Empanada	38	Cabbage / pico	41/39	Butte	r/ sourcream	39/34				
Cooler	2 beverages non Tcs	42	Below temp	39	Tomato	Tomatoes / pico / cilantro					
Driv	e thru 2 door	40.1	Glass front hot holding un	it 100-10	2 Drawers	Drawers / tomatoes / lettuc					
Two c	loor hot cabinet 1	New	Glass front hot holding in kitche	n	Drawe	Drawer unit under grill					
Т	ortillas only	121	Queso	100	B	Beef / pork					
Two c	loor hot cabinet 2		Steam table ambier	t	Two	door freezer	5.6				
	Ambient	144	Rice in large containe	r 151	Hot holdir	Hot holding unit cooked onions					
		OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW; All temps taken in F											
	Hot water in restrooms 120-135										
	Hot water at handsink 134										
40/cos											
	Soda station caps are washed daily as well as dispenser										
18 /cos											
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											
5	5 5 I		n boiling water and heated on	grill - cen	er is still 41	F must reach 165 F with	in 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 Back dry storage avoid allowing water to stand after mopping										
W	, ,		0		laabbara 10	/tomatana 40 / abial/an					
	•		t advised)pan center temp 38	-							
01/27	Date marking indicates potatoes made today? What is method of cooling? (discussed and potatoes are iced after baking before mashing and storing 7 Temps in wic shredded chicken 47 made vesterday to discard / beef 40/pork 38/ barbacoa 40										
0	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	N 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)											
Received by: (signature) Print: Title: Person In Charge/ Owner Inspected by: (signature) Print: Samples: Y N # collected											
Inspected	by:		Print:								
(signature)	Kelly kírkpa	ıtríck	~RS	Samples V N # sol			ad				
	(Povised 09, 2015)				5	Samples: Y N # collect	o u				