Foll of \$			-	'ee		Retai	l Food Es	tabli	ish	me	ent	In	spe	ecti	ion Report First aid kit			
				l fe	ollowup								-		Allergy policy			
D	ate:				Time in:	Time out:	Licens		it #			20	CK	Wa	CPFM Food handlers	_		
		17/23 9:04 10:15 FS-00				000		_					3 29 Page 1 of					
E	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						er Nam	ne: XNumber of Repeat Violations					ı L	XNumber of Repeat Violations:				
Pl	Pollo Regio     Mariza Luna       Physical Address:     Pest control :       726 E 130 Rockwall, Tx 75087     EcoLab 6/29/23						ia		Ho					e trap :/ waste oil Follow-up: Yes	A			
		Com	ıpliaı	nce S	tatus: <b>Out</b> = not in con	in c $IN = in c$	ompliance	NO = 1	not o		ved		<b>\</b> = n	ot ap	cas Best Vacumn 5/23 1000c       No         pplicable       COS = corrected on site         R = repeat violation       W= Wat	ch		
					points in the OUT box for Prio					e In	ımed	liate	Cor	tte box for IN, NO, NA, COS Mark an X in appropriate box for R rective Action not to exceed 3 days				
0 U	Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O						R		O U		iance N O	e Stat N A	tus C O S	Employee Health				
Т		Image: Constraint of the second se						Т	~			5	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°E)						-		Ľ				Preventing Contamination by Hands				
	~	4 Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly Gloves in use					
		~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				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				ls							Highly Susceptible Populations					
	<u> </u>				Ар	oproved 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										Chemicals						
	~				8. Food Received at pro	oper temperature			_		~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Checked upon delivery     Protection from Contamination								~				Water only 18. Toxic substances properly identified, stored and used					
	~	9. Food Separated & protected, prevented during food							<u> </u>				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 returned, previously served or reconditioned Discard immediately						~				20. Approved Sewage/Wastewater Disposal System, proper disposal Air gaps present			
0						Points	nts) violations Require Corrective Action within 10 days							R				
U T	N	0	A	O S	Demonstration 21. Person in charge pre-	n of Knowledge/ l		10		U T	N	0	A	0 S	Food Temperature Control/ Identification			
	~				and perform duties/ $\hat{C}er$	rtified Food Mana	ager (CFM)	e,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized persons/ person		ns/ personnel				~				<ul> <li>28. Proper Date Marking and disposition</li> <li>Greatvdate marking</li> <li>29. Thermometers provided, accurate, and calibrated; Chemical/</li> </ul>							
	Safe Water, Recordkeeping and Food Package Labeling							~				Thermal test strips Onsite, confirmed in date						
	~				23. Hot and Cold Water GOOD Pressure			ie							Permit Requirement, Prerequisite for Operation			
	~				24. Required records av destruction); Packaged	,	k tags; parasite				~				30. Food Establishment Permit/Inspection Current/ insp posted Posted & current			
					<b>Conformance v</b> 25. Compliance with Va	with Approved P						1			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance processing methods; ma Temps recorde	e obtained for spec anufacturer instruc	cialized			2					supplied, used Out of paper towels			
	·					sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Remi						~				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
-									ion Not to Exceed 90 Days or Next Inspection, Whichever Comes First				tys or Next Inspection , Whichever Comes First					
0 U	Ι	N O	N A	C O S	Prevention	of Food Contami	ination	R		O U T		N O	N A	C O S	Food Identification	R		
Ť	N	-							1	1	~				41.Original container labeling (Bulk Food)			
	N				34. No Evidence of Inse animals				_									
<u>т</u> 1	N <b>&gt;</b>				animals 35. Personal Cleanlines	ss/eating, drinking	or tobacco use					 			Physical Facilities 42 Non-Food Contact surfaces clean			
Т	~				animals	ss/eating, drinking perly used and sto <b>ntertop</b>	or tobacco use		-	1					42. Non-Food Contact surfaces clean Shelf over prep area			
<u>т</u> 1	۲ ۲ ۲				animals 35. Personal Cleanlines 36. Wiping Cloths; prop Stored on cour	ss/eating, drinking perly used and sto <b>ntertop</b> tamination	or tobacco use		-	1	· ·				42. Non-Food Contact surfaces clean			
<u>т</u> 1	~				animals 35. Personal Cleanlines 36. Wiping Cloths; prop Stored on cour 37. Environmental cont 38. Approved thawing r	ss/eating, drinking perly used and sto <b>ntertop</b> tamination method	red		-						<ul> <li>42. Non-Food Contact surfaces clean</li> <li>Shelf over prep area</li> <li>43. Adequate ventilation and lighting; designated areas used</li> </ul>			
<u>т</u> 1	۲ ۲ ۲				animals 35. Personal Cleanlines 36. Wiping Cloths; prop Stored on cour 37. Environmental cont 38. Approved thawing r Prope 39. Utensils, equipment	ss/eating, drinking perly used and sto <b>ntertop</b> tamination method <b>er Use of Utensils</b> t, & linens; proper	s or tobacco use		-	1	× ×				<ul> <li>42. Non-Food Contact surfaces clean Shelf over prep area</li> <li>43. Adequate ventilation and lighting; designated areas used</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>			
<u>т</u> 1	۲ ۲ ۲				animals 35. Personal Cleanlines 36. Wiping Cloths; prop Stored on cour 37. Environmental cont 38. Approved thawing r Prope	ss/eating, drinking perly used and sto <b>ntertOp</b> tamination method er Use of Utensils it, & linens; proper se utensils; proper	s or tobacco use ored s rly used, stored, ly used		-		· ·				<ul> <li>42. Non-Food Contact surfaces clean Shelf over prep area</li> <li>43. Adequate ventilation and lighting; designated areas used</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> <li>45. Physical facilities installed, maintained, and clean</li> </ul>			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Received by: Mariza Luna	Print: Mariza Luna	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Store48@polloregio.com

Form EH-06 (Revised 09-2015)

	nent Name: Regio	Physical A 726 E	130	City/State: Rockwal	I, Tx License/Permit # FS-0003761	Page <u>2</u> of <u>2</u>				
Itom/I -	ation	Torre	TEMPERATURE OBSERVAT	-	Item/I contine	Torre				
Item/Loca	ation	Temp	Item/Location	Temp	Item/Location	Temp				
WIC		32	DD frezzer	7.1	Chz sauce	185				
	eef/pork 35	36	Hot hold	148	Potatos	186				
S	lice cheese	37	Rice/beans155	205	Prepcooler	35				
Wh	ole tomatoe	32	Chix soup	209	Cilantro	36				
•	p tom/pico 37	40	Drawer1 pork	37	Slice tom	37				
Cho	ppork/beef 39	38	Drawer 2 chix	36	Lettuce	38				
Raw	chicken prep	39	Drawer empty	-						
С	hix cooking	183	Drawer 4 fries	38						
Item			SERVATIONS AND CORRECTI							
Number	NOTED BELOW: all temperature	s are taken in	F	TON IS DIREC	CTED TO THE CONDITIONS OBSERVE	) AND				
	Restrooms equipped N									
	3comp setup, 125 usir	• •	sani 200ppm							
32	Time to replace cutting	-								
39			ng up or with head up so th	ney dry pr	operly					
34			ater pooling under racks							
31	Handsinks 121, out of									
36			ni bucket, not on counterto	р						
32	Can opener blade needs to be cleaned									
	Salsa bar salsa verde 40, salsa roja 40, pico 39, salsa chile de arbol 39									
42	Shelf over prep area needs cleaning									
42/45	5 General cleaning under, behind, around, between equipment, floor and walls									
Received	hv•		Print:		Title: Person In Charge/ Ow	mor				
(signature)	🦷 Mariza Lu	Ina	Mariza	Luna	A line. Ferson in Charge/ Ow					
Inspected (signature)	M	4		Hill	Samples: Y N # col	llected				
Form EH-06	(Revised 09-2015)									