

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marilyn Hargrove	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Trevinos	Physical Address: 101 N Goliad	City/State: Rockwall	License/Permit # 1761	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front	37	Wic		Steam table	
Butter	43	Beans / chicken	34/33	Beef	179
Deep freezer	7.8	Beef / queso	33/31	Chili	183/
Upright cooler		Rice	43/40/39	Beans	189
Salsa / peppers	36/41	Cold top unit	37/38	Spinach in enchilada case	135
Upright freezer	-11	Pico/ tomatoes	39/40		
Worktop cooler ambient	54	Cut lettuce / sour cream	40/39		
Shrimp bacon	43/43	Steak / chicken cooked	38/38		

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:
	Bar:
	Hot water 114
34	Fruit flies / watch Marg machine and wood and etc / working on it
39/w	To add bar netting inside glass cooler to protect inverted glass mouth portions (will need to re wash before using all inverted on galvanized)
<small>New one ordered</small>	Using sleeved straws / keep an eye on small cutting board and replace when needed
	Avoid re using cardboard - use plastic washable containers
	Using quats for sinks - and bleach for floors etc
W	In time painting shelving for linens
W	Dry storage - working on shelving / discussed closing bags
	Discussed storing chip scoop
	Wait staff is using bar sink or kitchen sink
	Hot water 119 F
W	Sent pic of red drain bucket to plumbing inspector / this should drain to active drain
	Sani bucket 200 ppm
35	Best to store employee meals on bottom shelf in Upright cooler
39	Discussed freezer storage - protect mugs and organize and clean
	Working on shelving in wic as well
W	Discussed aggressive cooling down methods rice in shallow pans without lid
	Hand sink faucet is being repaired today on kitchen running faucet
	Foil on table temporarily used will remove when table is replace s
W	Discussed removing fish from wrapping before thawing or cutting open to alter environment
02	Small cooler is holding boarder line temps - moved all Tcs food that are beginning to rise in temp
	Currently reheating tamales and enchiladas in steam cabinet 177 F (tontegradtvtto 165 within 2 hrs)
36	Avoid storing dry towels various locations throughout prep area / discussed wiping cloth cotton towels in quats and soaking first etc
	Discussing mop sink and Dishmachine flow to change in future as currently not ideal
	Working actively on cross contamination issues
45	General cleaning under and around cooking equipment and plugs and etc

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