	l n	ir	e d		of\$50.00 is Ifter 1st	Retai	l Food Esta City of l				In	spe	ecti	tion Report	3	
	Date: Time in: Time out: License/Pe 01/21/2022 10:03 12:26 FS 00								61				Food handlers Food managers All and new in works 3 Page <u>1</u> of <u>2</u>	_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int	nt 4-Investi			atioı	n		TOTAL/SCORE			
Establishment Name: Contact/Owner N Trevino's Hargrove					Jame:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	•				
Physical Address: Pest control :											0/90/A					
101 N Goliad Terminix Compliance Status: Out = not in compliance IN = in compliance					$\mathbf{D} = \text{not observed}$			N	$\mathbf{A} = \text{not appli}$							
Mark the appropriate points in the OUT box for each numbered item Mark $\sqrt{1}$ in											ox fo	or IN,	, NO	D , NA , COS Mark an $$ in appropriate box for R		
Compliance Status						R	C	omp	lianc	e Sta		uve Action not to exceed 5 days	R			
O U T	I N	N O	N A	C O S	C Time and Temperature for Food Safety					N	N O	N A	Employee Health	ĸ		
w		~			1. Proper cooling time and temperature Discussed cooling rice etc					~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°F) One cooler					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed posters to place employee health by hand sink		
	~				3. Proper Hot Holding to See	emperature(135°I	F)			<u> </u>		1		Preventing Contamination by Hands		
	4. Proper cooking time and temperature						/			14. Hands cleaned and properly washed/ Gloves used properly	_					
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Reheating at insp											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					<u> </u>	L		Gloves observed Highly Susceptible Populations			
			ı		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 Bene Keith										Chemicals				
					8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits	_	
					Checking at rec	ceiving 36 f	sour cream			r				& Vegetables Water		
			-			from Contamin				/				18. Toxic substances properly identified, stored and used Watch storage		
9. Food Separated & prote preparation, storage, displa			· ·	÷ -								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100 machine				w	,				19. Water from approved source; Plumbing installed; proper backflow device Sent pic to rusty / approved at co /		
		~			11. Proper disposition of returned, previously served or reconditioned Discarded					~	,			Sent pic to rusty / approved at co / 20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains / plans to add if possible		
	Priority Foundation Items (2 Po							rrective Action within 10 days								
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ I	Personnel	R	O U T	N	N O	N A	C O S		R	
	~			~	21. Person in charge pre and perform duties/ Cer See					~			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch and discussed		
	~				22. Food Handler/ no ur See	nauthorized perso	ns/ personnel		-	V	,			28. Proper Date Marking and disposition Discussed dating milk also if needed		
					Safe Water, Recor		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					23. Hot and Cold Water See	Labeling r available; adequa	ate pressure, safe			<u> </u>				Need test strips Permit Requirement, Prerequisite for Operation		
			~		24. Required records av destruction); Packaged I	ailable (shellstock			w					30. Food Establishment Permit (Current/ insp sign posted) Need 2022		
			•		Conformance w	vith Approved P	rocedures		-	[Utensils, Equipment, and Vending		
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for spec	ed Process, and ialized			~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Cons	sumer Advisory			٧					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consume foods (Disclosure/Remit					~	,			Actively working on replacing 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					Allergen Core Items (1 Poin	nt) Violations R	equire Corrective	Action	n Noi	t to I	Exce	ed 9() Da	Equipped and confirmed ays or Next Inspection, Whichever Comes First		
O U	I N	N O	N A	C O		of Food Contami		R	0 U	I N	N O	N A	C O		R	
т 1				S	34. No Evidence of Inse animals Fruit files	ect contamination	, rodent/other		Т		~		S	41.Original container labeling (Bulk Food)		
1					35. Personal Cleanliness	s/eating, drinking	or tobacco use	[]		-	1			Physical Facilities		
1		_			10 MOVE 36. Wiping Cloths; prop	perly used and sto	red	$\left \right $	v	J				42. Non-Food Contact surfaces clean		
H		~			37. Environmental conta			$\left - \right $	F	~				Minor cleaning 43. Adequate ventilation and lighting; designated areas used		
14/		• (~	⊢	./	38. Approved thawing n Fish should be o	method		$\left \right $	┢	•	-			Watch 44. Garbage and Refuse properly disposed; facilities maintained		
w		0	<u>}</u>	•		•	•		1		-			Watch 45. Physical facilities installed, maintained, and clean		
1					Prope 39. Utensils, equipment dried, & handled/ In use		ly used, stored,			~				GeneralCleaning 46. Toilet Facilities; properly constructed, supplied, and clean		
		_			See 40. Single-service & sin	ngle-use articles; p	properly stored	$\left - \right $	┝					Equipped 47. Other Violations		
W					and used Card bo	pard reus	e to avoid									

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Marilyn Hargrove	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Trevir	nent Name: IOS		Physical Address: 101 N Goliad			I	License/Permit # Page 2 1761		2 of 2		
TA A		TEMPERATURE OBSERVA				T4	·		TE		
Item/Loca		Temp F Item/Location			Temp F	-			Temp F		
Glass	Ironi	37	'Wic			Steam table					
	Butter	43	Be	ans / chicken	34/33	Beef			179		
D	eep freezer	7.8	Beef / queso		33/31	Chili			183/		
Up	oright cooler			Rice	43/40/39		Beans		189		
Sa	sa / peppers	36/41	C	Cold top unit	37/38	Spinac	n in enchilada ca	ase	135		
Up	right freezer	-11	Pico/ tomatoes		39/40						
Workt	op cooler ambient	54	Cut lettuce / sour crear		n 40/39						
Sł	nrimp bacon	43/43	Stea	ak / chicken cooke	d 38/38						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW:										
	Bar:										
34	Hot water 114 Fruit flies / watch Marg machine and wood and etc / working on it										
39/w	•				· ·	o re wash be	efore using all inverted o	n aalv	(anized)		
New one ordered											
	Solid Slooved straws / keep all eye of official outling board and replace when heeded										
	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 b	ucket to	plumb	ing inspector / this sh	ould drair	n to active	e drain				
	Sani bucket 200 ppm			0							
35	Best to store employed	e meals d	on bot	tom shelf in Upright c	ooler						
39	Discussed freezer stor	age - pro	otect n	nugs and organize ar	nd clean						
	Working on shelving in	ו wic as א	well								
W	Discussed aggressive cooling down methods rice in shallow pans without lid										
	Hand sink faucet is be	ing repai	red to	day on kitchen runnir	ng 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 (tontegradtvto 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										
Received (signature)	See ahov	/e		Print:			itle: Person In Charge/ Owner				
Inspected	hv:	~		Print:							
(signature)	See abov ^{by:} Kelly kirkpo	ıtríck	~RS				Samples: Y N # c	ollecte	d		