

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>7/17/2024</b>	Time in: <b>10:15</b>	Time out: <b>11:30</b>	License/Permit # <b>FS-0001761</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Trevino's</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>101 N Goliad Rockwall, TX</b>	Pest control : <b>owner to email</b>	Hood Global/1-2024	Grease trap : <b>Eagle/250/6-10-24</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
<b>3</b>					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)							<b>Preventing Contamination by Hands</b>	
	✓				4. Proper cooking time and temperature		W					14. Hands cleaned and properly washed/ Gloves used properly	
<b>3</b>					5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>			✓				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 <b>BeneKeith</b>							<b>Chemicals</b>	
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					<b>Protection from Contamination</b>		<b>3</b>					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		<b>3</b>					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>3</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W					22. Food Handler/ no unauthorized persons/ personnel within 30 days of hire			✓				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2024</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		<b>2</b>					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>		<b>2</b>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
<b>1</b>					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
W					36. Wiping Cloths; properly used and stored		<b>1</b>					42. Non-Food Contact surfaces clean	
<b>1</b>					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>		<b>1</b>					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received by: (signature) <i>Joshua Seabolt</i>	Print: <b>Joshua Seabolt</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Trevino's</b>	Physical Address: <b>101 N Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0001761</b>	Page __ of __
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam well/beans	<b>78</b>	shredded cheese	<b>45</b>	beans/queso	<b>36/37</b>
beans/beans	91/107	under/fish	<b>41</b>	reach in cooler/salsa	<b>41</b>
rice	<b>158</b>	cheese	<b>41</b>	reach in freezer	<b>18</b>
shredded chicken	<b>163</b>	raw chicken	<b>47</b>	white reach in freezer	<b>3</b>
chile	<b>72</b>	beef	<b>45</b>		
queso	<b>68</b>	WIC/pico	<b>36</b>		
cold top/cut tomatoes	<b>41</b>	salsa	<b>36</b>		
flautas	<b>41</b>	shredded cheese	<b>36</b>		

**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:
	Back hand sink 100F
31	No hand soap/will need today/sent manager to store
5	Need to aggressively heat foods first before placing in steam wells
	2 hours to 165+F before placing in steam wells. Within 2 hours so COS by placing on flat top
3	Right side of cold top not at 41F/unclear if elevated temps from loading or cooler not working properly
	Will monitor/small amounts only/manager to take temps often
42	Need to clean inside coolers/food debris
	Digital thermo and gloves on site
42	Need to clean shelves under prep tables
18	Need to label all spray bottles in various places
	3 comp sink 120+F
	Dishwasher sanitizing at 100ppm chlorine
	Sani buckets at 200 ppm quats
37	Need to cover food (flour) in dry storage/don't leave open under exposed ceilings
37	Avoid storing bags of salt, etc in floor/water from mopping would contaminate/store 6 inches off of floor
W	Store wiping cloths in sani buckets
45	exposed flooring in back
45	To clean walls, floors, some decreasing needed
	Bar 3 comp sink 120F
	Using Steramine tabs
	Bar hand sink 100+F equipped
34	Some fruit flies
	Sleeved straws in bar
19	Need air gap under ice machine in back/hoses cannot be lying on the ground
32	Some rusty shelves in WIC and under prep tables/to address to be made cleanable

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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