

Retail Food Establishment Inspection Report

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

Date: 1/19/2023	Time in: 10:50	Time out: 12:25	License/Permit # FS-0001761	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
Establishment Name: Trevino's			Contact/Owner Name: Marilyn Hargrove		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 101 N Goliad Rockwall, TX			Pest control : owner to email	Hood Angels/10-2021	Grease trap : Eagle/250gal/12-21-22/monthly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
W							✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						3				✓	
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
W							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Beans below in hot wells were waiting to be reheated in fryer to 165 F within 2 hrs

Establishment Name: Trevino's	Physical Address: 101 N Goliad	City/State: Rockwall, TX	License/Permit # FS-0001761	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/pico	41	refried beans	47	reach in freezer ambient	34
sour cream	41	ground beef	165	reach in cooler/ambient	34
cheese	41	WIC/Taco meat	35	bar cooler ambient	39
under/taquitos	41	refried beans	37		
chicken	41	rice	37		
hot wells/rice	159	tomatoes	39		
queso	167	shredded cheese	40		
beans	47	white reachbin freezer ambient	-2		

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:
	Hand sink with soap and paper towels
42	Need to clean/degrease equipment/under and around small fryer Plans to re-work dishwashing area. Referred to Kelly to discuss. 3 comp sink 120 F
	Sani buckets 200 ppm quats
W	Employees start food prep at 10:30 and one pan at a time reheat in fryer to 165+F
W	All reheats need to be 165+F w/in 2 hours. Bring to reheat temp of 165+F first before placing in steam wells
18	Label all spray bottles/store low and separate. COS Ice cream from Fate Creamery
W	Reach in freezer ambient isn't sufficient to keep foods frozen. Foods were somewhat hard to touch Owner thinks perhaps door was ajar. Will watch, clean coils, repair if necessary
40	Replace plastic (trash bags) barrier around clean dish rack with a cleanable barrier Chips handled served with handled scoop Bar 3 comp sink 120 F Bar hand sink 104 F with soap and paper towels
34	Fruit flies in bar. Eliminate food sources, treat drains per commercial pest control Alcohol bottles covered nightly Quats tabs used in bar Margarita machines cleaned weekly
W	Owner to check on vent hood cleaning/to be kept current
42	Need to Clean hood vent filters
45	Areas where there are missing tiles, exposed drywall, exposed wood around doorways
32	rusty shelves in WIC and under prep tables
35	Store personal items, medicine low and separate/ not over prep areas

Received by: (signature) <i>Andrew Long</i>	Print: Andrew Long	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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