	Retail Food Establishment Inspection Report																
✓ Allergy policy ✓ Vomit clean up																	
Date:         Time in:         Time out:         License/Peri           1/19/2023         10:50         12:25         FS-00									61	1			Est. Type Risk Category Page $\underline{1}$ of $\underline{2}$				
I// 19/2023         I 0.50         I 2.25         F 5-00           Purpose of Inspection:         1-Routine         2-Follow Up         3-Complain									U Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner N Trevino's Marilyn Har													<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>				
Physical Address: Pest control :							Hood				Grease						
101 N Goliad Rockwall, TX         owner to email           Compliance Status:         Out = not in compliance         IN = in compliance									s/10- ved		4	-	250gal/12-21-22/monthly No $\square$ pplicable COS = corrected on site R = repeat violation W- Watch				
М	Mark the appropriate points in the OUT box for each numbered item Mark '\$\circ\$' a checkmark in appropriate box for IN, NO, NA, COS Mark an \$\circ\$' mappropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
C	ompli I	tus C		R	jun	-		pliance Status									
U T	$\begin{array}{c c c c c c c c c c c c c c c c c c c $								N	0	A	o s	<b>r</b> • <b>y</b> •• •• •				
	<ul><li>✔</li><li>1. Proper cooling time and temperature</li></ul>								~				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°F)							1	Preventing Contamination by Hands							
	~								~			-	14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves</b> 15. No bare hand contact with ready to eat foods or approved				
W					5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Health Control; procedures & records				I				Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
_	Approved Source 7. Food and ice obtained from approved source; Food in								Ľ				eggs cooked				
	~	good condition, safe, and unadulterated; parasite											Chemicals				
_		destruction         BeneKeith           8. Food Received at proper temperature							1				17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt				~				& Vegetables water only				
	Protection from Contamination							3				5	18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				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 Po								ions	Req	uire	Cor	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification				
	~			3	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			1	~			6	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
W		22. Food Handler/ no unauthorized persons/ personnel need w/in 30 days of hire							~				28. Proper Date Marking and disposition				
	<u> </u>				Safe Water, Recordkeeping and Food Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					Labeling           23. Hot and Cold Water available; adequate pressure, safe				Ľ				digital thermo				
	~	24. Required records available (shellstock tags; parasite					-						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)				
	~				destruction); Packaged Food labeled				~				12/31/2023				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used				
					Consumer Advisory			2					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/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	Acta	ion .	Not 0	to E	xce N	ed 90 N	) Da C	ys or Next Inspection , Whichever Comes First				
U T	N	0	A	0 S	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities 42. Non-Food Contact surfaces clean				
_	~				<ul><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>		_	1					<ul><li>42. Non-Pood Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
	~				37. Environmental contamination 38. Approved thawing method				~				<ul><li>43. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>				
	~								~				<ul><li>44. Garbage and Reruse property disposed; facilities maintained</li><li>45. Physical facilities installed, maintained, and clean</li></ul>				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
	~		39. Utensils, equipment, & linens; properly used, store dried, & handled/ In use utensils; properly used						~				Tone ruennes, property constructed, supplied, and clean				
1					40. Single-service & single-use articles; properly stored and used								47. Other Violations				
1	1					1	1		ı	L							

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Received by: (signature) Andrew Long	Andrew Long	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	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 A 101 N	I Goliad	F	ty/State:	II, TX	License/Permit # FS-000176		<u>2</u> of <u>2</u>			
Item/Location		Temp F	TEMPERATU Item/Location	RE OBSERVATI	ONS Temp F	Item/Loca	ion		Temp			
cold top/pico		41	refried	heans	47	reach in freezer ambie		bient	34			
sour c	ream	41	ground		165	reach in cooler/ambient			34			
chee		41	WIC/Ta		35	bar cooler ambient			39			
	_			_					00			
under/ta		41	refried	37								
chick		41	ric		37							
hot wel	s/rice	159	toma	toes	39							
que	SO	167	shreddeo	cheese	40							
bear	IS	47	white reachbin fi	-2								
Number NOTED BE	LOW:	TABLISHME					IE CONDITIONS OBS	ERVED AN	١D			
	nk with soap					£						
	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											
	ckets 200 pp											
							n fryer to 165 placing in steam					
					105+F III	St Delore	placing in steam	wens				
	18 Label all spray bottles/store low and separate. COS Ice cream from Fate Creamery											
	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											
· · · · ·	Chips handled served with handled scoop											
	Bar 3 comp sink 120 F Bar hand sink 104 F with soap and paper towels											
	Alcohol bottles covered nightly											
Quats t	Quats tabs used in bar											
	Margarita machines cleaned weekly											
	Owner to check on vent hood cleaning/to be kept current											
	Need to Clean hood vent filters											
	Areas where there are missing tiles, exposed drywall, exposed wood around doorways											
						<u> </u>						
Received by: (signature)			Print:				Title: Person In Char	-				
Andre	w Long tisty Cov			ndrew	LON	g	Manage	er				
Inspected by: (signature)	it. Co.	<u> </u>	Print:	nristy Co		]		_				