	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health														
Date: Time in: Time out: License/Permit 12/28/2022 11:05 12:30 FS-000												Est. Type Risk Category Page <u>1</u> of	2		
Purpose of Inspection: 1 - Routine 2 - Follow Up 3-Complai										atio	n	5-CO/Construction 6-Other TOTAL/SCO	TOTAL/SCORE		
Establishment Name: Contact/Owner N Trevino's							Vame:					* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: Pest control :											se trap : Follow-up: Yes I 12/88/	Έ			
101 N Goliad Rockwall, TX Terminix/monthly Compliance Status: Out = not in compliance IN = in compliance										-	<u> </u>	e/250gal No	1		
M					points in the OUT box for each numbered item Mark		neckn	nark i	n app	ropri	ate b	pplicable $COS = corrected on site R = repeat violation W- Wate ox for IN, NO, NA, COS Mark an \times in appropriate box for R$	ch		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status												T			
O U T	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R) I J N	N	N A	C O S	Employee Health	R		
3				1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
F	~				3. Proper Hot Holding temperature(135°F)			1			<u> </u>	Preventing Contamination by Hands			
		4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
w					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							Highly Susceptible Populations			
		1			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		Chemicals								
_		destruction BeneKeith/Nogales 8. Food Received at proper temperature						1		[]	ſ	17. Food additives; approved and properly stored; Washing Fruits			
	~							~				& Vegetables water only			
					Protection from Contamination		V	N			18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					_		Water/ Plumbing			
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~		-		20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Priority Foundation Items (2 Po	ints)		olations I					R		
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel	Ň		JN		A	o s		ĸ		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22. Food Handler/ no unauthorized persons/ personnel					V	'			28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling					~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold W					23. Hot and Cold Water available; adequate pressure, safe						<u> </u>	digital/teat strips on site Permit Requirement, Prerequisite for Operation			
╞	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	[~				30. Food Establishment Permit (Current/insp report sign posted)			
	•				Conformance with Approved Procedures			ľ				12/31/2022 Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory			~				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 all meats to required temps	П	V	V				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
				~	Core Items (1 Point) Violations Require Corrective	Actio									
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		JN	N O	N A	C O S		R		
	~				34. No Evidence of Insect contamination, rodent/other animals			~				41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities			
	~				36. Wiping Cloths; properly used and stored	\square		~				42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination	[]		~				43. Adequate ventilation and lighting; designated areas used			
⊢	38. Approved thawing method					V				44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean			
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			~	T			46. Toilet Facilities; properly constructed, supplied, and clean	1		
⊢					40. Single-service & single-use articles; properly stored and used	$\left \right $		~				47. Other Violations			
	~				and used						1				

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1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Charles Long	^{Print:} Charles 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)

Establishr Trevi	nent Name: NO'S	Physical A 101 N	I Goliad	City/State: Rockwa	III, TX	License/Permit # Page <u>2 of 2</u> FS-0001761						
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F												
	ells/shredded chicken	165	rice	51	reach in cooler/mil		ilk	41				
	beans	89	flautas	41	reach in freezer ambient			-7				
	queso	156	under counter cooler/fis	י 42	white reach in freezer ambient			-3				
g	round beef	166	shrimp	42	cooked chicken			168				
cold	top/cut tomatoes	41	beans	42	cc	oked beef		169				
	pico	41	queso	42								
	cheese	41	upright steamer/ spinacl	י 177								
	under/rice	41	enchiladas	158								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	AN INSPECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 100+F											
40	3 comp sink 110+F											
10	Dishwasher not sanitizing at insp. Primed (new sani last night). COS at 100 ppm chlorine sanitizer											
W												
	Beans were in steam wells less than one hour. COS by placing on grill to reheat to 165F											
1/27	Steam table is new. 7 Pice in cold to stored below was 51 due to incorrect cooling methods. Was covered in seran and a lid. Instead cool in WIC, metal can take terms often avoid covering completely so can release heat. Discarded as never made it to 415 or below.											
1/21												
2	Sani buckets 200 ppm quats Watch temps on under counter cooler/very borderline temps. Must cold hold at 41F or below.											
-	Chips served with s						• …					
W			side only/dumpster area	. Pest co	ontrol to	apply anything i	nside	Э				
	Bar hand sink 100 F		.					-				
	Bar 3 comp sink 11	0 F										
	New bar cooler for	mugs										
	No ceviche, or anything raw											
45	Some cleaning in/a	round/o	n equipment									
	Cleaning/organizatio	n much	improved. New owners	s receptiv	e to imp	proving restauran	nt.					
Destrud	h		D-1-4			Tida Dama In Changel	0					
Received (signature)			Charles	s Lor	ng	Title: Person In Charge/	owner					
Inspected (signature)	Charles Long Thy: Chrísty Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	d				
Form EH-06	6 (Revised 09-2015)					•						