## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

1,					Time in: 1:05	Time out: 2:35	FS-0	000	<u> 17</u>					Est. Type Risk Category Page 1 of 2	<u>-</u>	
Purpose of Inspe Establishment Nat Trevino's				<b>spec</b> Nan					ne:					5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	E	
Pł	vsic	al A	ddre	ess:			Marilyn Ha		Но			Gr	ease	V Number of Violations COS:  Extrap: Follow-up: Yes  10/90/	A	
		Com	ıplia	nce S	Cockwall, TX  Status: Out = not in co	ompliance IN = ir		onthly $NO = not$		al/7-2 ved		-	_	/250gal/10-2023 No plicable COS = corrected on site R = repeat violation W-Watcleby for IN, NO, NA, COS Mark an in appropriate box for R	h	
M	ark t	he ap	prop	riate	points in the OUT box for									ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days		
O U	mpli I N	iance N O	Sta N A	tus C O		nperature for I		R	O U		iance N O	Stat N A	C O	Employee Health	R	
Т				S	(F = d)  1. Proper cooling time	legrees Fahrenho and temperature	*		T				S	12. Management, food employees and conditional employees;		
	~				2. Proper Cold Holding	temperatura(/1	°E/ 45°E)	$\perp$		~				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from		
	~				2. Proper Cold Holding	g temperature(+1	117431)			~				eyes, nose, and mouth	1	
	>				3. Proper Hot Holding									Preventing Contamination by Hands		
	′				Proper cooking time     Proper reheating pro					~				Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved		
	~				Hours)	cedure for not n	olding (103 1 in 2			~				alternate method properly followed (APPROVED Y. N. )	Ì	
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations				
					Ар	proved Source				~				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	İ	
Г	/				7. Food and ice obtaine good condition, safe, a									Chemicals		
	•				destruction BeneKeith											
			_	Food Received at proper temperature  Check at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	İ			
					Protection	n from Contam			W					18. Toxic substances properly identified, stored and used		
	\				9. Food Separated & preparation, storage, di		•							Water/ Plumbing		
3					10. Food contact surfact Sanitized at					~			ł	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition reconditioned	of returned, prev	viously served or			~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Pri	iority Found	ation Items (2 P	_	_	_	_		_	rective Action within 10 days		
				C				R	О		N	N	C			
U T	I N	N O	N A	o s		n of Knowledge			U T		Ö	A	o s	Food Temperature Control/ Identification	R	
		N O		О	21. Person in charge prand perform duties/ Ce	resent, demonstr	ration of knowledge,		U		Ö		o	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	К	
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## 1st followup is free. Any additional followups will result in a \$50 fee.

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

<b>-</b>							_				
Establishn	nent Name: <b>NO'S</b>	Physical A	ddress: I Goliad	City/State: Rockwa	all. TX	FS-0001761	Page <u>2</u> of <u>2</u>				
		1011	TEMPERATURE OBSERVA		,						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
on sto	ve/beans	168	WIC/tomatoes	36							
T	ortilla soup	155	Taco meat	36							
stea	m table/beans	155	Taco meat	37							
re	fried beans	158	cream sauce	35							
g	round beef	162	tortilla soup	38							
	rice	158	reach in freezer ambient	3							
col	d top/cheese	41	reach in cooler/salsa	41							
pico	/ cut tomatoes	41/41	reach in freezer ambient	-2							
•		OB	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hand sink 100+F e	auinned									
W			nawing/keep accessible	for hand	d washi	na					
38			cool water, not hot wa		2 11001111	9					
	Sani bucket setup t										
	3 comp sink 125F	<u> </u>	···· quato								
10/33	3 Dishwasher not sanitizing/ tube to sani source not connected correctly										
. 0, 00											
45	Will use 3 comp sink until repaired  Maintenance to walls, gaps around door jams, floors in kitchen										
W	Label all spray bottles										
W	1 /										
	Chips served with scoop										
	Soda/tea nozzles WRS daily										
32			orep tables and in WIC								
	Bar hand sink 100+		•								
	Bar 3 comp sink 110+F										
	Using quats tabs in bar for sanitizer and warewashing										
	Breaking down mar										
34	·										
	Bar has a lot less clutter. Good. Kitchen also, less clutter and unused equipment										
	Discussed consumer advisory and asterisks when printing new menus for breakfast in particular										
David 1	L		Portine 4		1	Tid., D I Ci	0				
Received (signature)	•		Print: Charles	Lor	ng	Title: Person In Charge/Manager					
Inspected (signature)		A-0 - 6	Print:								
	(Revised 09-2015)	cez, 1	RS Christy C	Ji lez,	NΟ	Samples: Y N #	t collected				