

# Retail Food Establishment Inspection Report

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

Date: <b>7/19/2023</b>	Time in: <b>11:40</b>	Time out: <b>1:15</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/7-18-2023	Grease trap : <b>owner to email</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>							✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>						<b>W</b>					
						<b>2</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>W</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</b>					
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
<b>W</b>						<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Riley Maberry</i>	Print: <b>Riley Maberry</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 <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
steam wells/beans/beans	56/79/119	chicken	41	reach in cooler ambient	
rice/shredded chicken	135/141	WIC/queso	36		
chile	136	queso	37		
shredded chicken on counter	112	rice	40		
cold top/shredded cheese	41	beans	39		
pico	41	cheese	40		
cut tomatoes	41	cut melon	35		
under/shrimp	41	white upright freezer ambient	-11		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 120 F equipped. Need to post employee health poater
5	All reheats must reach 165+F within 2 hours on grill BEFORE placing in steam wells COS by reheating to 165F as had been in steam wells less than 2 hours
W	Shredded chicken on counter was used for prep/discussed rapid cooling and not leaving on counter after use
	3 comp sink 120 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
18	Label all spray bottles near dishwasher
18	Store sanitizer bucket low and separate/ not on prep counter
W	Avoid storing utensils in sani water/instead store dry and wash, rinse, sanitize at least every 4 hours
W	Need chemical test strips for dishwasher and sanitizer
45	Cleaning and organization needed around dishwasher area/discard unused items
37	Need splash guard in between hand sink and prep table
42	Need to clean and degrease shelf where clean plates are stored
	Sani bucket at 200 ppm quats
28	Need to date mark foods/to be used or discarded at day 7
10	Need to clean inside ice machine/deflector panel/ some slime accumulation
45	Need to clean floors inside WIC
18	No home pest sprays/bottom shelf in dry storage/only commercially applied pest contol
W	Store personal drinks low and separate/not over prep tables
21	Need a certified food manager on duty during prep and service
39	Need to protect utensils on table in hallway from customers walking to RR
	Bar hand sink 115 F equipped
	Bar 3 comp sink 120 F with sani sink setup to 200ppm quatq
36	Need to store wiping cloths in sani buckets
32	Exposed wood on ledge in bar where clean glasses are stored. Seal wood to be cleanable
	To clean floors, walls, equipment, degrease

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