		Retail Food Establishment Inspection Report												
	ate: /1C	3/2	02	22	Time in:Time out:License/P11:401:15FS-0			76	31				Est. Type Risk Category Page <u>1</u> of	2
					tion: 1-Routine 2-Follow Up 3-Compla	_			vest	iga	tion	1	5-CO/Construction 6-Other TOTAL/SCO	RE
	tabli evi			Nam	e: Contact/Owner I	Name	:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: 101 N Goliad Rockwall, TX Pest control : owner to email							Hood] -18-20)23			se trap : Follow-up: Yes Z Follow-up: Yes Z Follow-up: Yes Z	В	
	Compliance Status: Out = not in compliance IN = in compliance NC						ot obs	serve	d	NA	. = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Wate$	ch
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														
Co O U	ompli I N	ance N O	Stat N A	C O	Time and Temperature for Food Safety	R	-	0	nplia I N	nce N O	Stat N A	tus C O	Employee Health	R
T		Ŭ		s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T		Ŭ		s	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)								Preventing Contamination by Hands	
	~				4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED	
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)			1	~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_{1})	
_	~				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
	i l				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				-				eggs cooked	
	~				good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature								Chemicals 17. Food additives; approved and properly stored; Washing Fruits	
	~				check at receipt				~				& Vegetables	
	11				Protection from Contamination			3					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 ppm/temperature					T			19. Water from approved source; Plumbing installed; proper backflow device	t
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0		N	N	C	Priority Foundation Items (2 Po	ints)) viol	_		leq1 N	uire N	_	rrective Action within 10 days	
U T	N	0	N A	C O S	Demonstration of Knowledge/ Personnel	ĸ				0	A	C O S	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		١	W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel			2					28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping and Food Package Labeling					W 29. Thermometers provided, accurate, and calibrated; Thermal test strips					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	~				23. Hot and Cold Water available; adequate pressure, safe						1		Permit Requirement, Prerequisite for Operation	
	~			ľ	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current/insp report sign posted)	
_					Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vending	
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			1	~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	. 1				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	[I]	N	N	C	Core Items (1 Point) Violations Require Corrective	Action R	on N	0	I	N	Ν	С		R
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Т		0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)	
1.4	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use			_	~					
W 1	$\left \right $				36. Wiping Cloths; properly used and stored	\square		1					Physical Facilities 42. Non-Food Contact surfaces clean	
' 1					37. Environmental contamination	$\left \right $	┝		~				43. Adequate ventilation and lighting; designated areas used	+
ŀ	~				38. Approved thawing method	$\left \right $	╞		~				44. Garbage and Refuse properly disposed; facilities maintained	+
	<u> </u>				Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean	1
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		F		~				46. Toilet Facilities; properly constructed, supplied, and clean	+
1'				l	uned, & handled/ in use diensns, property used			- 1'	- I					

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

Form EH-06 (Revised 09-2015)

Establishment Name: Trevino's		Physical A 101 N	Goliad	City/State: Rockwa	III, TX	License/Permit # Page 2 of 2 FS-0001761				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ation Temp F				
	wells/beans/beans	56/79/119	chicken			ich in cooler ambient				
rice/shredded chicken		135/141	WIC/queso	36						
	chile	136	queso	37						
shred	ded chicken on counter	112	rice	40						
cold t	op/shredded cheese	41	beans	39						
	pico	41	cheese	40						
CL	it tomatoes	41	cut melon	35						
ur	nder/shrimp	41	white upright freezer ambient							
Item			SERVATIONS AND CORRECT							
Number	Noted bletow.									
5	Hand sink 120 F equipped. Need to post employee health poater									
5										
W	· · · · · · · · · · · · · · · · · · ·	ats must reach 165+F within 2 hours on grill BEFORE placing in steam wells reheating to 165F as had been in steam wells leess than 2 hours chicken on counter was used for prep/discussed rapid cooling and not leaving on counter after use								
	3 comp sink 120 F									
		ng at 10	0 ppm chlorine sanitize	er						
18										
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 betwe	een hand sink and prep	table						
42	Need to clean and o	degreas	e shelf where clean pla	tes are s	tored					
	Sani bucket at 200	ppm qu	ats							
28	Need to date mark	Need to date mark foods/to be used or discarded at day 7								
10		eed to clean inside ice machine/deflector panel/ some slime accumulation								
45		ed to clean floors inside WIC								
18		ean floors inside WIC pest sprays/bottom shelf in dry storage/only commercially applied pest contol								
W	•	ne pest sprays/bottom shelf in dry storage/only commercially applied pest contol ersonal drinks low and separate/not over prep tables								
21		d a certified food manager on duty during prep and service								
39		leed 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	•		•	ppin qua	ιų					
30		-		are stored	Seel 14	and to be clear	ahle			
52		store wiping cloths in sani buckets d wood on ledge in bar where clean glasses are stored. Seal wood to be cleanable n floors, walls, equipment, degrease								
	i o ciean floors, walls, equipment, degrease									
	To clean floors, walls, equipment, degrease									
Received			as had been in steam wells leess than 2 hours used for prep/discussed rapid cooling and not leaving on counter after use D0 ppm chlorine sanitizer r dishwasher and separate/ not on prep counter ater/instead store dry and wash, rinse, sanitize at least every 4 hours or dishwasher and sanitizer needed around dishwasher area/discard unused items reen hand sink and prep table se shelf where clean plates are stored tats D be used or discarded at day 7 achine/deflector panel/ some slime accumulation WIC m shelf in dry storage/only commercially applied pest contol and separate/not over prep tables ager on duty during prep and service table in hallway from customers walking to RR ped n sani sink setup to 200ppm quatq s in sani buckets prent, degrease Print: Print: Print: Title: Person In Charge/Owner							
(signature)	Riley Maberry		Riley M	aber	ry	Manager				
Inspected (signature)		tez, î	RS Christy C	ortez,	RS	Samples: Y N #4	collected			
Form EH-0	5 (Revised 09-2015)									