	Retail Food Establishment Inspection Report														
Date: Time in: Time out: License/Pe 5/30/2025 10:30 12:30 FS-20								33				Est. Type R	Risk Category	Page $\underline{1}$ of $\underline{2}$	2
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🚺 3-Compla							4	Inve		atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Establishment Name: Contact/Owner Na Vidorra												 ★ Number of Repeat Violations ✓ Number of Violations COS: 		18/81/	Þ
Physical Address: Pest control : Hood 2620 Sunset Dr Rockwall, TX Massey/5-28-2025 Hood/									-2025	G Ea	reas arth	e trap : Follo Tek/1-29-2025 No	ow-up: Yes 🗸	10/01/	D
M					1	$\mathbf{O} = \mathbf{no}$						oplicable COS = corrected on site ox for IN, NO, NA, COS Mark an	\mathbf{R} = repeat viol in appropriate	ation W-Wate	ch
					Priority Items (3 Points) violation		uire In	nmed	diate	Cor	rrect		in uppropriat		r
O U	U N O A O Time and remperature for Food Safety						0	Compliance StatusOINNCUNOAO				Employee Health			R
Т		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	12. Management, food				12. Management, food employees	employees and conditional employees;		
	~			2 Decree Cold Helding term protons (A10E/A50E)				~			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			
	~				3. Proper Hot Holding temperature(135°F)			1			I	Preventing Contamination by Hands			
	~				4. Proper cooking time and temperature			~				14. Hands cleaned and properly w QIOVES USED	sed properly		
		~			5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)			~				15. No bare hand contact with read alternate method properly followed			
	~				6. Time as a Public Health Control; procedures & records				L			Highly Suscentib	ole Populations		
	•						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Desteurized access used when required					ered			
	Approved Source						~				Pasteurized eggs used when requir eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith							Chemi			
	۲				8. Food Received at proper temperature			~				17. Food additives; approved and p& Vegetables	properly stored; '	Washing Fruits	
					Check at receipt Protection from Contamination			~				18. Toxic substances properly iden	ntified, stored and	d used	
3				9. Food Separated & protected, prevented during food			Water/ Plumbing				umbing				
5					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and							19. Water from approved source; F	U	ed: proper	
	~				Sanitized at ppm/temperature			~				backflow device	-		
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater disposal	Disposal System	n, proper	
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	pints) R	violat 0 U	Ι	Req N O	n N A	Cor C C	<i>rrective Action within 10 days</i> Food Temperature Co	antual/Idantifia	ation	R
T	1	0	А	s	21. Person in charge present, demonstration of knowledge,		Т			A	s	27. Proper cooling method used;			-
	~				and perform duties/ Certified Food Manager/ Posted 9		2					Maintain Product Temperature		Juare 10	
	~	22. Food Handler/ no unauthorized persons/ personnel 100/within 30 days of hire					~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling				2					29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips					
	~	23 Hot and Cold Water available: adequate pressure safe				Permit Requirement, Prerequisite for Oper					peration				
╞	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			[]	30. Food Establishment Permit (Current/insp repor					port sign posted)			
_	Ľ				,,			-							
					Conformance with Approved Procedures			<u> </u>				12/31/2025 Utensils, Equipme	ent, and Vending	ğ	
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					12/31/2025 Utensils, Equipme 31. Adequate handwashing facilitie supplied, used			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		2					Utensils, Equipme 31. Adequate handwashing facilitie	es: Accessible ar	nd properly	
	~ ~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			· ·				Utensils, Equipme 31. Adequate handwashing facilitie supplied, used 32. Food and Non-food Contact su	es: Accessible ar rrfaces cleanable led, maintained, 1	nd properly	
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Received by: (signature) Missael Nino	Print: Missael Nino	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

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nent Name: TA	Physical A 2620	Sunset Dr		all, TX	License/Permit # Page Page Page Page Page Page Page Page	ge <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F									
						Temp F			
•									
np/under, chicken	41/41	small grill drawers/chicke	^{en} 49	under/shrimp		41/43			
olding reach in/rice	187/164	beef	44	under counter cooler/flautas		42			
o/refried beans	137/156	steam wells/bee	wells/beef 178 under counter coole			42			
cold top/pico/corn relish	41/41	shredded beef/chicke	n 181/169	under o	34				
vells/chicken/ground beef	178/173	rice/beans	188/165	88/165 under counter drink co					
f black beans	166	under counter freeze	er -6	expo/pico		50			
e cold top/pico	41	grill drawers/cheese/flauta	as 49/47						
		-							
AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSERVED .	AND			
Prep hand sink 135	F equip	ped/ cookline hand sin	k 110+F	equippe	d				
Need to store wipin	g cloths	in sani buckets							
	<u> </u>								
			clean in/	around/	on equipment				
•	· · · ·	• •							
					rded and corn relish as well				
	•	•							
Chicken was cut and portioned this morning/ to cool to 41F before placing in drawers/move food quickly from WIC to drawers to maintain 41F or below									
			often to en	sure cola i	noiding at 41F or below				
	U	· ·	to tost d	iehwaeh	or				
•	or night			1311Wa31					
•	00nnm	nuats/Test strins curre	nt						
•		•		R to tha	wina				
					*	S			
Need to aggressively cool using shallow metal pans, no lids until fully 41F or below, don't stack									
Use speed racks with sufficient space for proper circulation/no cold foods above hot foods									
Need to store raw eggs low and separate, not over milk, dairy									
Dar Pro picks up and disposes of spent grease/internal system									
Expo ice baths must be up to product level to cold hold at 41F or									
Bar hand sink 110F and	113F/need	I designated hand sinks to be	e equipped	and used	only for hand washing				
Bar dishwashers sanitizing at 100ppm chlorine									
Margarita machines broken down and cleaned weekly									
			Missael Nino			Title: Person In Charge/ Owner Manager			
^{by:} Chrísty Cor	tez, 1	RS Christy C				cted			
	ra ation old top/chicken/beef np/under, chicken olding reach in/rice 50/refried beans cold top/pico/corn relish wells/chicken/ground beef f black beans e cold top/pico AN INSPECTION OF YOUR ES NOTED BELOW: Prep hand sink 135 Need to store wipin Some flies/to addre Need to address cu To clean floors, und Sani buckets setup Do not cut raw meat next to s Must prep raw mea Chicken was cut and portioned thi Flautas and cheese prep Dishwasher sanitizi Need plate thermood 3 comp sink 127F Sani dispenser at 2 Need to remove vac Back prep hand sin Agua Chile/raw shr Temps in WIC all 44-50F Discussed single fa Need to seal gaps a Need to seal gaps a Need to store raw ce Dar Pro picks up ar Expo ice baths mus Bar hand sink 110F and Bar dishwashers sa	ra 2620 ation Temp F old top/chicken/beef 41/41 np/under, chicken 41/41 olding reach in/rice 187/164 co/refried beans 137/156 cold top/pico/corn relish 41/41 wells/chicken/ground beef 178/173 f black beans 166 e cold top/pico 41 Mustpreprave stablished Some flies/to address Need to store wiping cloths Some flies/to address Need to address cutting bo To clean floors, under equip Sani buckets setup to 200p Do not cut raw meat next to steam wells. Must prep raw meat separa Chicken was cut and portioned this morning/to Flautas and cheese prepped this m Dishwasher sanitizing per t Need plate thermo or high tt 3 comp sink 127F Sani dispenser at 200ppm 0 Need to remove vacuum set Back prep hand sink 114F of Agua Chile/raw shrimp in lin Temps in WIC all 44-50F/will ice raw Discussed single fan conder Need to store raw eggs low Dar Pro picks up and dispon Expo ice baths must be up Bar hand sink 110F and 113F/need Bar dishwashers sanitizing Margarita machines broken by:	ra 2620 Sunset Dr Temp F Item/Lacation Add top/chicken/beef 41/41 sour cream/under, pic hp/under, chicken 41/41 small grill drawers/chicked olding reach in/rice 187/164 beef so/refried beans 137/156 steam wells/beef sold top/pico/com relish 41/41 shredded beef/chicked wells/chicken/ground beef 178/173 rice/beans f black beans 166 under counter freeze e cold top/pico 41 grill drawers/cheese/flaute Deservations AND correct NINSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTER NOTED BELOW: Prep hand sink 135F equipped/ cookline hand sin Need to store wiping cloths in sani buckets Some flies/to address Need to address cutting boards where discolored To clean floors, under equipment, food debris/To Sani buckets setup to 200ppm quats Do not cut raw meat next to steam wells and small cold top/four arw chic Must prep raw meat separate to prevent cross corr Chicken was cut and portioned this morning/ to cole A fill drawers/ Flautas and cheese prepped this morning/ to check grill drawers/ Flautas and cheese prepped this morning/ to check grill drawers Dishwasher sanitizing per temp strips Need plate thermo or high temp dishwasher strips 3 comp sink 127F Sani dispenser at 200ppm quats/Test strips curre Need to remove vacuum sealed packaging from fil Back prep hand sink 114F equipped/ blocked by to Agua Chile/raw shrimp in lime juice for 24 hours Temps in WIC all 44-50F/will ice raw meat, all precooked foods it Discussed single fan condenser may not be suffic Need to seal gaps all the way around WIV doors Need to store raw eggs low and separate, not ove Dar Pro picks up and disposes of spent grease/inf Expo ice baths must be up to product level to cold Bar hand sink 110F and 113F/need designated hand sinks to be Bar dishwashers sanitizing at 100ppm chorine Margarita machines broken down and cleaned were by: <i>Missael Nino</i> Print: Missael Nino Print: Print: Missael Nino Print: Missael Nino Print: Missael Nino Print: Missael Nino Print: Missael Nino Print Print	ra 2620 Sunset Dr Rockwa TEMPERATURE OBSERVATIONS Temp F TemPLeastion Temp F Ident top/chicken/beef 41/41 sour cream/under, pico 41/41 np/under, chicken 41/41 small grill drawers/chicken 49 olding reach in/rice 187/164 beef 44 so/refried beans 137/156 steam wells/beef 178 cold top/pico/com relish 41/41 shredded beef/chicken 181/169 wells/chicken/ground beef 178/173 rice/beans 188/165 f black beans 166 under counter freezer -6 e cold top/pico 41 grill drawers/chiese/flautas 49/47 OBSERVATIONS AND CORRECTIVE ACTION AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRE NOTED BELOW: Prep hand sink 135F equipped/ cookline hand sink 110+F 4 Need to store wiping cloths in sani buckets Some flies/to address Need to address cutting boards where discolored/ badly so To clean floors, under equipment, food debris/To clean in/ Sani buckets setup to 200ppm quats Do not cut raw meat next to staam wells and small cold top/found raw chicken on sour of Must prep raw meat separate to prevent cross contaminatii Chicken was cut and portioned this morning/ to check grill drawers often to end Dishwasher sanitizing per temp strips Need plate thermo or high temp dishwasher strips to test d 3 comp sink 127F Sani dispenser at 200ppm quats/Test strips current Need to remove vacuum sealed packaging from fish PRIOD Back prep hand sink 114F equipped/ blocked by trash can, Agua Chile/raw shrimp in lime juice for 24 hours Temps in WC all 44-50F/will ice raw meat, all precooked foods made this m Discussed single fan condenser may not be sufficient for th Need to aggressively cool using shallow metal pans, no lids until Use speed racks with sufficient space for proper circulation/no Need to aggressively cool using shallow metal pans, no lids until Use speed racks with sufficient space for proper circulation/no Need to aggressively cool using shallow metal pans, no lids until Use speed racks with sufficient space for proper circulation/no Need to aggressively cool using shallow metal pans,	ra 2620 Sunset Dr Rockwall, TX TEMPERATURE OBSERVATIONS TEMPERATURE OBSERVATIONS Temp F Ture/Learn	Transmit 2620 Sunset Dr Rockwall, TX FS-2024-33 TEMERATURE OBSERVATIONS atim Temp F Temp K Temp K			

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