

Retail Food Establishment Inspection Report

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

Date: 5/30/2025	Time in: 10:30	Time out: 12:30	License/Permit # FS-2024-33	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Vidorra			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2620 Sunset Dr Rockwall, TX			Pest control : Massey/5-28-2025	Hood Hoodz/5-29-2025	Grease trap : EarthTek/1-29-2025	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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT		IN	NO	NA	COS	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 9	
	✓				22. Food Handler/ no unauthorized persons/ personnel 100/within 30 days of hire	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
OUT		IN	NO	NA	COS	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT		IN	NO	NA	COS	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT		IN	NO	NA	COS	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Missael Nino</i>	Print: <b>Missael Nino</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Vidorra</b>		Physical Address: <b>2620 Sunset Dr</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-2024-33</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
grill cold top/chicken/beef		41/41	sour cream/under, pico		41/41	cold top/pico/cheese		41/41	
shrimp/under, chicken		41/41	small grill drawers/chicken		49	under/shrimp		41/43	
hot holding reach in/rice		187/164	beef		44	under counter cooler/flautas		42	
queso/refried beans		137/156	steam wells/beef		178	under counter cooler/butter		42	
small cold top/pico/corn relish		41/41	shredded beef/chicken		181/169	under counter shrimp cooler		34	
steam wells/chicken/ground beef		178/173	rice/beans		188/165	under counter drink cooler		34	
beef black beans		166	under counter freezer		-6	expo/pico		50	
large cold top/pico		41	grill drawers/cheese/flautas		49/47				
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	Prep hand sink 135F equipped/ cookline hand sink 110+F equipped								
36	Need to store wiping cloths in sani buckets								
34	Some flies/to address								
32	Need to address cutting boards where discolored/ badly scored								
45/42	To clean floors, under equipment, food debris/To clean in/around/ on equipment								
	Sani buckets setup to 200ppm quats								
9	Do not cut raw meat next to steam wells and small cold top/found raw chicken on sour cream/discarded and corn relish as well								
	Must prep raw meat separate to prevent cross contamination								
	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								
	Flautas and cheese prepped this morning/ to check grill drawers often to ensure cold holding at 41F or below								
	Dishwasher sanitizing per temp strips								
29	Need plate thermo or high temp dishwasher strips to test dishwasher								
	3 comp sink 127F								
	Sani dispenser at 200ppm quats/Test strips current								
38	Need to remove vacuum sealed packaging from fish PRIOR to thawing								
31	Back prep hand sink 114F equipped/ blocked by trash can, must keep accessible/COS								
	Agua Chile/raw shrimp in lime juice for 24 hours								
2	Temps in WIC all 44-50F/will ice raw meat, all precooked foods made this morning/ has been opened a lot today								
	Discussed single fan condenser may not be sufficient for this WIC								
45	Need to seal gaps all the way around WIV doors								
37	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								
9	Need to store raw eggs low and separate, not over milk, dairy								
	Dar Pro picks up and disposes of spent grease/internal system								
2	Expo ice baths must be up to product level to cold hold at 41F or								
31	Bar hand sink 110F and 113F/need designated hand sinks to be equipped and used only for hand washing								
	Bar dishwashers sanitizing at 100ppm chlorine								
	Margarita machines broken down and cleaned weekly								
Received by: (signature) <i>Missael Nino</i>			Print: <b>Missael Nino</b>				Title: Person In Charge/ Owner <b>Manager</b>		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>				Samples: Y    N    # collected		

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