## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

6/		1/2	202	25	Time in: 2:50	Time out: <b>4:30</b>		ense/Per 3-79							Est. Type Risk Category Page 1 of 2	_
		se o			tion: 1-Routine	2-Follow U	Contact/Ov	mplain		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	E
					ican Bistro		Contact/O	wilei iva	une.						✓ Number of Violations COS:	Δ
		al A Rid			Rockwall, TX		est control : althall/5-22-202	5/month	nly	Ho J Gonza	od alez/5-22	2-2025	Gı Ea	rease igle	se trap : Follow-up: Yes   e/3-11-2025/1000gal No   No   I U/9U/F	`
		Com	ıplia	nce S	Status: Out = not in co	лириансс	n compliance		= not				<b>4</b> = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	
Ma	ark t	he ap	oprop	riate	points in the OUT box for Prio										ox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days	
Co	mpl I	iance N	e Sta N	tus	Time and Tor	nperature for F	Tood Sofoty		R	C	ompl I	iance N	Stat N	tus C		R
U T	N	0	A	o s	(F = d)	legrees Fahrenhe	eit)			U T		0	A	O S	Employee Health	
	~				Proper cooling time	and temperature	;				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	g temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
3											~				eyes, nose, and mouth	
	~				3. Proper Hot Holding										Preventing Contamination by Hands	
		•			4. Proper cooking time						•				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>	
		/			<ol><li>Proper reheating pro Hours)</li></ol>	cedure for hot he	olding (165°F i	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
					6. Time as a Public He	alth Control; pro	ocedures & rec	ords							Highly Susceptible Populations	
	~												<u> </u>		16. Pasteurized foods used; prohibited food not offered	
					Ар	proved Source					~				Pasteurized eggs used when required <b>EQQS</b>	
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														
	~				destruction		Î								Chemicals	
	~				8. Food Received at pro		е				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece										water only 18. Toxic substances properly identified, stored and used	
	I				9. Food Separated & pr	n from Contami					~				To Tome substances properly inclinated, stored and used	_
	~				preparation, storage, di		_								Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200	ces and Returnab ppm/temperatur	oles; Cleaned a	ind			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition		viously served o	or							20. Approved Sewage/Wastewater Disposal System, proper	
	•				reconditioned disc	arded									disposal	
	-				~ .			(A D )								
0	I	N	N	C					nts) v	О	I	N	N	С		R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel			_	I N	_		_	Food Temperature Control/ Identification	R
		N O		О		n of Knowledge	e/ Personnel			O U	I N	N	N	C O		R
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## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: OSO Mexican Bistro	Physical A	ddress: Ridge	City/State: Rockwa	ıll. TX	License/Permit # FS-7908	Page	<u>2</u> of <u>2</u>				
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Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
small	sauce cold top/salsa	41	shredded cheese		reach in freezer			-4				
	ranch	41	corn	41	reach in cooler/pico			42				
	k cold top/pico	49	back steam well/rice	+	WIC/beans (bagged)			46				
-	ut tomatoes	50	rice	160	potatoes			33				
shr	edded cheese	49	beans/ground bee	155/157	soup			40				
und	er/sour cream	43	front cold table/all TC		tomatoco			36				
lime	e for reference	42	hot holding reach in/ric	147	ra	aw chicken		35				
grill	drawers/flautas	41	rice/queso	145/143	hot ho	lding marinade/b	eef	175				
Item	AN INSPECTION OF VOLID EST		SERVATIONS AND CORRECT		.~	HE CONDITIONS OPSERS	VED A	ND.				
Number	NOTED BLOW.											
	Warewash hand sin 3 comp sink 140F	k 139F	equipped									
	Sani dispenser at 200ppm quats											
29	Quats test strips/expired/ need new/keep indicator paper with strips/also paper indicates expiration date											
W	· · · · · · · · · · · · · · · · · · ·		n fryer basket/removed									
2	•		at 41F or below/small a			2-3 hours only						
2	•				•	•	cool					
_	Service line cold table/not cold holding at 41F or below/ using ice pans inside to cool Small amounts only for 2 hours or l3ss/no overstock/need to repair or replace											
42	To clean around gaskets in coolers											
	Line hand sink 100+F equipped											
	Back prep hand sin	k 128F	equipped									
27			e slurry before fully 41F internal/COS by					es				
39	<u> </u>		ove 3 comp sink/avoid									
		<u> </u>	inder to change every 2 hours	or as ofter	n as nece	essary to keep at 200	Oppm					
	Line hand sink (in office) 1011F equipped											
45	• • • • • • • • • • • • • • • • • • • •	-	o repair to prevent food	debris, v	water bi	uildup						
45 To repair FRP behind 3 comp sink												
							_					
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	Mike McConico		Mike Mo	<u>cCon</u>	ico	Manager						
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS							
Form EH 0	6 (Revised 09-2015)	ο, .				Samples: Y N #	collect	ed				