Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 7/14/25			Time in: 10:15	Time out: 10:55		icense/Pe S-0			31			3	Food handlers	Page 1	of 2			
Purpose of Inspec					tion: 1-Routine	2-Follow U		-Complai	mplaint		4-Investigation		n	5-CO/Construction	6-Other TOTAL/SO		CORE	
Establishment Name: Contact/Owner Pollo Regio Maritza Luna							lame	:					Number of Repeat Violations: ✓ Number of Violations COS:		0/07/4			
Physical Address: Pest control: 726 E Interstate 30, Rockwall, TX 75087 Ecolab 6/19/25								Hood Grease 1 Precise 7/14/25 Earth Tel					Follow-up: Yes No	3/97	/ A			
Mar					Status: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered its	compliance tem	N(Mark '		ot obs					plicable COS = corrected on a cox for IN, NO, NA, COS Mar	site R = repeat vio	lation W= V	Vatch
										uire .	lmm		e Co	rrecti	ive Action not to exceed 3 day			
O U	I I N						,	R		O 1 U 1	i N N O	N	C	Employee Health			R	
T				S	1. Proper cooling time and temperature						T			S	12. Management, food employ knowledge, responsibilities, a		employees;	
+	-				2. Proper Cold Holding	temperature(41°	°F/ 45°F)			_	-				13. Proper use of restriction at		charge from	_
•	See 3. Proper Hot Holding temperatur					(1259	OE/		eyes, nose, and mouth Employee health form posted									
•	1				5. Proper Hot Holding to See 4. Proper cooking time										Preventing Cor 14. Hands cleaned and proper	ntamination by Han		
•					See			°F in 2		_	ı	4			15. No bare hand contact with			
	•	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						·				alternate method properly foll Gloves and utensils			
'					6. Time as a Public Health Control; procedures & records Cilantro, pico, gacomole, soup										eptible Populations			
					Approved Source						·	1			16. Pasteurized foods used; pr Pasteurized eggs used when re		ered	
•					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Distribution Pollo Regio			ood in			Chemicals							
•	/	8. Food Received at proper temperature Checking							ľ	·	/			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruit	ts	
					Protection	from Contamir	nation				ı	/			18. Toxic substances properly Store low	identified, stored an	d used	
•					9. Food Separated & pr preparation, storage, dis	splay, and tasting	g								Wate	r/ Plumbing		
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>272</u> ppm/temperature			ed and			ı	1		•	19. Water from approved sour backflow device City Approved	-		
•	11. Proper disposition of returned, previously served or reconditioned Discard			ed or			ı	/			20. Approved Sewage/Wastev disposal	water Disposal Syster	n, proper					
Priority Foundation Items (2 Po																		
					Pri	ority Founda	tion Iten	ns (2 Po							rective Action within 10 days	S		
O U T	I N	N O	N A	C O S		ority Founda of Knowledge/			ints) R		O	ns Re	N		·	s re Control/ Identific	ation	R
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 3	of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of kno nager (CFM	l owledge, I)			O 1 U 1	I N	N	C	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	re Control/ Identific ed; Equipment Adec e		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maritza Luna	Print: Maritza Luna	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Regio	Physical A	ddress: Interstate 30	City/State: Rockwa	all Tx	License/Permit # Proceedings Proceedings Proceedings Proceedings Proceedings Procedure Procedure Procedure Proceedings Procedure P	age <u>2</u> of <u>2</u>				
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Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
Chips	warmer	162	Rice/beans	168,17		arill drawer					
	Salsa bar		POS UC cooler			ed Chicken/Por					
	lsa Roja/pico	38/39		155	_	Ham	38				
	page&jalapeno	39	WIC amb	35	Sli	ce Cheddar	38				
	e thru cooler	40	Dice Tom/cabbage) C	hix Flaunta	39				
	Hot hold 1		Raw chix/cheese	+							
	Chicken	167	Cooking chicker								
	Hot hold 2		Freezer htt	14.8	3						
*		OB	SERVATIONS AND CORRECTI	VE ACTIO	ONS		•				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped, temp greater than 102 in each room										
	Hand sinks equipped, temps greater than 105 throughout kitchen										
	3 comp sink setup, 131 now using Ecolab Sink and Surface Sani, tested within range, strips current										
	Soda and tea nozzles cleaned daily										
	Cathco chillers cleaned every 2 days										
	Good practice hanging	<u> </u>	· · · · · · · · · · · · · · · · · · ·								
10	Plink slime on ice machine deflector plate. Burn Ice w/r/s allow to dry before ice accumulates										
	Red sani buckets filled at 3 comp 272-500 within range, towel stored in solution										
	No more charcoal grills, transition to natural gas grills Ouac soup and pice / 4 hours and discard										
W	Quac, soup and pico / 4 hours and discard Yellow and green cutting board, showing early signs of cuts, keep eye if worsen, resurface or replacement										
			s you go, staff doing a grea		syo ii won	5011, 100d11d00 01 10p1	40011101				
			, , , , , , , , , , , , , , , , , , , ,								
Received (signature)			Print:			Title: Person In Charge/ Own	ner				
	See abov	<u>'e</u>	See ab	<u>ove</u>							
(signature)	Z M H	S (3	Richard	liH k		Samples: Y N # coll	ected				
Form FH-06	(Revised 09-2015)	- (· <u> </u>			Samples, 1 14 π COII	ccica				