



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10-11-22 Time in: 2:00 Time out: 3:30 License/Permit #: _____ Est. Type: _____ Risk Category: _____ Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE**

Establishment Name: Rancho Viejo Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 5105 F-30 City/County: Greenville Zip Code: 75401 Phone: _____ Follow-up: Yes No (circle one)

A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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 asterisk '*' 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)	Compliance Status	Employee Health	Preventing Contamination by Hands	Highly Susceptible Populations
OUT	IN	NO	NA	COS	R
	1. Proper cooling time and temperature			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)			14. Hands cleaned and properly washed/ Gloves used properly	
	4. Proper cooking time and temperature			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y <u>N</u>)	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			16. Pasteurized foods used; prohibited food not offered	
	6. Time as a Public Health Control; procedures & records Approved Source			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			18. Toxic substances properly identified, stored and used	
	8. Food Received at proper temperature			19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			20. Approved Sewage/Wastewater Disposal System, proper disposal <u>South Waste 8-22</u>	
	10. Food contact surfaces and Returnables : Cleaned and Sanitized at <u>200</u> ppm/temperature <u>1</u>				
	11. Proper disposition of returned, previously served or reconditioned				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Demonstration of Knowledge/ Personnel	Food Temperature Control/ Identification				
OUT	IN	NO	NA	COS	R
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition	
	23. Hot and Cold Water available; adequate pressure, safe			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <u>Ch 5 Item 0-220</u>	
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current & Valid)	
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used	
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			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					
Prevention of Food Contamination	Food Identification				
OUT	IN	NO	NA	COS	R
	34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)	
	35. Personal Cleanliness/eating, drinking or tobacco use			42. Non-Food Contact surfaces clean	
	36. Wiping Cloths; properly used and stored			43. Adequate ventilation and lighting; designated areas used	
	37. Environmental contamination			44. Garbage and Refuse properly disposed; facilities maintained	
	38. Approved thawing method			45. Physical facilities installed, maintained, and clean	
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean	
	40. Single-service & single-use articles; properly stored and used			47. Other Violations <u>Mens restroom no vent no hot water</u>	

Received by: _____ (signature) Print: J. Aida Elias Title: Person In Charge/ Owner

Inspected by: Tammy McShan RS (signature) Print: Tammy McShan Business Email: _____

RS



Texas Department of State Health Services
Retail Food Establishment Inspection Report

Establishment Name: Rancho Viejo	Physical Address: 5105 I-30	City/State: Greenville, TX	License/Permit #	Page 2 of 2
--	---------------------------------------	--------------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef	155°F				
Queso	138°F				
beans	149°F				
Rice	131°F				
WIC	35°F				

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:
23	Lack of hot water and water pressure observed inadequate. Call plumber to connect
39	Plates and utensils not properly stored. Plates and single serve items are to be stored face down
	No wet stacking dishes, Dishes must air dry.
43	Men's room exhaust vent observed not working
44	Garbage area observed with heavy grease build up. New dumpster needed with cut holes.
45	Remove wood in Keg cooler and put in a metal threshold installed
	All areas that have missing coving need to have coving replaced and sealed
	Store lettuce and tomato 41°F or below after 4 hours out of that temperature discard.
	Condiments or sugar or flour not in sealed bags to be stored in plastic container w/ tight fitting lid

Received by: (signature)	Print: Aida Elias	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Tammy McMahon	Samples: Y N # collected