

Inspection: Inspection

**Food Business Record** EAST & WEST TEX-  
MEX GRILL  
**Food License** 2013-0196

**Print Inspection Report**  Inspection report  
**Temp Food License**

Activity/Evaluation

**Activity Type** CHAPTER 24  
**Inspection Date** 07/08/2013

**Evaluation** SATISFACTORY  
**Re-Inspection Date**

**Inspector** JF

**Health Officer** NELSON  
XAVIER CRUZ

**Risk Type**

**Inspector License** B- 102424

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 07/08/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 11:45 AM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 01:15 PM

**Time/Activity 2 End**

**Time/Activity 3 End**

**Code 1**

**Code 2**

**Code 3**

**FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS**

**RISK FACTOR** are improper practices identified as the most common factors resulting in foodborne illness. **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

**IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV - Repeat Violation**

Checklist

Line Items **1-52** of **52**

**Sort**

**Risk Factor**

**IN OUT NONA COSRV**

**Chapter 24 - Code Ref**

**MANAGEMENT & PERSONNEL**

- |   |   |  |
|---|---|--|
| 1 | PIC demonstrates knowledge of food safety principles pertaining to this operation.<br>PIC in Risk Level 3 Retail Food | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| 2 | Establishments is certified by January 2, 2013.   | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or excluded as required.  | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |



- Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat.  
 PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing
- 16 foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 17 COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)
- 18 COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.
- 19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.
- 20 REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.
- 21 HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.
- 22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.
- 23 SPECIALIZED PROCESSING METHODS
- 24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

**SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION**

- 25 Hot and cold water available; adequate pressure.
- 26 Food properly labeled, original container.
- 27 Food protected from potentially contamination during preparation, storage, display.
- 28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.
- 29 Raw fruits & vegetables washed prior to

3.3(c)1.viii  
 Storing food uncovered  
 3.3(i) Storage/  
 display of food in contact with ice

serving.

30 Wiping cloths properly used and stored.

3.3(m) Wiping  
cloth, Use  
requirement

31 Toxic substances properly identified, stored  
and used.

32 Presence of insects/rodents minimized; outer  
openings protected, animals are allowed.

33 Personal cleanliness (fingernails, jewelry,  
outer clothing, hair restraint).

#### FOOD TEMPERATURE CONTROL

34 Food temperature measuring devices  
provided and calibrated.

35 Thin-probed temperature measuring device  
provided for monitoring thin foods (i.e. meat  
patties and fish fillets),

36 Frozen foods maintained completely frozen.

37 Frozen foods properly thawed.

38 Plant food for hot hot holding properly  
cooked to at least 135F.

39 Methods for rapidly cooling PHFs are  
properly conducted and equipment is  
adequate.

#### EQUIPMENT, UTENSILS & LINENS

40 Materials, construction, repair, design,  
capacity; location, installation, maintenance.

41 Equipment temperature measuring devices  
provided (refrigeration units, etc).

42 In-use utensils properly stored.

43 Utensils, single service items, equipment,  
linens properly stored, dried, and handled.

44 Food and non-food contact surfaces properly  
constructed, cleanable, used.

45 Proper warewashing facilities installed,  
maintained, cleaned, used; sanitizer test strips  
available.

#### PHYSICAL FACILITIES

46 Plumbing system properly installed; safe and  
in good repair; no potential backflow or back  
siphonage conditions.

47 Sewage & waste water properly disposed.

48 Toilet facilities are adequate, properly  
constructed, properly maintained, supplied

	and cleaned.					
49	Design, construction, installation & maintenance proper.	<input type="checkbox"/>				
50	Adequate ventilation; lighting; designated areas used.	<input type="checkbox"/>				
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	<input type="checkbox"/>				
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	<input type="checkbox"/>				

Line Items **1-52** of **52**

Inspection Information

- Remarks**
- 4) 2.3F- OBSERVED EMPLOYEE HANDLE RAW FISH WITH GLOVES ON AND DID NOT CHANGE OR WASH HANDS BEFORE MOVING ON TO THE NEXT TASK. GLOVES MUST BE CHANGED TO PREVENT CROSS CONTAMINATION.
  - 4) 2.3F- OBSERVED ANOTHER EMPLOYEE ENTER IN+OUT OF KITCHEN WITH SAME GLOVES ON. GLOVES MUST ALSO BE CHANGED WHEN RE-ENTERING PREP AREA.
  - 5) 2.3B- OBSERVED EMPLOYEE RINSE HANDS WITH WATER. EMPLOYEE DID NOT USE SOAP. SOAP MUST BE USED TO CLEAN HANDS.
  - 5)2.3C1.- OBSERVED EMPLOYEE WASH HANDS WITH GLOVES ON. GLOVES MUST BE TAKEN OFF BEFORE WASHING HANDS. GLOVE ARE NOT RE-USABLE ONCE THEY ARE SOILED THEY MUST BE THROWN AWAY.
  - 8)3.3A2- OBSERVED PIC CUTTING UP LETTUCE FOR TACOS WITHOUT WEARING GLOVES. FOODS THAT ARE READY TO EAT CAN NOT BE TOUCHED BY BARE HANDS. GLOVES, TISSUE PAPER OR TONGS MUST BE USED.
  - 12) 33C1I- OBSERVED INSIDE WALK-IN RAW CHICKEN CONTAINER STORED DIRECTLY ON TOP OF MORE RAW CHICKEN CONTAMINATING THE OUTSIDE OF CONTAINER. PIC REMOVED ITEMS AND PUT CONTAINER TO WASH.
  - 27)3.3C1VII- OBSERVED FOODS INSIDE WALK-IN TO BE UNCOVERED. PIC COVERED ITEMS. OBSERVED FOOD ITEMS INSIDE WALK IN TO BE SOTRED DIRECTLY ON THE GROUND. FOOD ITEMS MUST BE STORED AT LEAST 6IN OFF THE FLOOR.

30)3.3M- NO SANITIZES BUCKET AVAILABLE FOR RAGS MUST  
HAVE SANITIZER BUCKET TO SANITIZE SURFACES.

NOTE-SERVSAFE CERTIFIED FO ZHENG 1/27/10 EXP

NOTE- PAYNE PEST CONTROL LAST VISIT 5/26/13

NOTE- EDUCATED EMPLOYEE HOW TO USE 3 COMPARTMENT  
SINK. HOW TO AND WHEN HANDS MUST BEST WASHED.

**Name/Title: Person  
Receiving Report  
Copy**