



### Food Establishment Inspection Report

Date: 1/30/23 Establishment Name: La Hacienda Mexican Grill II + Cantina Permit # 000216 TOTAL/SCORE: 31

Purpose of Inspection:  1-Permit/Renewal  2-Routine  3-Reinspection  4-Complaint  5-Other

Contact/Owner Name: Juliet Cortez \* Number of Repeat Violations: 0  
 ✓ Number of Violations COS: 9

Physical Address: 1020 Hwy 84 McGregor Zip Code: 76657 Phone: \_\_\_\_\_ Follow-up: Yes  No   
 Date: 2-2-23

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						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						
							1. Proper cooling time and temperature						
							2. Proper Cold Holding temperature (41F/ 45F)						
							3. Proper Hot Holding temperature (135F)						
							4. Proper cooking time and temperature						
							5. Proper reheating procedure for hot holding (165F in 2 Hours)						
							6. Time as a Public Health Control; procedures & records						
							<b>Approved Source</b>						
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						
							8. Food Received at proper temperature						
							<b>Protection from Contamination</b>						
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
							10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> <u>chem</u> temperature						
							11. Proper disposition of returned, previously served, reconditioned						
							<b>Employee Health</b>						
							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						
							<b>Preventing Contamination by Hands</b>						
							14. Hands cleaned and properly washed/ Gloves used properly						
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N )						
							<b>Highly Susceptible Populations</b>						
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
							<b>Chemicals</b>						
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
							18. Toxic substances properly identified, stored and used						
							<b>Water/ Plumbing</b>						
							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**

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Demonstration of Knowledge/ Personnel</b>						
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <u>(2)</u>						
							22. Food Handling <u>(2)</u> unauthorized persons/ personnel						
							<b>Safe Water, Record Keeping and Package Labeling</b>						
							23. Hot and Cold Water available/ Adequate pressure, safe						
							24. Required records available (shellstock tags; parasite destruction); Package food labeling						
							<b>Conformance with Approved Procedures</b>						
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							<b>Consumer Advisory</b>						
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label						
							<b>Food Temperature Control/ Identification</b>						
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
							28. Proper Date Marking and disposition						
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
							<b>Permit Requirement, Prerequisite for Operation</b>						
							30. Food Establishment Permit (Current & Valid)						
							<b>Utensils, Equipment, and Vending</b>						
							31. Adequate handwashing facilities: Accessible and properly supplied, used						
							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**

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							<b>Prevention of Food Contamination</b>						
							34. No Evidence of Insect contamination, rodent/other animals						
							35. Personal Cleanliness/eating, drinking or tobacco use						
							36. Wiping Cloths; properly used and stored						
							37. Environmental contamination						
							38. Approved thawing method						
							<b>Proper Use of Utensils</b>						
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used						
							40. Single-service & single-use articles; properly stored and used						
							<b>Food Identification</b>						
							41. Original container labeling (Bulk Food)						
							<b>Physical Facilities</b>						
							42. Non-Food Contact surfaces clean						
							43. Adequate ventilation and lighting; designated areas used						
							44. Garbage and Refuse properly disposed; facilities maintained						
							45. Physical facilities installed, maintained, and clean						
							46. Toilet Facilities; properly constructed, supplied, and clean						
							47. Other Violations						

Received by: Juliet Cortez Print: Juliet Cortez Title: Mgr  
 Inspected by: \_\_\_\_\_ Print: Scott Lewis Permit Expires: 2-23  
 Mo / Yr

Notes:



Establishment: <b>La Hacienda Mexican Grill II &amp; Cantina</b>	Permit #: <b>000016</b>	Date: <b>1-30-23</b>
Address: <b>1020 Hwy 84</b>	City: <b>McGregor</b>	Zip Code: <b>76657</b>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °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.

- 21 No CFM on duty. Out of town.
- 9 Raw chicken over cooked beef. COS - Moved down
- 39 A) Pans stacked wet. COS - Unstacked. B) Knife between prep table
- 18 "oven and Grill clean" over foods. COS - ~~Removed~~ soap machine. COS - ~~Removed~~
- 36 Wet wiping cloths throughout prep. area. COS - All to bucket
- 37 Card board on shelves with food on. COS - Taken off
- 31 Food scraps & Container in prep. handwash. COS - ~~Removed~~
- 45 Two coats on dry storage rack with foods. COS - moved.
- 34 back door has large gap under door. Repair to prevent rodent or other animal entry
- 45 Ceiling has large hole in "storage room" of dry storage.
- 35 Two food handlers ~~with~~ with beards. COS - Placed on works.
- 29 No chemical test strips for sanitizer.
- 37 Salsa in 5gal buckets being stored on floor. COS - off floor.
- 29 No thermometer in prep. cool it by stove. COS - Placed in.
- 45 tools stored in container with foods
- 2 All TCS foods (meats, poultry, sauces, soups, etc) @ 45° - 46°F in WIC. COS - Destroyed.
- 10 Utensils stored in container with dust & food residues contacting and residues on as well.
- 41 Seasonings in bulk not labeled. COS - labeled.
- 10 Sanitizer with Chlorine in @ 200ppm. COS - 100ppm.
- 46 handle for cold water off and on missing & can't use.

Received by: (signature) <b>Juliet Cortez</b>	Print: <b>Juliet Cortez</b>	Title: <b>Mgr</b>
Inspected by:	Print: <b>Scott Lewis</b>	

