



Food Establishment Inspection Report

Date: 5/18/23 Establishment Name: El Conquistador #2 Permit #: 02578

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

Contact/Owner Name: Robin Fegette * Number of Repeat Violations: 3
 ✓ Number of Violations COS: 3

Physical Address: 901 Loop 340 City: Bellmead Zip Code: 76709 Phone: 799-6655 Follow-up: Yes No
 Date: 6-1-23

TOTAL SCORE
11

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)	R	Compliance Status						Employee Health	R
O	I	N	NA	COS	U			O	I	N	NA	COS	U		
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature (41F/ 45F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
						3. Proper Hot Holding temperature (135F)								Preventing Contamination by Hands	
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N ✓)	
						6. Time as a Public Health Control; procedures & records Approved Source								Highly Susceptible Populations	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						8. Food Received at proper temperature								Chemicals	
						Protection from Contamination								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								18. Toxic substances properly identified, stored and used	*
						10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200 CL</u> temperature								Water/ Plumbing	
						11. Proper disposition of returned, previously served, reconditioned								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						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	NA	COS	U			O	I	N	NA	COS	U		
						21. Person in charge present, demonstration of knowledge and perform duties as Certified Food Manager (CFM) <u>(3)</u>								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition	
						Safe Water, Record Keeping and Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
						23. Hot and Cold Water available adequate pressure, safe								Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Package food labeling								30. Food Establishment Permit (Current & Valid)	
						Conformance with Approved Procedures								Utensils, Equipment, and Vending	
						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	
						Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								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						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	NA	COS	U			O	I	N	NA	COS	U		
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
						36. Wiping Cloths; properly used and stored	*							42. Non-Food Contact surfaces clean	
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils								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	

Received by: Robin Fegette Print: Robin Fegette Title: Manager
 Inspected by: [Signature] Print: Scott Lewis Permit Expires: 11/23
 Mo / Yr

Notes:



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

Establishment: El Congvirtador #2	Permit #: 02578	Date: 5-18-23
Address: 901 E Loop 340	City: Bellmead	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

- A) Guacamole @ 41° F RIC
- B) Tamales @ 140° F in warmer rack
- C) Shrimp off grill @ 166° 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.

10	Sanitizer @ 200 ppm CL, <u>COS</u> - 100 ppm CL
36	Wiping cloths being left on prep. tables. <u>COS</u> - To sanitize
32	Racks in WIC rusting and prep. area. <u>Repeat Violation</u> ^{36 (cont.)}
45	Ceiling tiles in prep. area peeling & insulation (Fiberglass) coming out. <u>Repeat Violation.</u>
18	Degreaser in spray bottle not labeled. <u>COS</u> - labeled. <u>Repeat violation.</u>
43	Ventilation air vents with dust in preparation area.

You will need a reinspection due to your repeat violations & uncorrected violations. ~~Will provide proof via pictures via e-mail or pics brought to office for proof of violation # 32 of rusted racks. SL.~~

Pay reinspection fee of \$185⁰⁰ due by May 31st @ 4:00 with reinspection to be conducted on 6-1-23.

Received by: (signature) <i>Robin Fegette</i>	Print: Robin Fegette	Title: Manager
Inspected by: <i>[Signature]</i>	Print: Scott Lewis	