



# Food Establishment Inspection Report

Date: 11/4/22 Establishment Name: El Conquistador Rest Inc Permit # 2019-035100 TOTAL/SCORE: 15  
 Purpose of Inspection:  1-Permit/Renewal  2-Routine  3-Reinspection  4-Complaint  5-Other  
 Contact/Owner Name: Carmen Gonzalez \* Number of Repeat Violations: 0  
 Physical Address: 4508 W. Waco Dr City: Waco Zip Code: 76710 Phone: \_\_\_\_\_ Follow-up: Yes  No   
 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	NO	NA	COS		O	I	N	NO	NA	COS		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>							<b>Employee Health</b>							
	✓						✓					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)	<b>Preventing Contamination by Hands</b>	
	✓						✓					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	<b>Highly Susceptible Populations</b>	
							✓					<b>Approved Source</b>		16. Pasteurized foods used; prohibited food not offered
							✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	17. Pasteurized eggs used when required	
							✓					8. Food Received at proper temperature	<b>Chemicals</b>	
							✓					<b>Protection from Contamination</b>		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>100/12</u> ppm/temperature	<b>Water/ Plumbing</b>	
	✓						✓					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	

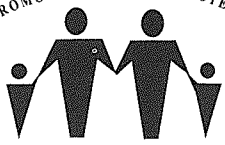
**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
O	I	N	NO	NA	COS		O	I	N	NO	NA	COS	
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
	✓						✓					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
<b>Safe Water, Record Keeping and Package Labeling</b>								✓				<b>Permit Requirement, Prerequisite for Operation</b>	
	✓						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	30. Food Establishment Permit (Current & Valid)
	✓						✓					<b>Utensils, Equipment, and Vending</b>	
<b>Conformance with Approved Procedures</b>								✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					✓		✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
<b>Consumer Advisory</b>								✓				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	NO	NA	COS		O	I	N	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>							
	✓						✓					34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)	
	✓						✓					35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>	
	✓						✓					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	
<b>Proper Use of Utensils</b>								✓				45. Physical facilities installed, maintained, and clean		
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean		
	✓						✓					47. Other Violations		
	✓						✓							

Received by: Juan Gonzalez Print: Carmen Gonzalez Title: Manager  
 Inspected by: Jules Print: Teresa Permit Expires: 9/23  
 (signature) (signature) Mo / Yr  
 Notes: See page 2



WACO MCLENNAN COUNTY  
PUBLIC HEALTH DISTRICT

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

Establishment: <b>El Conquistador Restaurant</b>	Permit #: <b>2019.03560</b>	Date: <b>11/4/22</b>
Address: <b>4508 W Waco DR</b>	City: <b>Waco</b>	Zip Code: <b>76710</b>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	(w/c) cooked taco meat 40°F
chicken 181°F	(w/c+2) cooked beans 40°F
rice 182°F	tie line dried tomatoes 39°F
port 41°F (Draucos)	
refried beans 191°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)	Old food debris on knives stored clean at line. <sup>COS</sup> - removed
10)	Beverage cold plate in direct contact with customer ice. <sup>COS</sup> - separate container of ice provided for beverage.
15)	Employee handled ready-to-eat tortilla with bare hands at warm grill. <sup>COS</sup> - tortilla discarded, employee used spatula to flip tortilla.
31)	Hot water turned off at line hand sink due to leak. <sup>COS</sup> - hot water turned on & plumber has been contacted.
32)	Replace all heavily worn & broken working containers, cutting boards, utensils, tortilla warmers, pitchers, plates, etc.
36)	Soiled & damp wiping cloths stored on line prep table instead of sanitizer buckets or laundry.
37)	Containers of canned tomatoes, chip buckets, etc. directly on floor instead of properly elevated trolleys.
39)	Tan gasket to walk in beer cooler
39)	Utensils must be stored with handles facing the same direction (39) scap handle in direct contact with bulk sugar.
42)	Clean & maintain all gaskets & fan guards.
45)	Flaring deteriorated/tiles missing at beer walk in cooler.
45)	Deteriorated ceiling throughout kitchen.

Received by: (signature) <i>Carmen Gonzalez</i>	Print: <b>Carmen Gonzalez</b>	Title: <b>manager</b>
Inspected by: <i>Shelley</i>	Print: <b>TERESA WOOD</b>	