

Bell County Public Health District
410 Cottingham Drive
Temple, TX 76504
Phone: 254-771-2106
Fax: 254-778-8251

Retail Food Establishment
Inspection Form

CNA		7-6-16		1000A-1005A		R		6311		4	
Inspector		Date		Time In		Time Out		Establishment Type		Permit Number	
Purpose of Inspection:		1-Permit		2-Routine		3-Follow-Up		4-Complaint		5-Other:	
Establishment:		Sol de Jalisco		Owner:		Sol de Jalisco, Inc.		Zip:		76513	
Physical Address:		2100 N. Main, Belton		Phone:		933-8786					
OUT		IN		NA		NO		COS		Food Temperature/Time Requirements	
5 Pts										Violations Require Immediate Corrective Action	
		✓								1. Proper Cooling for Cooked/Prepared Food	
										2. Cold Hold (41 F/45 F)	
										3. Hot Hold (135 F)	
										4. Proper Cooking Temperatures	
										5. Rapid Reheating (165 F/135 F within 2 Hrs as required)	
Item/Location/Temperature										Remarks	
										Beef shirt 41.9°F see #15	
OUT		IN		NA		NO		COS		Personnel/Handling/Source Requirements	
4 Pts										Violations Require Immediate Corrective Action	
										6. Personnel with Infections Restricted/Excluded	
										7. Proper/Adequate Handwashing	
										8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
										9. Approved Source/Labeling	
										10. Sound Condition	
										11. Proper Handling of Ready-To-Eat Foods	
										12. Cross-contamination of Raw/Cooked Foods/Other	
										13. Approved Systems (HACCP Plans/Time as Public Health Control)	
										14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT		IN		NA		NO		COS		Facility and Equipment Requirements	
3 Pts										Violations Require Immediate Correction, Not To Exceed 10 Days	
										15. Equipment Adequate to Maintain Product Temperature	
										16. Handwash Facilities Adequate and Accessible	
										17. Handwash Facilities with Soap and Towels	
										18. No Evidence of Insect Contamination	
										19. No Evidence of Rodents/Other Animals	
										20. Toxic Items Properly Labeled/Stored/Used	
										21. Manual/Mechanical Warewashing/Sanitizing at () ppm/temperature	
										22. Manager Demonstration of Knowledge/Certified Food Manager/Foodworker Cards	
										23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
										24. Thermometers Provided/Accurate/Properly Calibrated (±2 F)	
										25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
										26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)	
										27. Food Establishment Permit	
Subtotal										Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First	
5pt										23: leaking spray arm @ 3-comp. sink (6/28/16) requires repair	
4pt										Repair leak under front hand wash sink (3/28/16+)	
3pt										Clean underside of shelving above hot hold (6/28/16) area	
Inspected by:		A. Highsmith, RS		Print:		GEORGE A. HIGHSMITH, RS					
F/U		Received by:		Print:		Claudia Grimaldo		Title:		7-✓	

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SL	6/28/16	10:15A	10:55A	R	6311	4
Inspector	Date	Time In	Time Out	Establishment Type	Permit Number	Frequency
Purpose of Inspection: 1-Permit 2-Routine 3-Follow-Up 4-Complaint 5-Other: <u>2-Routine</u>						
Establishment: Sol de Jalisco					Owner: Sol de Jalisco, Inc.	
Physical Address: 2100 N. Main Belton					Zip: 76513	Phone: 933-8786
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
X	✓		✓		1. Proper Cooling for Cooked/Prepared Food	
				✓	2. Cold Hold (41 F/45 F) raw chicken 37-58F, chicken 58F	
					3. Hot Hold (135 F) taco meat 143F	Shrimp 57F
			✓		4. Proper Cooking Temperatures	
			✓		5. Rapid Reheating (165 F/135 F within 2 Hrs as required)	
Item/Location/Temperature # guacamole 44.6F, raw beef 43F freezers hand freeze						
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				11. Proper Handling of Ready-To-Eat Foods gloves	
X					12. Cross-contamination of Raw/Cooked Foods/Other	See note
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not To Exceed 10 Days	Remarks
X					15. Equipment Adequate to Maintain Product Temperature	W/I 37F, table top 42F, chiller unit 56F
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
X					19. No Evidence of Rodents/Other Animals	
	✓			✓	20. Toxic Items Properly Labeled/Stored/Used	
X					21. Manual/Mechanical Warewashing/Sanitizing at (ppm/temperature)	100 Cl
X					22. Manager Demonstration of Knowledge/Certified Food Manager/Foodworker Cards	See note
X					23. Approved Sewage/Wastewater Disposal System, Proper Disposal	See note
X					24. Thermometers Provided/Accurate/Properly Calibrated (±2 F)	
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	see notes
	✓				26. Posting of Consumer Advisories (Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	
Subtotal	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First					
5pt	repair leaking sprayer at 3-comp sink - Repair					
4pt	clean walls and baseboards under 3-comp sink - improved					
3pt	repair front hand sink at wait station - leaking below - Repair					
24	# 22 has list of employees requiring foodworker cards					
Inspected by: Sarah Little		Print: Sarah Little				
F/U Yes/No		Received by: Ana Ruiz		Print: Ana Ruiz		Title: Cashier

BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
6	28	16

Establishment Name

Sol de Jalisco

ITEM NO.	REMARKS
#25	Clean can opener
#12	Foods uncovered when stored. Walk-in cooler - foods uncovered. Required to be covered to prevent contamination. Cooked, raw, ready to eat
#15	chiller unit @ 56°F. Shrimp 57°F chicken 58°F, beef 57.6°F. Unit required to keep food at 41°F or below. Small amount of food moved to walk-in cooler Do not use unit until maintains food at 41°F or below
#12 COS	cannot store tortillas in grocery bags. Not food grade. Material required to be food grade
	not hold area - clean underside of shelving above of food debris and accumulation
	ensure employee drinks have lids
#25	clean surfaces of microwave - of build-up
#20 COS	Cleaner stored above pans
★	General sanitation requires improvement

Received by:

name

Don King

title

Inspected by:

name

Sarah Little
Inspector

title