



Hidalgo County Health Department
Environmental Health Division
 1304 S. 25th • Edinburg, TX 78539
 Phone (956) 383-0111 • Fax: (956) 383-7351
Food Service Establishment Inspection Report

Of Employees: 2
 I.D.#: 7815

25	7-9-09	11:15	11:55	7815	41530	H
San Code	Date	Time in	Time Out	Establishment Number	Permit Number	Risk Category
Purpose of Inspection: 1-Compliance <u>2-Routine</u> 3-Field Investigation 4-Visit 5-Other						
Establishment: <u>Autojitos Mexicanos</u>				Owner: <u>Rafael Rodriguez</u>		
Physical Address: <u>1/4 mi. N of Soak on Tower Alamo</u>				Zip: <u>78576</u>	Phone: <u>(956) 782-7903</u>	
OUT 5 Pts.	IN	NA	NO	COS	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks
	✓				1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
			✓		3. Hot Hold (135 degrees Fahrenheit)	
					4. Proper Cooking Temperatures	
					5. Rapid Reheating (165 degrees Fahrenheit In 2 Hrs.)	
Item/Location/Temperature: <u>ref</u> <u>NO COOKING AT TIME OF INSPECTION!</u>						
<u>0.6 TO BE NEW ACIT'S HUMAN SERVICES DEPT PERMIT</u>						
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)	<u>Approved</u>
	✓				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	<u>105°F</u>
OUT 3 Pts.	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not to Exceed 10 days	Remarks
	✓				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 and Sanitizing at ()ppm/Temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Harmful/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	<u>Aug 1-09</u>
Subtotal	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First					
5 Pts.						<u>Approved!</u> ANNUAL FEE \$50.00 OR \$100.00
4 Pts.						
3 Pts.						
Total	Inspected by:	<u>[Signature]</u>			Print:	<u>Ryker Hernandez</u>
F/U	Received by:	<u>[Signature]</u>			Print:	<u>RAFAEL</u>
Yes/No						