

Fax 782-6311



**Hidalgo County Health Department**  
**Environmental Health Division**  
 1304 S. 28th • Edinburg, TX 78539  
 Phone (956) 383-0111 • Fax: (956) 383-7351  
**Food Service Establishment Inspection Report**

# Of Employees: 5  
 I.D.#: 4822

25	7-23-9	10:25	11:15	4822	41673	H
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Permit Category

Purpose of Inspection:  Compliance  ~~Re-Opening~~  ~~Food Service~~  ~~Other~~  ~~Other~~

Establishment: AZIZ 13 Quick Stop Owner: Dagoberto Treviño  
 Physical Address: Fm 4956 Cesar Chavez Alamo Zip: 78516 Phone: (956) 7821728

OUT 5 Pts.	IN	NA	NO	CCR	Violation/Requirement	Remarks
	<input checked="" type="checkbox"/>				1. Proper Cooling for Cooked/Prepared Food	
	<input checked="" type="checkbox"/>				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
	<input checked="" type="checkbox"/>				3. Hot Hold (135 degrees Fahrenheit)	
			<input checked="" type="checkbox"/>		4. Proper Cooking Temperatures	
			<input checked="" type="checkbox"/>		5. Rapid Reheating (165 degrees Fahrenheit In 2 Hrs.)	

Item/Location/Temperature CAI Alarma con carne - 136°F Walk in cooler - 41°F milk  
pollo deshebrado - 135°F

Due TO Re-naw H.P.H. & Human Services Dept Permit

OUT 4 Pts.	IN	NA	NO	CCR	Violation/Requirement	Remarks
	<input checked="" type="checkbox"/>				6. Personnel with Infections Restricted/ Excluded	
	<input checked="" type="checkbox"/>				7. Proper/Adequate Handwashing	
	<input checked="" type="checkbox"/>				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	<input checked="" type="checkbox"/>				9. Approved Source/Labeling	
	<input checked="" type="checkbox"/>				10. Sound Condition	
	<input checked="" type="checkbox"/>				11. Proper Handling of Ready-To-Eat Foods	
	<input checked="" type="checkbox"/>				12. Cross-Contamination of Raw/Cooked Foods/Other	
	<input checked="" type="checkbox"/>				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	<input checked="" type="checkbox"/>				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	<u>112°F</u>

*Approved*

OUT 3 Pts.	IN	NA	NO	CCR	Violation/Requirement	Remarks
	<input checked="" type="checkbox"/>				15. Equipment Adequate to Maintain Product Temperature	
	<input checked="" type="checkbox"/>				16. Handwash Facilities Adequate and Accessible	
	<input checked="" type="checkbox"/>				17. Handwash Facilities with Soap and Towels	
	<input checked="" type="checkbox"/>				18. No Evidence of Insect Contamination	
	<input checked="" type="checkbox"/>				19. No Evidence of Rodents/Other Animals	
	<input checked="" type="checkbox"/>				20. Toxic Items Properly Labeled/Stored/Used	
	<input checked="" type="checkbox"/>				21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/Temperature	
	<input checked="" type="checkbox"/>				22. Manager Demonstration of Knowledge/Certified Food Manager	
	<input checked="" type="checkbox"/>				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	<input checked="" type="checkbox"/>				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
	<input checked="" type="checkbox"/>				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories (Hemlock/Disclosure/Reminder/Buffer Plate)	
	<input checked="" type="checkbox"/>				27. Food Establishment Permit	<u>Sept 1-09</u>

Subtotal: Other Violations - Require Correction Not to Exceed 99 Days

Total: 9

Inspected by: [Signature] Print: Rebecca Hernandez

Received by: [Signature] Print: Dolores A. Nance Title: Cashier

Annual Fee: \$50.00