



**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: \_\_\_\_\_

I.D.#: 5677

<u>ur</u>	<u>5/21/09</u>	<u>1:30</u>	<u>2:10</u>	<u>5677</u>	<u>41882</u>	<u>A</u>
San Code	Date	Time in	Time Out	Establishment Number	Permit Number	Risk Category

Purpose of Inspection: 1-Compliance    2-Routine    3-Field Investigation    4-Visit    5-Other

Establishment: Carnegie Restaurant    Owner: Rita Ebra Perez

Physical Address: 544 N. Adams    Zip: \_\_\_\_\_    Phone: ( ) 702 9848

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

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	<u>No Paper Towels -</u>
/	/	/			8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	/	/			9. Approved Source/Labeling	<u>- Meats In Freezer Not Date/Marked</u>
/	/	/			10. Sound Condition	
	/	/			11. Proper Handling of Ready-To-Eat Foods	<u>meats - wrapped in paper from paper</u>
	/	/			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 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 <u>Towels</u>	<u># 7</u>
	/	/			18. <u>No Evidence</u> of Insect Contamination	<u>- Small cockroach in 12.4c box</u>
	/	/			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	<u>None Certified</u>
	/	/			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 (Helmlich/Disclosure/Reminder/Buffer Plate)	
	/	/			27. Food Establishment Permit	<u>Exp. 10/1/09</u>

Subtotal **Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First**

5 Pts.		ANNUAL FEE \$50.00 OR \$100.00
4 Pts. <u>3</u>		
3 Pts. <u>2</u>		

Total 18 Inspected by: [Signature]    Print: Tina Lopez

Received by: [Signature]    Print: [Signature]    Title: Duena