



**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.#: 2111

<u>ur</u>	<u>3/5/09</u>	<u>9:30</u>	<u>10:00</u>	<u>2111</u>	<u>Exempt</u>	<u>450</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: Garcia Elong Owner: P.S.S.A. F.S.O  
 Physical Address: St. Alon Tower # 455 Zip: \_\_\_\_\_ Phone: ( ) 702-2865

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  
Steak Lignon 120° / Pasta Box 121° / Pa'u. 39°

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>All good</u>
	/				9. Approved Source/Labeling	<u>Date/Amount</u>
	/				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 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 (Heimlich/Disclosure/Reminder/Buffer Plate)	
	/				27. Food Establishment Permit <u>Exempt</u>	

Subtotal 5 Pts. **Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First**

4 Pts. **ANNUAL FEE \$50.00**

3 Pts. **OR \$100.00**

Total Inspected by: [Signature] Print: Tom [Signature]  
 Received by: [Signature] Print: Belen Lopez Title: Asst Mgr