



**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: 6
I.D.#: 10448

San Code: 52709.32 Date: 10:18 Time in: 10:18 Time Out: 10:46 Establishment Number: 42018 Permit Number: # Risk Category: #

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

Establishment: Hard Mead Market Owner: Rosa Haro

Physical Address: Town & exp 23 Alamo Zip: 78516 Phone: (956) 782-4889

OUT 5 Pts.	IN	NA	NO	COS	Food (PBF) 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)	<u>meat in cooler 35°F</u>
					3. Hot Hold (135 degrees Fahrenheit)	<u>Freezer 0°F</u>
					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	
					8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<u>Butcher needs hand washed</u>
					9. Approved Source/Labeling	<u>Smoked Chex & 200ml Mexican Cheese</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 <u>all</u> ppm/ Temperature	
					22. Manager Demonstration of Knowledge <u>Certified Food Manager</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 (Heimlich/Disclosure/Reminder/Buffer Plate)	
					27. Food Establishment Permit <u>161-09</u>	

Subtotal: 11 Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

5 Pts. 2 4 Pts. 2 3 Pts. 2

Total: 11

Inspected by: [Signature] Print: Lin Galvan

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

F/U Yes/No: Yes

ANNUAL FEE
\$50.00
OR
\$100.00