



**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: 4  
I.D.#: 3696

25	7-7-9	10:20	11:05	3696	41531	11
San Code	Date	Time in	Time Out	Establishment Number	Permit Number	Risk Category
Purpose of Inspection    1-Compliance <b>2-Routine</b> 3-Field Investigation    4-Visit    5-Other						

Establishment: J.R. Convince Store      Owner: Rafael Rodriguez  
 Physical Address: 1200 N. Tower Rd. Alamo      Zip: 78576      Phone: (956) 782-7903

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: NO HOT FOODS! Showcase Display cooler - 40°F (meats)  
walk in cooler 42°F (milk)  
O.k. TO Re-new H.C.H. & Human Services Dept Permit

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)	
	✓				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>109°F</u>

OUT 3 Pts.	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not to Exceed 30 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>SEPT-09</u>

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

4 Pts.    Approved

3 Pts.    **ANNUAL FEE \$50.00 OR \$100.00**

Total: 18    Inspected by: [Signature]    Print: Ruben Hernandez  
 F/U: Yes/No    Received by: [Signature]    Print: Rafael Rodg    Title: \_\_\_\_\_