



**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.#: 10723

<i>ur</i>	<i>5/26/09</i>	<i>11:00</i>	<i>11:30</i>	<i>10723</i>	<i>42593</i>	<i>A</i>
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: *La Isla New Tex* Owner: *William Angin*

Physical Address: *1315 S. Abbot* Zip: _____ Phone: *(956) 383-1241*

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
Note: Seals for Doss / [Signature]

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)	<i>Note: 1st</i>
	/				9. Approved Source/Labeling	
	/				10. Sound Condition	<i>Inspected</i>
	/				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	<i>1-11-2-10</i>

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

5 Pts.	<p align="right">ANNUAL FEE \$50.00 OR \$100.00</p>
4 Pts.	
3 Pts.	

Total	Inspected by: <i>[Signature]</i>	Print: <i>Joe Lutz</i>
F/U Yes/No	Received by: <i>Mario G</i>	Print: <i>Mario G</i> Title: <i>MGR</i>