



**Hidalgo County Health Department**  
**Environmental Health Division**  
 1304 S. 25th • Edinburg, TX 78539  
 Phone (956) 383-0111 • Fax: (956) 383-7381  
**Food Service Establishment Inspection Report**

# Of Employees: 3  
 I.D.#: 9000

San Code: 25 Date: 7-20-9 Time in: 10:50 Time Out: 11:25 Establishment Number: 9000 Permit Number: 42155 Permit Category: 2

Purpose of Inspection:  Compliance  Routine  Field Investigation  Other

Establishment: LA Tusita Convenience STORE Owner: Ernesto Garcia  
 Physical Address: 2708 N. Cesar Chavez Alameda Zip: 78516 Phone: (781) 227-7850

OUT 5 Pts.	IN	NA	NO	CCS	Code	Violation Description	Violations Require Immediate Corrective Action
	<input checked="" type="checkbox"/>				1	Proper Cooling for Cooked/Prepared Food	
	<input checked="" type="checkbox"/>				2	Cold Hold (41 degrees Fahrenheit / 45 degrees Fahrenheit)	
	<input checked="" type="checkbox"/>				3	Hot Hold (135 degrees Fahrenheit)	
	<input checked="" type="checkbox"/>				4	Proper Cooking Temperatures	
	<input checked="" type="checkbox"/>				5	Rapid Reheating (165 degrees Fahrenheit In 2 Hrs)	

Item/Location/Temperature: no hot foods!  
Water cooler 40°F milk  
OK to Re-New H.C.H. & Human Services Dept

OUT 4 Pts.	IN	NA	NO	CCS	Code	Violation Description	Violations Require Immediate Corrective Action
	<input checked="" type="checkbox"/>				6	Personnel with Infections Restricted/ Excluded	
	<input checked="" type="checkbox"/>				7	Proper/Adequate Handwashing	
	<input checked="" type="checkbox"/>				8	Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	<input checked="" type="checkbox"/>				9	Approved Source/Labeling	
	<input checked="" type="checkbox"/>				10	Sound Condition	
	<input checked="" type="checkbox"/>				11	Proper Handling of Ready-To-Eat Foods	
	<input checked="" type="checkbox"/>				12	Cross-Contamination of Raw/Cooked Foods/Other	
	<input checked="" type="checkbox"/>				13	Approved Systems (HACCP Plans/Time as Public Health Control)	
	<input checked="" type="checkbox"/>				14	Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	

OUT 3 Pts.	IN	NA	NO	CCS	Code	Violation Description	Violations Require Immediate Corrective Action
	<input checked="" type="checkbox"/>				15	Equipment Adequate to Maintain Product Temperature	
	<input checked="" type="checkbox"/>				16	Handwash Facilities Adequate and Accessible	
	<input checked="" type="checkbox"/>				17	Handwash Facilities with Soap and Towels	
	<input checked="" type="checkbox"/>				18	No Evidence of Insect Contamination	
	<input checked="" type="checkbox"/>				19	No Evidence of Rodents/Other Animals	
	<input checked="" type="checkbox"/>				20	Toxic Items Property Labeled/Stored/Used	
	<input checked="" type="checkbox"/>				21	Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/Temperature	
	<input checked="" type="checkbox"/>				22	Manager Demonstration of Knowledge/Certified Food Manager	
	<input checked="" type="checkbox"/>				23	Approved Sewage/Wastewater Disposal System, Proper Disposal	
	<input checked="" type="checkbox"/>				24	Thermometers Provided/Accurate/Properly Calibrated (+2 degrees Fahrenheit)	
	<input checked="" type="checkbox"/>				25	Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	<input checked="" type="checkbox"/>				26	Posting of Consumer Advisories (Heinlich/Disclosure/Reminder/Buffer Plates)	
	<input checked="" type="checkbox"/>				27	Food Establishment Permit	

Subtotal: Other Violations - require corrective action. Not to exceed 90 days to correct. 2 violations - 5 pts each

5 Pts. Approved

4 Pts. Annual Fee \$80.00

3 Pts. OR \$100.00

Total: Inspected by: [Signature] Print: Ruben Hernandez

R/I: Received by: [Signature] Print: Clara Carpio Title: \_\_\_\_\_

Yes/No