



Hidalgo County Health Department

Environmental Health Division

1304 S. 28th • Edinburg, TX 78539
Phone (956) 383-0111 • Fax: (956) 383-7351

Food Service Establishment Inspection Report

Of Employees: 7
I.D.#: 8349

25	7-22-9	10:55	11:35	8349	42754	H
San Code	Date	Time In	Time Out	Establishment Number	Permit Number	Risk Category

Purpose of Inspection: Compliance Routine New Establishment Other

Establishment: San Marcos Country Store Owner: San Marcos Country Store INC
Physical Address: 47 Towers Plaza Alamo TX Zip: 78516 Phone: (956) 784-1516

OUT 5 Pts.	IN	NA	NO	CCS	Food (2-27) 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 reach in refrigerator 43°F - milk - reach in freezer 9°F
Bistek rancheros 145°F -

OUT 4 Pts.	IN	NA	NO	CCS	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>111°F</u>

OUT 3 Pts.	IN	NA	NO	CCS	Sanitation and Maintenance Requirements Violations Require Immediate Corrective Action	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 () Temp/Temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (32 degrees Fahrenheit)	
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Helmlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	<u>Feb 1-10</u>

Subtotal: Other Violations - Require Corrective Action (Not to Exceed 5 Points)

5 Pts.		ANNUAL FEE
4 Pts.		<u>1000</u>
3 Pts.		<u>500</u>

Total: 3 Inspected by: [Signature] Print: Ruben Hernandez
E/U: Yes Received by: [Signature] Print: Letty Santos Title: _____