



## City of Laredo Health Department Retail Food Establishment Inspection Report

250	5/24/2018	8:45 AM	9:30 AM	10615	1906	3
<b>San Code</b>	<b>Date</b>	<b>Time In</b>	<b>Time Out</b>	<b>Establishment Number</b>	<b>Permit Number</b>	<b>Risk Category</b>
Purpose Of Inspection: Pre-Opening				Owner: Cynthia E. Aranda		
Establishment: Antojitos Mexicanos El Moreno				Unit: Restaurant		
Physical Address: 101 Floral				Zip: 78043	Est. Phone: 956-441-6358	
OUT 5Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b>	
		X			Violations Require Immediate Corrective Action	
		X			1. Proper Cooling for Cooked/Prepared Food	
		X			2. Cold Hold (41 Degrees Fahrenheit/45 Degrees Fahrenheit)	
		X			3. Hot Hold (135 degrees Fahrenheit)	
		X			4. Proper Cooking Temperatures	
		X			5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
OUT 4Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b>	
		X			Violations Require Immediate Corrective Action	
		X			6. Personnel with Infections Restricted/Excluded	
		X			7. Proper/Adequate Handwashing	
		X			8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
		X			9. Approved Source/Labeling	
		X			10. Sound Condition	
		X			11. Proper Handling of Ready to Eat Foods	
		X			12. Cross-Contamination of Raw/Cooked Foods/Other	
		X			13. Approved System (HACCP Plans/Time as Public Health Control)	
		X			14. Water Supply-Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3Pts	IN	NA	NO	COS	<b>Facility and Equipment Requirements</b>	
		X			Violations Require Immediate Corrective Action, Not To Exceed 10 Days	
		X			15. Equipment Adequate to Maintain Product Temperature	
		X			16. Handwashing Facilities Adequate and Accessible	
		X			17. Handwashing Facilities with Soap and Towels	
		X			18. No Evidence of Insect Contamination	
		X			19. No Evidence of Rodents/Other Animals	
		X			20. Toxic Items Properly Labeled/Stored/Used	
		X			21. Manual/Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	
		X			22. Manager Demonstration of Knowledge/Certified Food Manager	
		X			23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
		X			24. Thermometers Provided/Accurate/Properly Calibrated (+/-2 degrees Fahrenheit)	
		X			25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
		X			26. Posting of Consumer Advisories	
		X			27. Food Establishment Permit	
OUT	IN	NA	NO	COS	<b>Other Violations</b>	
		X			Require Corrective Action, Not To Exceed 90 Days or the Next Inspection, Whichever Comes First.	
		X			28. Other Violations	
		X			29. Local Violations	
<b>Demerits</b>						
5pt	0	Inspected By:			Received By:	
4pt	0					
3pt	0					
0						
Total Demerits						
100		Score				
Follow-Up No	Name: Jose G. Hernandez Title: Sanitarian			Name: victor moreno Title: manager		

See Additional Pages For Any Item/Location/Temperature Observations and/or Remarks

