



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



**BUREAU
VERITAS**

Date: 2025-08-21	Time in:	Time out:	License/Permit #	TMS Number	2025-019734	Page 1 of 3
Purpose of Inspection:		Routine				TOTAL/SCORE
Establishment Name: El Rey Mexican Restaurant		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		98
Physical Address: 210 Hwy 67, Alvarado, TX, 76009		City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status							
O	I	N	N	C		O	I	N	N	C			
U	N	O	A	O		U	N	O	A	O			
T				S		T				S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health							
						R							
IN						1. Proper cooling time and temperature	IN						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
IN						2. Proper Cold Holding temperature(41°F/ 45°F)	IN						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
IN						3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands						
IN						4. Proper cooking time and temperature	IN						14. Hands cleaned and properly washed/ Gloves used properly
IN						5. Proper reheating procedure for hot holding (165°F in 2 Hours)	IN						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)
IN						6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations						
Approved Source						IN						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
IN						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals						
IN						8. Food Received at proper temperature	IN						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
Protection from Contamination						IN						18. Toxic substances properly identified, stored and used	
IN						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing						
IN						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	IN						19. Water from approved source; Plumbing installed; proper backflow device
IN						11. Proper disposition of returned, previously served or reconditioned	IN						20. Approved Sewage/Wastewater Disposal System, proper disposal

Received by: (signature) 	Print: Jovani Espinoza	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services Retail Food Establishment Inspection Report



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>												
O	U	T	I	N	N	O	N	A	C	O	S	R
Demonstration of Knowledge/ Personnel												
IN			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)									
IN			22. Food Handler/ no unauthorized persons/ personnel									
Safe Water, Recordkeeping and Food Package Labeling												
IN			23. Hot and Cold Water available; adequate pressure, safe									
IN			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									
Conformance with Approved Procedures												
IN			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									
Consumer Advisory												
IN			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)									
					Food Temperature Control/ Identification							
IN			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
IN			28. Proper Date Marking and disposition									
IN			29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips									
Permit Requirement, Prerequisite for Operation												
IN			30. Food Establishment Permit (Current & Valid)									
Utensils, Equipment, and Vending												
2-OUT			31. Adequate handwashing facilities: Accessible and properly supplied, used									
IN			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
			33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									

Core Items (1 Point) <i>Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</i>												
O	U	T	I	N	N	O	N	A	C	O	S	R
Prevention of Food Contamination												
IN			34. No Evidence of Insect contamination, rodent/other animals									
IN			35. Personal Cleanliness/eating, drinking or tobacco use									
IN			36. Wiping Cloths; properly used and stored									
IN			37. Environmental contamination									
IN			38. Approved thawing method									
Proper Use of Utensils												
IN			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									
IN			40. Single-service & single-use articles; properly stored and used									
					Food Identification							
IN			41. Original container labeling (Bulk Food)									
Physical Facilities												
IN			42. Non-Food Contact surfaces clean									
IN			43. Adequate ventilation and lighting; designated areas used									
IN			44. Garbage and Refuse properly disposed; facilities maintained									
IN			45. Physical facilities installed, maintained, and clean									
IN			46. Toilet Facilities; properly constructed, supplied, and clean									
IN			47. Other Violations									

Received by: (signature) 	Print: Jovani Espinoza	Title: Person In Charge/ Owner Manager
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



TEMPERATURE OBSERVATIONS

Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Paper towels missing at kitchen handsink.
	Tested ceviche with PH test strips 4.0, in compliance

Samples: No	# Collected:
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Received by: <i>Jovani</i> (signature)	Print: Jovani Espinoza	Title: Person In Charge/ Owner Manager
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Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD
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Retail Food Establishment Inspection Report

Date: 02/12/2025	Time in: 11:27 AM	Time out: 11:51 AM	License/Permit # -	TMS Project # 2024-026438	Page 1 of 2
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Purpose of Inspection:	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: El Rey Mexican Restaurant		Contact/Owner Name: Jovani Espinoza		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>1</u>		93/100
Physical Address: 210 Hwy 67		City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
		✓			✓				
	✓				✓				
	✓								
	✓								
		✓							
	✓								
Approved Source								✓	
	✓				Chemicals				
	✓					✓			
Protection from Contamination						✓			
	✓				Water/ Plumbing				
	✓					✓			
	✓					✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	✓					✓			
	✓				2				
Safe Water, Recordkeeping and Food Package Labeling						✓			
	✓				Permit Requirement, Prerequisite for Operation				
	✓					✓			
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
	✓				2				
Consumer Advisory						✓			
	✓					✓			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
	✓					✓			
	✓				Physical Facilities				
1				✓	1				
	✓				1				
		✓				✓			
Proper Use of Utensils						✓			
	✓					✓			
	✓					✓			

Received by: (signature) <i>Jovani</i>	Print: Jovani Espinoza	Phone # / email: Jovani10espinoza@gmail.com
Inspected by: (signature) <i>Tina Moore</i>	Print: Tina Moore, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/18/2024	Establishment Name: El Rey Mexican Restaurant	Physical Address: 210 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Consomme-RIC	48	3 - Rice-warmer	176		
2 - Tomato-prep cooler	34	3 - Sauce-warmer	178		
2 - RIC	40	3 - Meat-warmer	163		
2 - Soup-RIC	38				
2 - Sauce-triple door cooler	40				
2 - Sauce-triple door cooler	39				
2 - Cooked chicken -prep cooler	38				
2 - Cooked Meat-prep cooler	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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1 - Consommé made yesterday in big container temped at 48degrees. When cooling, cold foods shall reach 70degrees within 2hrs and 41degrees with an additional 4hours (6hours total) . Repeat

19 - Note: missing air gap at 3-compartment plumbing.

28 - Observed Some prepared food not date marked.

29 - Shall obtain test strips for bleach/chlorine sanitizer.

30 - 08/25/2025

38 - Thawing under refrigeration, in compliance.

43 - shall repair or replace lighting in the 3-compartment sink area.

45 - Shall clean walls.

AdditionalComments:Print this report and keep on site.

Registered Food Service manager Erik Espinoza	Certificate #:	Exp. Date: 07/29/2024
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Pest Control Company Drop shot	Service Date: 09/17/2024
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Grease Trap Service Company Liquid environmental	Service Date: 02/19/2024
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Received by: (signature) <i>Jovani</i>	Print: Jovani Espinoza	Phone # / email: Jovani10espinoza@gmail.com
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Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834
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Retail Food Establishment Inspection Report

Date: 05/17/2024	Time in: 09:00 AM	Time out: 09:44 AM	License/Permit # -	TMS Project # 2023-022747	Page 1 of 2		
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: El Rey Mexican Restaurant			Contact/Owner Name: Jovani Espinoza		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		93/100
Physical Address: 210 Hwy 67			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
	✓										
	✓					✓					
		✓				✓					
		✓									
Approved Source						Preventing Contamination by Hands					
	✓					✓					
		✓									
		✓				✓					
		✓									
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
	✓										
	✓										
		✓									
Demonstration of Knowledge/ Personnel						Chemicals					
	✓					✓					
	✓										
Safe Water, Recordkeeping and Food Package Labeling						Water/ Plumbing					
	✓					3					
	✓										
		✓				✓					
		✓									
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
		✓				✓					
Consumer Advisory						Utensils, Equipment, and Vending					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓				✓					
Consumer Advisory						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓										
	✓										
	✓										
	✓										
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Jovani</i>	Print: Jovani Espinoza	Phone # / email: Jovani10espinoza@gmail.com
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: El Rey Mexican Restaurant	Physical Address: 210 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Soup-single door RIC by the small freezer	76				
2 - Red sauce- bottom prep cooler	38				
2 - Green sauce- bottom prep cooler	39				
2 - Rice- single door prep cooler	38				
2 - Soup- in small container in single door cooler	39				
2 - Burrito sauce- double door cooler	39				
3 - Rice-steamer	152				
3 - Cooked stew- steamer	174				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
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1 - Cold foods shall reach 70degrees within 2 hours and 41degrees within the following 4 hours(6hours total).
 Observed soup in a big pot, covered and stored in the reach in cooler last night. Temped pot of soup at 76degrees.

18 - Label chemical bottles.



30 - Permit valid until 8/25/2024.

36 - Tested sanitizer bucket at 50 PPM CL, in compliance,

38 - Thawing under Refrigeration, in compliance,

42 - Damaged gaskets in the prep cooler.

AdditionalComments:Print this report and keep on site.

Registered Food Service manager Erik Espinoza	Certificate #:	Exp. Date: 04/01/2026
Pest Control Company Drop shot		Service Date: 04/16/2024
Grease Trap Service Company Liquid environmental		Service Date: 08/19/2023
Received by:  (signature)	Print: Jovani Espinoza	Phone # / email: Jovani10espinoza@gmail.com
Inspected by:  (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/14/2023	Time in: 11:19 AM	Time out: 12:35 PM	License/Permit # -	TMS Project # 2023-022747	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: El Rey Mexican Restaurant			Contact/Owner Name: Erik Espinoza		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>0</u>		91/100
Physical Address: 210 Hwy 67 (7-2014)			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓						
3							✓						
	✓												
	✓						✓						
			✓				✓						
					✓								
Approved Source										✓			
	✓												
			✓							✓			
Protection from Contamination													
	✓												
	✓						✓						
					✓		✓						
							✓						
Chemicals													
Water/ Plumbing													
							✓						
							✓						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						2					✓	
	✓						✓						
Safe Water, Recordkeeping and Food Package Labeling													
	✓						✓						
	✓						✓						
Conformance with Approved Procedures													
	✓						✓						
Consumer Advisory													
					✓		✓						
							✓						
							✓						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓						
	✓												
1							✓						
1							✓						
					✓		✓						
Proper Use of Utensils													
	✓						✓						
1							✓						

Received by: (signature)	Print: Erik Espinoza	Phone # / email: Espinozaerik@att.net
Inspected by: (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

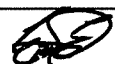

Date: 09/14/2023	Establishment Name: El Rey Mexican Restaurant	Physical Address: 210 Hwy 67 (7-2014)	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Rice-12:10 pm	114	2 - Cooked shrimp-"Dr Pepper" ric	40		
2 - Diced tomatoes-prep top	34	3 - Barbacoa-steam table	200		
2 - Diced onions-prep top	40	3 - Rice-steam table	195		
2 - Salsa-prep bottom	40	3 - Beans-steam table	190		
2 - Chicken soup-reach in cooler(ric)	40	3 - Cooked pork-steam table	167		
2 - Green salsa-"Deli Meats and Cheese" ric	47				
2 - Fajita meat-"Deli Meats and Cheese" ric	47				
2 - Raw chicken-"Dr Pepper" ric	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>1 - Note: Cooling foods shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours (6 hours total). Currently not in violation. Refer to item 27.</p> <p>2 - Cold foods shall be maintained at internal temperatures of 41 degrees or lower. Foods stored in the bottom left hand corner of the "Deli Meats and Cheese" reach in cooler temped at 47 degrees.</p> <p>27 - Observed cooling full, deep, pan of rice on counter top without an ice bath and tightly covered. Shall rapidly cool foods using shallow pans in an ice bath, loosely covered. ***Replace/repair/adjust the "Deli Meats and Cheese" reach in cooler to maintain the correct food temperatures.</p> <p>29 - Observed Cl sanitizer test strips, probe thermometer, and alcohol swabs.</p> <p>30 - Permit posted and valid through 8/25/24.</p> <p>33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.</p> <p>36 - Do not mix soap and sanitizer, at sanitizer bucket.</p> <p>37 - After opening bagged food items (salt, sugar, flour, etc), transfer to a sealable container, and label it.</p> <p>40 - Store boxes of single service items (cups, lids, straws, etc) at least 6" off the floor.</p> <p>43 - Replace light shields over dish washing area.</p> <p>AdditionalComments:Print this report and keep it on site.</p>	

Registered Food Service manager Erik Espinoza	Certificate #:	Exp. Date: 07/29/2024
Pest Control Company Drop Shot		Service Date: 08/28/2023
Grease Trap Service Company LES		Service Date: 08/17/2023
Received by: (signature) 	Print: Erik Espinoza	Phone # / email: Espinozaerik@att.net
Inspected by: (signature) 	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: <u>07-20-21</u>	Time in:	Time out:	License/Permit # <u>2020-014009</u>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: <u>El Rey Mexican Restaurant</u>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u>		73
Physical Address: <u>210 Hwy 67</u>			City/County: <u>Alvarado</u>		✓ Number of Violations COS: <u>0</u>		
Zip Code:			Phone:		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R		
O	U	I	N	N	C			O	U	I	N	N	C			O	U
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
						2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
						3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands			
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly			
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
						Approved Source								16. Pasteurized foods used; prohibited food not offered			
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals			
						8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						Protection from Contamination								18. Toxic substances properly identified, stored and used			
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing			
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>N/A</u> ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device			
						11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R		
O	U	I	N	N	C			O	U	I	N	N	C			O	U
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
						22. Food Handler/ no unauthorized persons/ personnel								28. Proper Date Marking and disposition			
						Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided accurate, and calibrated; Chemical/ Thermal test strips			
						23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation			
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid)			
						Conformance with Approved Procedures								Utensils, Equipment, and Vending			
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used			
						Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R		
O	U	I	N	N	C			O	U	I	N	N	C			O	U
						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)			
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
						36. Wiping Cloths; properly used and stored								42. Non-Food Contact surfaces clean			
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used			
						38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained			
						Proper Use of Utensils								45. Physical facilities installed, maintained, and clean			
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean			
						40. Single-service & single use articles; properly stored and used								47. Other Violations			

Received by: (signature) <u>[Signature]</u>	Print: <u>Eric Emmerich</u>	Title: Person In Charge/ Owner
Inspected by: (signature) <u>Angela Vargese, PS</u>	Print: <u>Angela Vargese, PS</u>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 8/27/20	Time in:	Time out:	License/Permit #: 2020-014009	Est. Type:	Risk Category:	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: El Rey Mexican Restaurant			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 210 Hwy 67			City/County: Alvarado		Zip Code: _____ Phone: _____	
						Follow-up: Yes No (circle one)

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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
		✓			1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
		✓			2. Proper Cold Holding temperature(41°F/ 45°F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3		✓			3. Proper Hot Holding temperature(135°F)		✓				Preventing Contamination by Hands		
		✓			4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)		
		✓			6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		✓			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals		
		✓			8. Food Received at proper temperature					✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						18. Toxic substances properly identified, stored and used		
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing		
		✓			10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature chlorine						19. Water from approved source; Plumbing installed; proper backflow device		
		✓			11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
		✓			22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
		✓			23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
0					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Prevention of Food Contamination		OUT	IN	NO	NA	COS	Food Identification	
		✓			34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)		
		✓			35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities		
		✓			36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean		
1		✓			37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used		
1		✓			38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils						45. Physical facilities installed, maintained, and clean		
		✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean		
		✓			40. Single-service & single-use articles; properly stored and used						47. Other Violations		

Received by:	Print: Erik Espinoza	Title: Person In Charge/ Owner
Inspected by:	Print: Angela Varghese	Business Email: