

## City of Plano Environmental Health Retail Food Establishment Inspection Report

Date:		Time in:	Time out:		se/Permi	t#			- 1		Туре	Risk Category	Page <u>1</u> of <u>3</u>	4		
11/22/2023		11:15 AM	12:00 PM	17409	9_105-1				1	Food	Establishment Type IV with Grease Trap	p IV	TOTAL (SCO)	DE		
Purpose of Inspection: Follow-Up  Establishment Name: Contact/Owner Name					2:					TOTAL/SO			KE_			
SENOR LOCOS  ANA ALDABA				е.					Number of Repeat Violations:0 Number of Violations COS:0							
Physical Address: City/County:				$\neg$	Zip Code: Phone:				Follow-up: (Fes							
701 W Parker Rd Plano					nty:			1/9:10 (A) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1			F73	No (circle one)	N/A			
701 W Tarres	1881	pliance Status: Out = n		CORRES DE MIS	ance NO	.111	100	F (84)	Sem		t applicable COS = corrected on s	ite R = repeat viola	tion			
	Con		an "X" in appropr								for Repeat Column shown as R	ne re repene (rom				
		Prio	rity Items (3 I	Points) violat	ions Rec	quir	e Imme	diate	Cor	rect	tive Action not to exceed 3 day	S				
Compliance Status							Comp	_					P			
U N O A	C		nperature for Fo egrees Fahrenheit		K		UN	N O	CO. 10	9516	Emple	oyee Health		R		
T	S	1. Proper cooling time a	<u> </u>				T			S	12. Management, food employees and conditional employees;					
		1. 1 Toper cooling time a	and temperature								knowledge, responsibilities, ar		emproyees,			
		<ol><li>Proper Cold Holding</li></ol>	temperature(41°I	/ 45°F)							13. Proper use of restriction ar	d exclusion; No dis	charge from			
TNI		2 Droper Hot Holding t	tam paratura/1250	Z\							eyes, nose, and mouth	vila.				
IN	_	Proper Hot Holding t     Proper cooking time		.)					1		Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
		5. Proper reheating proc		ding (165°F in	2	ĺ					15. No bare hand contact with					
		Hours)	11 0 . 1	oot one of the contract of the	1					L	alternate method properly follo Highly Susce					
		6. Time as a Public Hea	proved Source	edures & recor	ds		1									
		ДР	proved Source								16. Pasteurized foods used; pre Pasteurized eggs used when re		icica			
		7. Food and ice obtaine														
		good condition, safe, an destruction	id unadulterated;	parasite							Chemicals					
		8. Food Received at pro	per temperature				ė			П	17. Food additives; approved a	and properly stored;	Washing Fruits			
	L	<b>~</b> /					10				& Vegetables	. 1		_		
		9. Food Separated & pr	from Contamin				IN			LX	18. Toxic substances properly  Water	identified, stored an r/ Plumbing	d used			
IN	X	preparation, storage, dis										· · · · · · · · · · · · · · · · · · ·				
IN	×	10. Food contact surfac		The state of the s	i		101		, ,		19. Water from approved sour	ce; Plumbing install	ed; proper			
		Sanitized at N/A  11. Proper disposition of	ppm/temperature of returned, previous						-		backflow device 20. Approved Sewage/Wastew	vater Disposal Syste	m. proper			
		reconditioned									disposal					
		Pri	ority Foundat	ion Items (2	Points	) vi	olations	Req	uire	Cor	rrective Action within 10 days	6				
O I N N A	C O S	Demonstration	of Knowledge/	Personnel	R		O I U N T	N O	N A		Food Temperatur	e Control/ Identific	ation	R		
		21. Person in charge present, demonstration of knowledge,							27. Proper cooling method use		quate to					
IN	IN and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel					1			_		Maintain Product Temperature 28. Proper Date Marking and	Mary Color	,	$\vdash$		
	_	Safe Water, Reco				1	TNT				29. Thermometers provided, a		ed; Chemical/			
			Labeling			1	IN			X	Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe			fe						Permit Requirement,	Prerequisite for O	peration				
	24. Required records available (shellstock tags; parasite										30. Food Establishment Perr	nit (Current & Vali	d)			
destruction); Packaged Food labeled  Conformance with Approved Procedures			rocedures		1					Litensils Equi	pment, and Vendin	nσ				
25. Compliance with Variance, Specialized Pro					1	1	_			П	ospade suito-tre posterer de come	RESOLUTE DE RESOLUTE				
OUT		HACCP plan; Variance	obtained for spec	ialized							<ol> <li>Adequate handwashing fac supplied, used</li> </ol>	ilities: Accessible a	nd properly			
		processing methods; ma	anufacturer instru sumer Advisory	ctions		-	5		_		32. Food and Non-food Contac	ot eurfaces cleanable	nronerly	$\vdash$		
		Cons	sumer Auvisory				IN			$\times$	designed, constructed, and use		, property			
		26. Posting of Consume				1	IN				33. Warewashing Facilities; in		used/			
		foods (Disclosure/Remi	NAME OF TAXABLE PARTY.		2000				10	0.0	Service sink or curb cleaning to					
OLLNN	С	Core items (1 Poin	it) Violations R	equire Correc	R R	ion	OI	N			ys or Next Inspection , Which	lever Comes First		R		
U N O A	o s	Prevention	of Food Contami	ination			U N		A		Food I	dentification		(72)		
		34. No Evidence of Inso animals	ect contamination	, rodent/other			1.0			41.Original container labeling (Bulk Food)						
IN		35. Personal Cleanlines						ical Facilities								
TAT		36. Wiping Cloths; prop		red		-	IN			$\vdash$	42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used			<u> </u>		
IN 37. Environmental contamination 38. Approved thawing method			_	1	IN			$\vdash$	44. Garbage and Refuse properly disposed; facilities maintained							
Proper Use of Utensils			1	1114			45. Physical facilities installed, maintained, and clean									
39. Utensils, equipment, & linens; properly used, stored,				,						46. Toilet Facilities; properly constructed, supplied, and clean						
	$\vdash$	dried, & handled/ In us 40. Single-service & sir				1	<b>-</b>				47. Other Violations			$\vdash$		
		and used	.5.0 4.50 41110103, ]				IN				TOTAL OIL					
Received by:					Print: Ana Aldaba Title: Person In Charge/ Owner											
(signature)					Nanager Manager											
Inspected by: (signature)					ľ	rint: v	Willi	iam	Pre	vost, EHS						
	_							_								



## City of Plano Environmental Health Retail Food Establishment Inspection Report

Establishment Name:	Physical	Address:	City/State:		License/Permit #	Page 2 of 3					
ENOR LOCOS 701 W Par			Plano		17409_105-1						
Last Grease Trap Service Date: N/A						4					
REGISTERED FOOD SERVICE MANAGER											
Manager's Name	on Date										
manager s maine	-	Certificate Number		Expiration Date							
	14		-			-					
INSPECTOR'S COMMENTS											
		I (SI ECTOR S COMIN	LIVES			-					
senorlocos@aol.com											
		INSPECTION RESU	LTS								
Follow-up Inspection Needed? YE	If Y	ES, Date of Follow-up Inspect	<b>ion:</b> Decembe	r 5, 2023							
Closure Details: Not Applicable											



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Establishment Name:	Physical A	ddress:	City/State:				License/Permit # Page 3 of 3				
SENOR LOCOS	701 W Pai	rker Rd		Pla	ano		17409_105-1				
TEMPERATURE OBSERVATIONS											
Item/Location	Temp	Item/Locat	tion	Temp	Item/Locat	ion	Temp				
OBSERVATIONS AND CORRECTIVE ACTIONS											
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:											
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED											
Received by: (signature)	X	rn	int: Ana Aldaba				Title: Person In Charge/ Manager	Owner	3		
Inspected by:		Pri	int:William Prevost, EF	HS							