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Pu	rpo	se o	of In	spec	tion: 🖌 1-Routine	2-Follow U	p 3	-Complai	nt	_	Inve	stiga	ntior	1	5-CO/Construction		TOTAL/SCO	RE
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3				0	1. Proper cooling time a	-				1	~			0	12. Management, food en knowledge, responsibilit	employees and conditional ties, and reporting	employees;	
					2. Proper Cold Holding	temperature(41°l	F/ 45°F)									tion and exclusion; No dis	scharge from	
	~			-	3. Proper Hot Holding te	emperature(135°)	°F)				~				eyes, nose, and mouth			
	•				4. Proper cooking time a	* `	1)									ng Contamination by Har properly washed/ Gloves u		
	~				5. Proper reheating proc	· ·	lding (165	5°F in 2			~			-	aloves used	t with ready to eat foods of		
		~			Hours)						~					ly followed (APPROVED		
	~		L		6. Time as a Public Heal	Ith Control; proce	edures &	records								Susceptible Populations		
					Арр	proved Source					~				Pasteurized eggs used will eggs cooked	sed; prohibited food not of /hen required	ieleu	
	~					d unadulterated;	parasite	ood in								Chemicals		
	~				8. Food Received at prop	per temperature					~				& Vegetables	roved and properly stored;	Washing Fruits	
					check at recei	IPI from Contamin	nation				~				18. Toxic substances pro	operly identified, stored ar	nd used	
3				1	9. Food Separated & pro preparation, storage, dis	otected, prevented	d during f	food			<u> </u>					Water/ Plumbing		
3					10. Food contact surface Sanitized at 100 p	es and Returnable	es ; Clean	ed and			~					d source; Plumbing install	led; proper	
5	~			•	11. Proper disposition of reconditioned disca	f returned, previo		red or			~					Vastewater Disposal Syste	em, proper	
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

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Item/Loc	ation	TEMPERATURE OBSERV. Temp F Item/Location		TIONS Temp F	Item/Locat	ion	Temp F			
		_		_	Itelly Locat	1011	Temp F			
on flat top hot holding/beef		148	posole in pot on ground	100						
ро	sole/lengua	149/139	WIC/beans	54						
cold	top/cut tomatoes	41	cooked beef/cooked chicker	41/41						
un	der/chicken	41	cooked pork/rice	; 41/41						
	ham	41	ice cream freezer ambient	3						
front hot wells/posole		147	glass front ambient	35						
shredded chicken/rice		142/137	cilantro on ice in from	t 41						
b	eans/beef	139/148								
	I	OB	SERVATIONS AND CORRECT	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AND			
	Hand sink 100 F									
23	3 comp sink, not 110 at tin	-		end of insp	ection. No	dishes washed uni	til 110 F.			
45	Clean walls, floors,									
42	Clean in/around/on									
39	Store knives clean									
33			water temperature is m							
40			containers like sour cre	am cont	ainers (I	not cleanable)				
37	Store 6 inches off o									
36	Store wiping cloths									
38	Thaw under running			-1						
10			100 ppm bleach. Use	strips to	спеск.					
47 9	0 01		s of food on floor to cool otect foods under from oil drips							
42	Clean floor drains									
37		to dry								
1										
27	Beans discarded in WIC at 54. Made previously evening. Must aggressively cool. DO NOT COOL in large stock pots. Use shallow metal pans, stir, take temps often									
32	Sand/bleach cutting boards. Time to replace cutting board in back									
32	Rusty shelves under prep tables									
28	Date mark foods not used within 24 hours after cooking/opening									
45										
32										
37	Best to hang mops to dry									
37/39	Discard unused equipment. white freezer in back, not being used. stinks									
W	Must use mop sink to dispose of mop water. keep clear for access.									
	At end of inspection, hot water at 3 comp sink 117 F									
Received	Received by: Print: Title: Person In Charge/ Owner									
(signature)			Ramon N			•				
Inspected	∧umun /vievenaez		Print:			Owner				
(signature)		tez, î	RS Christy C	ortez,	RS	Samples: Y N	# collected			
Form EH-06	orm EH-06 (Revised 09-2015)									