Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: Vomit clean up Date: Time in: Time out: License/Permit #										_								
	03/16/2021					10:02	FS 9							Full Med Page 1	of _2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						4	-Inv	estig	atio	n	S-CO/Construction 6-Other TOTAL/ * Number of Repeat Violations:	SCORE					
	Mi Cocina Mcrowd						Но	ad		G	roog	v Number of Violations COS: se trap : Follow-up: Yes ✓ 10/9)0/A					
	Physical Address: Pest control : Icon 03/11/21 Compliance Status: Out = not in compliance IN = in compliance						Nee	ed in		Ea	arthte	iek 01/7/21						
Ma					points in the OUT box for	r each numbered item	Mark		propr	riate l	box fo	or IN	, NO	upplicable $COS = corrected on site\mathbf{R} = repeat violation\mathbf{W}-\mathbf{O}, \mathbf{NA}, COSMark an\checkmark in appropriate box for \mathbf{R}$				
Co	Priority Items (3 Points) violations Compliance Status						Requi	C	Compliance Status		tus	ve Action not to exceed 3 days						
O U T	I N	N O	N A	C O S	C Time and Temperature for Food Safety				O U T	UN O		Α	C O S	Employee Health	R			
	~				1. Proper cooling time a Cooked items			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2. Proper Cold Holding	°F)		-		_			13. Proper use of restriction and exclusion; No discharge from					
	V			See						~				eyes, nose, and mouth Screening at arrival - paper work sent daily to Co				
	3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands											
	~				4. Proper cooking time Ground beef over 155		(165°E in 2			~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved	y			
		~			5. Proper reheating proc Hours) Reheatin	ng on stove to	op			~				alternate method properly followed (APPROVED Y. N. Gloves used	.)			
	6. Time as a Public Health Control; procedures & records Prep							1	1	1	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 Fresh point							<u> </u>		I		Cooking eggs Chemicals						
	. /				8. Food Received at pro	oper temperature					,			17. Food additives; approved and properly stored; Washing Fri & Vegetables	uits			
					To always che				_	V				Water 18. Toxic substances properly identified, stored and used				
	-				9. Food Separated & pro	n from Contamination			_	~				Store low				
	~				preparation, storage, dis Watch in wic	1 Î	ing roou							Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature lee machine inside 11. Proper disposition of returned, previously served or					~	•			 Water from approved source; Plumbing installed; proper backflow device City approved Approved Sewage/Wastewater Disposal System, proper 				
		~			reconditioned	or returned, previously	served of			~				disposal Watch drains				
0	I	N	N	С	Pri	ority Foundation	Items (2 Po	nts)	viola 0		s Req		c Cor	prrective Action within 10 days	R			
Ŭ T	N	0	A	o s		n of Knowledge/ Perso		Ň	U T	J N	0	A	o s	Food Temperature Control/ Identification				
	~				21. Person in charge pre and perform duties/ Cer 3					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un 60 total	nauthorized persons/ p	ersonnel			V	1			28. Proper Date Marking and disposition Good				
					Safe Water, Reco	rdkeeping and Food	Package			~				29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips	al/			
					23. Hot and Cold Water See	Labeling r available; adequate p	ressure, safe							Yellow digital				
	V				24. Required records av	vailable (shellstock tag			_	T				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
	/				destruction); Packaged	Food labeled				~				Posted				
			~		Conformance v 25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for specializ	rocess, and ed			~	•			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
	1					sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various				
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plate)/ Al	lergen Label			V				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine 160 strips				
				~										ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S		of Food Contamination		R	O U T	N	N O	N A	C O S	Food Identification	R			
	N				34. No Evidence of Inse animals (wstch. Cleani	ing and Maint)					~			41.Original container labeling (Bulk Food)				
1					35. Personal Cleanlines	6, 6	bacco use				-			Physical Facilities				
		,			36. Wiping Cloths; prop Stored in buck	tets			1	_				42. Non-Food Contact surfaces clean				
W	V				37. Environmental cont Watch inside coole	ers but using dri de	ek material		۷	-				43. Adequate ventilation and lighting; designated areas used Keep areas with knives well lighted				
	~				38. Approved thawing a WiC	method			۷	//	1			44. Garbage and Refuse properly disposed; facilities maintaine Keep lids on dumpsters	ea			
					Prope 39. Utensils, equipment	er Use of Utensils	ad stored		1					45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean				
1					 39. Utensils, equipment dried, & handled/ In us 40. Single-service & sir 	se utensils; properly us	ed			~	•			 46. Toilet Facilities; properly constructed, supplied, and clean Equipped 47. Other Violations 				
1					and used	·					~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Thurman Bell	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Mi Co	nent Name: DCINA	Physical A I-30		ity/State: Rockwal		ge <u>2</u> of <u>2</u>					
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVAT	-	Item/Location	Tomp F					
Grill st		Temp F	Item/Location	Temp F	Item/Location	Temp F					
		40	Pantry	38	Warmer	154					
		38/38	Cut lettuce / cut tomatoes	39/40	Beer cooler	38					
Pr	otein station		Flautas	40	Wic						
Fish	/ beef / chicken	38/37/40	End steam table beel	172	Tomatoes / cooked meats	s 39-39					
Enchi	lada unit not on yet		Cooked items over stove	174/176	Cut lettuce / raw chicker	ו 40-39					
Stea	m table ambient	170	Rice	187	Salsa cooler	36					
Fresh	cook ground beef	162	Upright freezer	4	Salsa	38					
			Warmer	142							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF YOUR ES	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT.	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND					
	Hot water at hand sink	x 130									
10	Clean inside ice mach	ine ceilir	ng								
W/39	9 Repair leaky faucet at pre rinse station in dish room / make sure food containers are soaked to remove good debora so that it doesn't become baked on										
35	Watch employee drinks - to be in closed containers										
45											
	Avoid double panning on cold top units - temps good to start but may not last										
32	Time to sand cutting b										
39	•		n reach in coolers or make t		• •						
32			on absorbent / cardboard in	warmer							
	Discussed organization in wic										
40	 Reminder that lighting to be brightest in areas where you are using knives Discussed handling straws and storing kid straws in a container that will prevent touching mouth 										
40	Using wrapped straws										
	Bar : watch straws age										
W											
42/39 Clean inside beer coolers and address any rusty shelving where needed											
45 Clean under behind and around equipment store is showing age											
	Will Followup on ice n	nachine -	pics								
Will record ppm for sanitizer buckets as well during Followup											
Received	by:		Print:		Title: Person In Charge/ Own	er					
(signature)	See abov ^{Thy:} Kelly Kirkpo	<u>'e</u>									
Inspected (signature)	Kelly Kirkha	tríck	\mathcal{RS}								
Form EH-06	(Revised 09-2015)				Samples: Y N # colle	cted					