

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/16/2021	Time in: 9:00	Time out: 10:02	License/Permit # FS 9099	Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Mi Cocina			Contact/Owner Name: Mcrowd		* Number of Repeat Violations: _____		10/90/A
Physical Address: I-30			Pest control : Icon 03/11/21		Hood Need info		
			Grease trap : Earthtek 01/7/21		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark in appropriate box for IN, NO, NA, COS Mark an 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					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature Cooked items near door in wic 30's						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival - paper work sent daily to Corp					
<input checked="" type="checkbox"/>						Preventing Contamination by Hands					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature Ground beef over 155						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used					
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Reheating on stove top						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking eggs					
				<input checked="" type="checkbox"/>		Chemicals					
6. Time as a Public Health Control; procedures & records Prep						<input checked="" type="checkbox"/>					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
						<input checked="" type="checkbox"/>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh point						18. Toxic substances properly identified, stored and used Store low					
<input checked="" type="checkbox"/>						Water/ Plumbing					
8. Food Received at proper temperature To always check						<input checked="" type="checkbox"/>					
Protection from Contamination						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in wic						<input checked="" type="checkbox"/>					
3						20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains					
				<input checked="" type="checkbox"/>							
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature Ice machine inside											
11. Proper disposition of returned, previously served or reconditioned											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 60 total						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To go only / pralines						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
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						2					
<input checked="" type="checkbox"/>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / all cooked to proper						<input checked="" type="checkbox"/>					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine 160 strips					

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					
W						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals (wstch. Cleaning and Maint)						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Drinks						1					
						42. Non-Food Contact surfaces clean					
						W					
36. Wiping Cloths; properly used and stored Stored in buckets						43. Adequate ventilation and lighting; designated areas used Keep areas with knives well lighted					
W	<input checked="" type="checkbox"/>					W	<input checked="" type="checkbox"/>				
37. Environmental contamination Watch inside coolers but using dri dek material						44. Garbage and Refuse properly disposed; facilities maintained Keep lids on dumpsters					
						1					
38. Approved thawing method Wic						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						<input checked="" type="checkbox"/>					
1						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
1						<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

