

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Mi Cocina	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9099	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic tamales	40	SteamTable main	176/184	Glass front waiter unit	37
Tomatoes / fajita beef	41/41	Empty pans smallSteam table	165	Cut greens	39
Cooked / raw chicken	41/41	Cooking pots on stove		Expo station	37
Drawer veggie unit borderline ambient	42	156-211		Pico / salsa	37/38
Chorizo / Peppers cooked	41/41	Pantry station	39	Dessert cooler	30's
Warming cabinet hot holding	151	Tomatoes / tomatoes	38/39	Freezer	-2.3
Grill drawers		Tomatoes / sourcream	39/37	Hot red unit	
Shrimp /chicken	41/41	Taco hot well beef	174	Sauce / rice	171/170

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:
	Just received delivery
	Hot water 126
29	Need thermo labels for Dishmachine
45	Keep an eye on old ice machine / clean under
32	Watch for cutting boards and need for replacement / several need it
	Discussed cooling chicken stock in shallow pans ... batch was out today and placed back into unit ...
	Cool down aggressively with ice batch or half pans and cover after to protect / NOTE
	Sanitizer bucket - 200 ppm
34	Observed water bug In kitchen / fruit flies in Bar
45	Have grout issues addressed to help with cleaning - in plans already
40	Avoid use of foil on equipment
w	To Place thermos in all line coolers where missing - on site to monitor -
W	Watch drawer temps units on line just Loaded with fresh cut produce / food temp
39	Always best to store clean plates on top shelf in pantry coolers / watch for condensation action and avoid double panning
	Ceviche is COOKED
32	Cutting boards to be sanded or replaced where needed
W	Hand sink on line is crowded but hand sink is available 5 feet away
40	Childrens straws to be in shorter container as mouth portion shouldNot be touched and / hands always to be washed etc
32/45	Odor low near flooring - general cleaning under behind and around
42	Clean around chip unit and watch storage or personal AI items
	Hot box upright - taco meat 172 / beer cooler 39
42/45	GeneralCleaning inside coolers / using yellow digital thermos
40	Bar - again watch and protect straws / also watch storage of glasses upright /
	All coolers holding good temps
32	Watch rusty shelving inside unit / and address / Marg machine cleaned daily
42/45/34	General Detailed cleaning - fruit flies around station /
	Wrapping cold plate connections/ bar is separation of ice / separation of ice used for drinks etc
39	Watch condition of gaskets as well / condensation in reach in coolers

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