Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy Vomit clean u Employee heatFollowupCity of RockwallImage: First aid kit Image: Allergy policy Employee heat										olicy/trainir In up	ng								
	Date: Time in: Time out: License/P 03/25/2022 9:17 10:48 Fs 90														Food handlers Food managers 70 5 Page			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4	-Inve	estig	atio	n	5-CO/Construct		6-Other	TOTAL/SCO	RE		
Mi	Mi Cocina Mcrowd Physical Address: Pest control :									* Number of Repeat Violations: ✓ Number of Violations COS: trap: Follow-up: Yes				/Δ					
	ysic: E I-		.ddre	ess:		Icon 03/0	7/2022			ood e this r	nonth			se trap : earth tek		Follow-up: Yes	10/00/		
Ma					tatus: Out = not in compoints in the OUT box for	ompliance IN = in compl each numbered item	iance N Mark	O = not ✓ in ap						$\begin{array}{ll} \text{cos} & \text{cos} \\ \text{oplicable} & \text{cos} \\ \text{cos} $		ark an \mathbf{R} = repeat vio	lation W-Wate ate box for R	ch	
Co	mpli	ance	e Sta	tus	Prio	ority Items (3 Poin	ts) violations	Requ	_	<i>mme</i> Comp				tive Action not to exce	eed 3 da	ays		T	
O U T	Î N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R		D I J N	N O			Employee Health							
		~			1. Proper cooling time and temperature Watch stock					~				12. Manag ement, foo knowledge, responsib	employees;				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move to hand sink.					
	~	3. Proper Hot Holding temperature(135°F) See							_	1			ıds						
	4. Proper cooking time and temperature							~				14. Hands cleaned an	ised properly	T					
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Hot holding								~			15. No bare hand con alternate method prop						
-		~			6. Time as a Public Hea Prep time only	alth Control; procedure	s & records			Gloves Highly Susceptible Pop						ceptible Populations	ulations		
	Approved Source							✓ 16. Pasteurized foods used; prohibited food not offere Pasteurized eggs used when required						fered	Γ				
	7. Food and ice obtained from approved source; Fo good condition, safe, and unadulterated; parasite destruction Fresh point /							<u> </u>			Thoroughly co								
	~				8. Food Received at pro					~				17. Food additives; a & Vegetables Water only	pprovec	and properly stored;	Washing Fruits		
					Protection	n from Contamination	ı			~				18. Toxic substances	properl	y identified, stored an	d used	T	
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch - good organization today 						Water/ Plumbing					er/ Plumbing							
	✓ 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200_ ppm/temperature 160 SR						~				19. Water from appro backflow device City approve		urce; Plumbing install	ed; proper					
		~			11. Proper disposition of reconditioned Disc	of returned previously				~						ewater Disposal System	m, proper		
0	I	N	N	С			Items (2 Po	ints)	viola		Req N		c Cor	rrective Action within	10 day	vs		R	
U T	N	0	A	o s		n of Knowledge/ Perso		Ň	U T	JN	Ő	A	o s	Food Tem	nperatu	re Control/ Identific	ation	, n	
	~				21. Person in charge pre and perform duties/ Cer					~				27. Proper cooling me Maintain Product Ter		sed; Equipment Ade are	quate to		
	~				22. Food Handler/ no un	nauthorized persons/ p	ersonnel			~	'			28. Proper Date Mark Good	e	d disposition accurate, and calibrat	ad Chaminal/		
						rdkeeping and Food Labeling	-		2	2				Thermal test strips			ed; Chemical/		
	~				23. Hot and Cold Water See					- T			1	-		it, Prerequisite for O	-		
	~				24. Required records av destruction); Packaged		s; parasite			~				30. Food Establishm Posted	nent Pe	rmit (Current/ insp s	ign posted)		
			[Conformance v 25. Compliance with Va	with Approved Proce				T			1			uipment, and Vendin facilities: Accessible a			
	~				HACCP plan; Variance processing methods; ma Line check - 2 t	obtained for specializ anufacturer instruction times per day	ed			~				supplied, used Equipped	C				
					Cons	sumer Advisory			2	2				designed, constructed	il, and us d				
	~				26. Posting of Consume foods (Disclosure/Remi Warning in monu / iii	inder/Buffet Plate)/ Al	lergen Label			~				Service sink or curb of	cleaning	installed, maintained, g facility provided			
					Warning in menu / in Core Items (1 Point			Actio	n No	t to I	Exce	ed 9	0 Da			ash down are chever Comes First	a		
O U T	I N	N O	N A	C O S		of Food Contamination		R) I J N	N O	N A	C O S			Identification		R	
1				~	34. No Evidence of Inse animals See	,					~		~	41.Original container	r labelin	g (Bulk Food)			
1					35. Personal Cleanlines Watch hair re	straints in pr	bacco use ep area								•	sical Facilities			
	~				36. Wiping Cloths; prop Store in bucke				1					42. Non-Food Contac See					
w		_			37. Environmental cont Watch conden 38. Approved thawing 1	nsation			v	V					ı - brig	l lighting; designated a htest needed whe perly disposed; faciliti	ere knives are	_	
\vdash		~							1					44. Garbage and Kert Watch 45. Physical facilities	1 1			+	
1					39. Utensils, equipment dried, & handled/ In us	er Use of Utensils t, & linens; properly us se utensils; properly us	ed, stored,	\square		~				See		y constructed, supplied		+	
-					See 40 Single-service & sin			$\left - \right $						47. Other Violations				+	
1					and used See														

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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Establishm Mi Co		Physical Address: I-30			ity/State: Rockwal	I	License/Permit # Page 2 o FS 9099		2 of 2		
Item/Loca	tion	TEMPERATURE OBSERVA			IONS Temp F	Item/Location			Temp F		
Wic tar								. m : t	-		
		40	SteamTable mai		176/184			Init	37		
Toma	toes / fajita beef	41/41	Empty pans smallSteam tab		165	Cut greens			39		
Cook	ed / raw chicken	41/41	Cooking pots on sto	ve		Expo station			37		
Drawer ve	eggie unit borderline ambient	42	156-211			P	ico / salsa		37/38		
Choriz	o / Peppers cooked	41/41	Pantry statior	ו	39	De	ssert coole	r	30's		
Warmir	ng cabinet hot holding	151	Tomatoes / tomato	es	38/39		Freezer		-2.3		
G	rill drawers		Tomatoes / sourcrea	am	39/37 -		ot red unit				
Shr	imp /chicken	41/41	Taco hot well beef 174			_	Sauce / rice 171/170				
••••			SERVATIONS AND CORREC								
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:										
	Just received delivery										
	Hot water 126										
	Need thermo labels for Dishmachine										
	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 I	ine just Loaded with fres	h cu	it produc	e / food t	emp				
39	Always best to store clear	n plates or	n top shelf in pantry coolers /	wat	ch for con	densation	action and avoid do	uble p	anning		
	Ceviche is COOKED										
32	Cutting boards to be sanded or replaced where needed										
W	Hand sink on line is cr	owded b	ut hand sink is available	5 fe	et 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	5										
Received by: (signature) Print: Title: Person In Charge/ Owner Inspected by: (signature) Print: Print: Kelly kirkpatrick RS Print: Samples: V. N. # collected											
Inspected (signature)	^{by:} Kelly kírkpa	ıtríck	\mathcal{RS} Print:				Samples: Y N #0	collecte	d		