



# Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Mi cocina</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9099</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar coolers	34-38	<b>Cookline</b>		Pantry cold top just turned on	<b>45</b>
Expo unit		Grill drawers	40	Cut greens / pico	45/45
Sauce / pico	40/40	Grouper / beef fajita	41:41	Back up unit	34
Salsa inside	40	Veggies	41	Hot box ambient	141?
Dessert cooler	38	Veg cooler	40	Hot box 2,	164
Salsa	38	Chorizo/ garlic	40/40	Wic	37/38
Steam table water	170-180	Enchilada case ambient	<b>148</b>	Tomatoes / lettuce	41/41
Meat steam table	<b>181</b>	Pots on stove rice / meat	202/189	Raw chicken / seafood	40/36

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Hot water in restrooms 111
42	To clean chip shelving
40	Bar : protect straws ... avoid allowing them to touch menus
34	Fruit flies observed
	Shielding / protecting ice with Saran - to change daily
32	To address rusty peeling shelving inside coolers where needed
49	Watch storage of glassware - to protect as needed
	New flooring through facility!
	Wait area : watch chip bowl storage cos
10	Sanitizer bucket below 200ppm - keep towel in solution and wet prior to placing into bucket -ltested at sink 200 ppm after adjustment
W	To cover large pots of salsa inside cooler when not using
32	To de lime steam tables where needed and clean inside cooler
32	To to replace cutting boards where needed
W	Turned cold top to colder setting as unit just loaded - removed to allow to cold then will reload
W	Avoid double panning on top on cold top unit
W	Watch for dirty pans in hot boxes- to clean
	Freezer 0.6
	Cooked chicken in wic 39 / cooked beef on stove 173
	Hot water 120 in kitchen
32,	Cleaning inside ice machine weekly -watch silicone peeling on lid to ice machine and rusty screws in the same area as these
	Are not washable and should be addressed
	Using cooked ceviche for menu item
	Dishmachine - turned strip at 160 sr
32	Discard old utensils with melted handles
W	Reminder to test sanitizer at three comp sink before filling buckets
45	Minor cleaning under equipment where needed
W	Watch cross contact possibility in warewashing area

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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