



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Thurman Bell</b>	Print: BELL	Title: Person In Charge/ Owner RD
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	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
Pantry cold top not loaded yet	<b>34/</b>	<b>Wic</b>	<b>38</b>	<b>Hot box</b>	<b>138</b>
Steam table water temp	177/179	Cooked beans pan	<b>53</b>	<b>Cream</b>	<b>154</b>
Enchilada unit just turned on/ checked later	<b>164</b>	Cooked chicken	<b>50</b>	Glass front cooler	41.0
Drawer unit grill (not used yet)	<b>38</b>	Cooked Ground beef	<b>44</b>	Dessert cooler	<b>38</b>
Grill station garnish		Raw chicken	<b>40</b>		
(Also not loaded yet)		Raw beef	<b>41</b>		
CreamCheese on table	<b>39</b>	Butter	<b>40</b>		
<b>Upright freezer</b>	<b>7.8</b>				

**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: ALL TEMPS TAKEN in F
	Hot water 124
<b>!!</b>	Need to make repairs to floor around drains and various cupped holes in flooring throughout kitchen
	Sanitizer in bucket
32	Time to replace the pantry cutting board - badly scored (fixed smallBoard )also on coldTop
	Replace wire fry baskets where needed - watch for breaking metal
32	Replace Saran Wrap used to hold measuring cups together with zip tie etc
32	Gaskets to drawer units to be replaced where needed -torn and smelly - could cause physical contamination.
Cos	To confirm that all coolers are working before loading
<b>!!</b>	Grout issues are resulting in odor ...due to water and food collection in grout line
39	Observed stuck on food debris on clean plate on clean dish rack
W	Watch storage of wiping cloths on various surfaces ...Ex stored on Dishmachine
W	Watch when filling ice buckets and placing on floor ...
10	Need to clean pink slime from inside ice machine
	Chicken , taco meat, beans made yesterday and cooled down did not reach 41 -see above
42	General cleaning of shelving in dry storage
34	Fruit flies observed in bar area
	Bar: changing Saran on cold plate connections daily / replacing rusty shelving throughout facility
	Discussed handling straws and storing too and also inverting glassware etc
	Discussed cleaning procedures
42	Will address bottle caps in bar to clean themAll
	Draining frozen units daily and cleaning
	Ceviche is a cooked product
<b>!!</b>	Floor bid has been approved to replace throughout - October 16th proposed date!

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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