\$50.00 fee for 2nd Followup if neededRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Vomit clean up Employee health\$100 Followup if neededCity of RockwallFirst aid kit Image: Plant clean up Employee health											g						
	Date: Time in: Time out: License/Pe 09/22/2022 8:05 9:45 FS-9											Food handlers Food managers Page <u>1</u> of <u>2</u>	, 				
					ion: 1-Routine 2-Follow Up 3-Comp			4-]	Inves	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E			
М	Establishment Name: Contact/Owner N Mi cocina Mcrowd				Name							✓ Number of Violations COS:	R				
	iysica 1 E l-	al Add 30	lres	ss:	Pest control : Icon 08/23/2022			Hoc Jue t	od this m	onth			se trap/ waste oil Follow-up: Yes V 2022 1700 gals Earthtek No	_			
М		C ompl le appr				NO = nc							pplicable $COS = corrected on site R = repeat violation W- Watch NA, COS Mark an in appropriate box for R$	1			
C	omnli	ance S	tati	15	Priority Items (3 Points) violation	ns Req	uire		<i>imedi</i> ompli				tive Action not to exceed 3 days				
O U T	N O A O				R		O I N U N O T U		Ν	N C A O S	C O	Employee Health					
3					1. Proper cooling time and temperature Discarded left over beans and chicken etc at insp				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~		2. Proper Cold Holding temperature(41°F/45°F) Watch when turning on				·		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)							Ľ				Posted at hand sink Preventing Contamination by Hands				
	4. Proper cooking time and temperature In works				ŀ						14. Hands cleaned and properly washed/ Gloves used properly	_					
-	5. Proper reheating procedure for hot holding (165°F in 2 Hours) IN WOYKS					-						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)					
	Hours Hours <th< td=""><td>_</td><td>i</td><td></td><td></td><td></td><td></td><td></td><td>Gloves</td><td></td></th<>				_	i						Gloves					
				· •								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source				~				Pasteurized eggs used when required Cooking shelled eggs thoroughly				
	~	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh point / 											Chemicals				
	~			Ī	8. Food Received at proper temperature Temps taken				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				1	Protection from Contamination		ľ		~				18. Toxic substances properly identified, stored and used				
v	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch storage in wic				<u> </u>				Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR				~			I	19. Water from approved source; Plumbing installed; proper backflow device				
		~			11. Proper disposition of returned, previously served or reconditioned				~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 I N N C										R							
U T			A	0 5	Demonstration of Knowledge/Personnel			U T	N	0	Α	0 S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)			W	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Addressing cool down				
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition Good				
Safe Water, Recordkeeping and Food Package Labeling					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need for Dishmachine							
	~				23. Hot and Cold Water available; adequate pressure, safe See attached								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
F			Т		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line checks 10 and 3				~				supplied, used Equipped				
	. I		,		Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request /allergen separation				~				Cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed				
0				<i>a</i>	Core Items (1 Point) Violations Require Correction	ve Actio	on l	Not	to Ex								
O U T	I N		N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R			
1					34. No Evidence of Insect contamination, rodent/other animals Fruit flies					~			41.Original container labeling (Bulk Food)				
					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
w					36. Wiping Cloths; properly used and stored Watch storage			1	\square				42. Non-Food Contact surfaces clean Watch				
		/	_	\downarrow	37. Environmental contamination Watch for water				~	$ \downarrow$			43. Adequate ventilation and lighting; designated areas used Watch				
	~				38. Approved thawing method Pull thaw				~				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster and				
			-		Proper Use of Utensils			W	\square				 45. Physical facilities installed, maintained, and clean See attached and general minor cleaning 46. Toilet Facilities; properly constructed, supplied, and clean 				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See				~				40. Tonet rachnes; property constructed, supplied, and clean				
	~				40. Single-service & single-use articles; properly stored and used					~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establish	ment Name: DCINA	Physical A		City/State: Rockwal		Page <u>2</u> of <u>2</u>					
T4		T II	TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F					
Pantry	cold top not loaded yet	34/	Wic	38	Hot box	138					
Stear	n table water temp	177/179	Cooked beans pan	53	Cream	154					
Enchilada	a unit just turned on/ checked later	164	Cooked chicken	50	Glass front coole	er 41.0					
Drawe	r unit grill (not used yet)	38	Cooked Ground beef	f 44	Dessert cooler	38					
Grill	station garnish		Raw chicken	40							
(Also	o not loaded yet)		Raw beef	41							
Crea	mCheese on table	39	Butter	40							
Up	oright freezer	7.8									
T.	AN INCRECTION OF YOUR FO		SERVATIONS AND CORRECTIV								
Item Number	NOTED BELOW: ALL TEMPS T		NI HAS BEEN MADE. TOUK AITENTIC	ON 15 DIREC	TED TO THE CONDITIONS OBSERVED	JAND					
	Hot water 124										
!!	Need to make repairs	to floor a	round drains and various cu	ipped hol	les in flooring throughout kite	chen					
	Sanitizer in bucket										
32	Time to replace the pa	antry cutt	ing board - badly scored (fix	ed small	Board)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										
!!		-	ordue to water and food		n in grout line						
39	Observed stuck on food debris on clean plate on clean dish rack										
W	e 1	•	on various surfaces Ex s	tored on	Dishmachine						
W	-		and placing on floor								
10	Need to clean pink slir										
40			ade yesterday and cooled do	own did r	not reach 41 -see above						
42	General cleaning of sh	•	dry storage								
34	Fruit flies observed in		lata connectione deily / rank		tu abaluina thraughaut facili						
			late connections daily / repla storing too and also invertir	-		ty					
	Discussed cleaning pr			iy yiassi							
42	Will address bottle ca										
	•										
	Draining frozen units daily and cleaning Ceviche is a cooked product										
	Floor bid has been approved to replace throughout - October 16th proposed date!										
Received	by:		Print:		Title: Person In Charge/ Or	wner					
(signature)	See abov	/e									
Inspected (signature)		trick	\mathcal{R}								
		uruk			Samples: Y N # co	ollected					
⊦orm EH-06	6 (Revised 09-2015)										