



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Thurman Bell</b>	Print:	Title: Person In Charge/ Owner <b>MOD</b>
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>971 e l 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
Upright freezer	-6	Grill garlic drawer	33	Inside pantry cold top cheese/ flautas	41/39
Hot box at back door	140	Garlic / pepper	37/40	Steam table water at end	170
Wic		Enchilada cabinet ambient	140	Pantry glass front /salad	
Green Tomatoes / taco meat cooked	40/35	Steam table water temp	164-181	Tomatoes / milk	41/40
Cooked chicken / raw	40/39	Cooked green rice / queso on stove	202/184	Red hot box	139
Grouper / cheese	36/41	Small steam table water	154	Mexican rice / tortilla soup	164/172
Grill drawers ambient	40	Pantry cooler sourcream	39	Expo cooler / dressings upper	41
Mushrooms	40	Tomatoes / cut lettuce	38/40	Dressing inside	41

### 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
W	Dumpster area looks good - watch areas where water can stand in channels / outside room extra storage only
42/45/32	To scrub shelving in dry storage / seal holes in walls where needed / will add escutcheon/ wall plate to mop sink to protect from pests
	Hot water at hand sink 124/ three comp 121 / Dishmachine
45	Already observing low grout issues in new flooring
32	Time to replace some of the cutting boards where needed green/also on cold top unit / wire baskets / shelving / utensils /
32/42	To address rusty clean dish shelving / watch drainpipe under ice machine and replace rusty screw on outside of ice machine
	Tested Sani bucket 200 ppm
	Good date marking in wic / using cart to cool hot foods from day before
	Discussed storing boxes in wic
	Watch use of foil and changing daily
W	Keep and eye on carts and replace when needed
	Discussed bowls and plates storage
Watch	Discussed using hand sink next to soda station / will remove soap and towels or if using as hand sink will need to watch storage around
	New hot box on order
	Expo salads unit just loaded / ambient temp 41/ product 41 barely
	Dessert cooler 30 ambient / tres leches 40
	Using paper in bowls for chips / bowls slide off if trying to invert /
	Bar:
	Hot water at hand sink 108/three comp 114/
	Concern with handling straws / handling by middle / or using sleeved
	AllCoolers less that 41 F /. Watch those with rusty shelving and replace where needed
	Wrapping connections to coldPlate daily with Saran as. Per state recommendation/ separating ice with baking sheet
	Marg machine and soda station / cleaned daily /
	Silverware is wrapped for tables
	Restrooms equipped
34	Air curtain at back door not operating / also gap at back door
	Spent grease is picked up biweekly

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

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