## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09/27/2023	9:15 1	ime out: 0:47	FS 9099					_	78 Food managers Page 1 of	2	
			3-Complaint act/Owner Name:		Inve	stiga	tion		5-CO/Construction   6-Other   TOTAL/SCO   * Number of Repeat Violations:	ORE	
		MCro	MCrowd est control :						✓ Number of Violations COS:	5/95/A	
971 E I-30	pliance Status: Out = not in compliance IN = in compliance NO = not observ			07/25/23 Earthtek 08				08/02/2023 1700/ grease monster No 🔽	_		
Mark the appropriat	e points in the <b>OUT</b> box for each	h numbered item	Mark 🗸 in a	ppropri	iate bo	ox for	r <b>IN,</b> l	NO,	plicable $COS = corrected on site NA, COS$ Mark an $N = R = repeat violation W-Wat in appropriate box for R in appropria$	tch	
Compliance Status				C	Compliance			IS	TO INCHION HOU TO CACCER I MAYS	T,	
O I N N C U N O A O S	Time and Temper	rature for Food Safe ees Fahrenheit)	ety R	U T	N	O	Α	C O S	Employee Health	R	
	1. Proper cooling time and			/			_	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
2. Proper Cold Holding temperature(41°F/45°F)  See					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	+	
	3. Proper Hot Holding temperature(135°F) See				<u> </u>				Preventing Contamination by Hands		
	4. Proper cooking time and See	temperature			/				14. Hands cleaned and properly washed/ Gloves used properly Gloves		
	5. Proper reheating procedu Hours)	ure for hot holding (16	65°F in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
	6. Time as a Public Health	Control; procedures	& records						Highly Susceptible Populations		
	Prep only	and Common					T		16. Pasteurized foods used; prohibited food not offered		
		oved Source	=						Pasteurized eggs used when required Cooking		
	7. Food and ice obtained fro good condition, safe, and un destruction Fresh poir	nadulterated; parasite							Chemicals		
	8. Food Received at proper Checking	temperature			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Protection fro			/				Water only  18. Toxic substances properly identified, stored and used	+		
	9. Food Separated & protection preparation, storage, display	g food		<u>  -  </u>				Watch Water/ Plumbing			
	10. Food contact surfaces a	aned and				T		19. Water from approved source; Plumbing installed; proper			
	Sanitized at 200 ppn  11. Proper disposition of re			•				backflow device Keep an eye on faucet at three comp  20. Approved Sewage/Wastewater Disposal System, proper			
	reconditioned	turned, previously ser	I ved of		~				disposal		
0 I N N C		ty Foundation Ite	ems (2 Points)	0	I	N	N	Corr	rective Action within 10 days	R	
U N O A O T S	Demonstration of  21. Person in charge presen	Knowledge/ Personn		T T		0		o s	Food Temperature Control/ Identification		
	and perform duties/ Certified 4				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice baths		
	22. Food Handler/ no unaut 78	thorized persons/ pers	sonnel						28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling				/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Watch dates / using yellow digital		
	23. Hot and Cold Water ava	ailable; adequate pres	sure, safe						Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								remit Requirement, rerequisite for Operation		
	destruction); Packaged Foo		parasite		<u> </u>		Ī		30. Food Establishment Permit (Current/ insp sign posted ) Posted		
	Conformance with	od labeled  Approved Procedur	res		<b>'</b>				30. Food Establishment Permit (Current/ insp sign posted ) Posted Utensils, Equipment, and Vending		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Thurman Bell	Print:	Title: Person In Charge/ Owner MOD
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mi cocina		Physical Address: 971 e   30				y/State: ockwal	l	License/Permit # Page 2 of Fs -9099		<u>2</u> of <u>2</u>	
				MPERATU	RE OBSERVA	TIC	ONS				
Item/Loc	ation	Temp F	Item/L	ocation			Temp F	Item/Locat	tion		Temp F
Upright freezer		-6	Grill garlic drawe			er	33	Inside pantry cold top cheese/ flautas			41/39
Hot k	oox at back door	140	G	arlic /	pepper		37/40	Steam	table water at	end	170
	Wic		Ench	ilada cab	inet ambie	nt	<u>140</u>	Pantry	glass front /s	alad	
Green To	omatoes / taco meat cooked	40/35	Steam table water tem			р	164-181	Tomatoes / milk			41/40
Cook	red chicken / raw	40/39	Cooked green rice / queso on sto			ve 2	202/184	Red hot box			139
Gro	uper / cheese	36/41	Sma	ll steam	table wate	er	154	Mexican rice / tortilla soup			164/172
Grill drawers ambient		40	Pantry cooler sourcrea		sourcrea	m	39	Expo cooler / dressings uppe		upper	41
١	/lushrooms	40	Tom	atoes /	cut lettuc	e :	38/40	Dre	essing insid	le	41
					D CORRECT						!
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO	ADLISTIVILI	NT HAS	BEEN MADE.	YOUR ATTEN	FION	IS DIREC	TED TO TH	E CONDITIONS OBSER	VED AN	ID .
W	Dumpster area looks go	ood - wate	h area	as where v	water can st	and	d in char	nnels / d	outside room extra	stora	ae onlv
42/45/32	To scrub shelving in dry stor										
									· · · · · · · · · · · · · · · · · · ·		<u> </u>
45	Hot water at hand sink 124/ three comp 121 / Dishmachine  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 20							•	,		
	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			when nee	ded						
	Discussed bowls and	plates sto	rage								
Watch	Discussed using hand sink ne	ext to soda s	station /	will remove s	soap and towel	s or	if using a	s hand sink	will will need to watch	storag	e around
	New hot box on order										
	Expo salads unit just le	oaded / a	ımbier	nt temp 4	1/ product 4	11 b	arely				
	Dessert cooler 30 amb	oient / tre	s lech	nes 40	•						
	Using paper in bowls	for chips	/ bow	/ls slide o	ff if trying to	o in	vert /				
	Using paper in bowls for chips / bowls slide off if trying to invert / Bar:										
	Hot water at hand sink	108/thre	e con	np 114/							
	Concern with handling				iddle / or us	sing	g sleeve	ed			
	AllCoolers less that 41	F /. Wat	ch tho	se with ru	usty shelvin	g a	ınd repl	ace whe	re needed		
	Wrapping connections to									bakin	g sheet
	Marg machine and soda station / cleaned daily / Silverware is wrapped for tables										
	Restrooms equipped										
34	Air curtain at back dod	or not ope	erating	ן / also ga	ap at back o	oob	r				
	Sport groops is picker	d un hive	برمادايد								
Received	Spent grease is picked up biweekly  Received by: Print: Title: Person In Charge/ Owner										
(signature)		Bel							= 525011 All Cilling GO		
Inspected (signature)	d by:			Print:							
	Rowy Nor Nor		140						Samples: Y N	# collecte	ed