

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/29/2021	Time in: 10:22	Time out: 12:01	License/Permit # Fs 9099	Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	------------------------------------	--------------------------	-----------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Mi cocina			Contact/Owner Name: Thurman bell		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: I-30			Pest control : Icon monthly 09/21/2021	Hood 06/18/21	Grease trap : 07/21 earth tek	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
10/90/A						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		✓			1. Proper cooling time and temperature		
3					2. Proper Cold Holding temperature(41°F/ 45°F) Borderline wic / veggie on grill / dressing		
	✓				3. Proper Hot Holding temperature(135°F)		
		✓			4. Proper cooking time and temperature		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
		✓			6. Time as a Public Health Control; procedures & records		
Approved Source							
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh point		
	✓				8. Food Received at proper temperature Checking		
Protection from Contamination							
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
W	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Inside ice machine</small>		
		✓			11. Proper disposition of returned, previously served or reconditioned		

Compliance Status						
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Signed	
Preventing Contamination by Hands						
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used	
Highly Susceptible Populations						
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Scrambled	
Chemicals						
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	✓				18. Toxic substances properly identified, stored and used Watch sanitizer at wait station.	
Water/ Plumbing						
W	✓				19. Water from approved source; Plumbing installed; proper backflow device Plumber has been called for various	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4		
	✓				22. Food Handler/ no unauthorized persons/ personnel 62 all wirth food handlers		
Safe Water, Recordkeeping and Food Package Labeling							
	✓				23. Hot and Cold Water available; adequate pressure, safe 137		
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		
Conformance with Approved Procedures							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
Consumer Advisory							
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Training / no peanuts / separate when know.		

Compliance Status						
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good	
W	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and chemicals test strips will get thermo labels	
Permit Requirement, Prerequisite for Operation						
	✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
Utensils, Equipment, and Vending						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Replace and address where needed	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will confirm with new labels	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
1					34. No Evidence of Insect contamination, rodent/other animals Flies		
W				✓	35. Personal Cleanliness/eating, drinking or tobacco use Watch cups with straw and lids and hair restraints		
	✓				36. Wiping Cloths; properly used and stored Stored in buckets		
W	✓				37. Environmental contamination Condensation in reach in / storing Items on netting		
	✓				38. Approved thawing method		
Proper Use of Utensils							
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		
1					40. Single-service & single-use articles; properly stored and used See		

Compliance Status						
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used Watch	
W	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch area around dumpster	
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Mi cocina	Physical Address: I-30	City/State: Rockwall	License/Permit # 9099	Page 2 of 2
---	----------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright freezers	0	Cook line		Cold top	
Hot holding chicken / beef	167-160	Grill Drawer Meats	41/42	Cut tomatoes	39
Wic	39	Veggie drawer barely	41/42	Cut greens	40
Tomatoes	43	Steam table		Below flautas	39
Shrimp	40	Rice	180	Glass front	39
Butter	43	Queso	167	Sunset paste /	40
Enchilada	135	Reheating sauces	174/176	Dressing cooler	43/40
Unit ambient	170	Steam table ground	170	Dessert cooler	37

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 F
W	Outside faucet leak repair is already on order / will also address faucets inside facility too
42	Clean plastic cart !
02	Several coolers are borderline and just loaded so will check / wic adjusted to be lower
	Hot water 137 F
34	SmallGap at back door
	Just received delivery and stocked wic - will monitor r temps
	Organization with meats good
45	Grout issues
32	Time to replace or sand cutting boards etc
39	Repair gasket on drawer unit veggie unit
W	Avoid double sleeving food containers on cold top
45	Make repairs to flooring where needed
W	Avoid using unwrapped straws/ handle properly
42/45	Detailed cleaning needed around dishwashing area
39	Reminder to invert ice buckets
32/45	Kitchen is showing major need for maintenance - showing age
42	Clean exterior of ice machine especially around slide doors
32	Need to replace parts inside ice machine that are beginning to rust/ screws on deflector panels
42	Clean gaskets and address Maint to coolers where needed
	Bar - coolers - 35/1/54 non Tcs / 54 non Tcs
40	Protect straws - watch where they are placed and handled - clean hands and non mouth portion
Cos	Reminder that ice for service cannot be used for storage directly - separated skinny rocks to area where storage is allowed
	Using Saran around cold plate connections
42	Keep an eye on pour spouts - keep exterior clean / clean exterior of marg machine / plastic one / nee spits on site
	Sinks being set up at insp / ice may be covered when needed /
W	Will need to confirm Dishmachine with labels / gauge is reading 180/ hot water out of faucet is 139 F / dishes are too hot to touch (get strips)
45	Need to replace faucet badly corroded at hand sink
	Ceviche is cooked /no raw meats served but warning on menu as well

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

Form EH-06 (Revised 09-2015)