

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 3/25/24	Time in: 10:15	Time out: 12:10	License/Permit # FS-9099	CPFM	Food handlers	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Mi cocina			Contact/Owner Name: Corporate		Number of Repeat Violations: X _____ Number of Violations COS: ✓ _____		14/86/B
Physical Address: 971 E I-30 Rockwall, TX		Pest control : Icon 2/28/24	Hood Viro 6/2024	Grease trap / waste oil EarthYek 12/21/23 1200g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>			
				<input checked="" type="checkbox"/>					
3						<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>								
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
			<input checked="" type="checkbox"/>						
	<input checked="" type="checkbox"/>								
Approved Source						<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>				Chemicals				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
Protection from Contamination						<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>				Water/ Plumbing				
3					3			<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>								

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>				Permit Requirement, Prerequisite for Operation				
	<input checked="" type="checkbox"/>				W				
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
Consumer Advisory					2				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
1					Physical Facilities				
	<input checked="" type="checkbox"/>				1				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
Proper Use of Utensils					1				
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>			
	<input checked="" type="checkbox"/>				W			<input checked="" type="checkbox"/>	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jonathan Barrios	Print: Jonathon Barrios	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mi cocina	Physical Address: 971 E I-30	City/State: Rockwall, Tx	License/Permit # FS-9099	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans cooking	202	Hot holding		WIC amb	36
Grill drawers		Rice, tortilla soup	155/164	Velvets chz/butter	38/38
Steak/shrimp	41/39	Queso, Pabalano	158/157	Ribeye/chicken	38/37
Chicken	41	Cold holding		Lettuce	40
Tamales	142	Quac/lettuce	38/37	Green salsa	39
Lettuce/tomatoes	55/56	Hot holding			
Cheddar/Mozz	51/53	Beef/beans	170/168		
Guac/dice tom	55/53	Expo salad cooler amb	40		

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 temperatures are taken in F
	Restrooms equipped temp greater than 101 in each room
	Hand sinks all equipped temp greater than 107 throughout entire kitchen
	3comp not set up, 132, using quat sani 200ppm
42/45	Time to clean walk-in, walls, ceiling, fan guards floor underneath shelves
19	Address malfunctioning faucet at three comp sink hot water handle
35	Employee drink on shelf above hand sink in dish area and in dry storage shelf
45	Need to address hole in wall under dishwasher
	Dishwasher not confirmed 160 st /
10	Ice machine has black mold and slime, burn all ice w/r/s entire hopper walls, bottoms, ceiling etc
	Watch use of foil on store, change every day
42	All Carts need major detail cleaning
2cos	Discovered the thermostat on the pantry cooler was turned up, discarded all tcs items within 4 hours
	Using paper as a liner to tortillas and in chip baskets as well
	Countertop can opener blade very dirty, needs replacing
Wcos	Secure CO2 tanks to wall, chain present not being used
	Cleaning soda nozzles nightly
	Preventive maintenance on hot water heaters Olin arrival, Delay opening 30mins until hot water was restored
32	Time to sand or replace pantry cooler cutting board
	Pantry cooler temps at exit time, guac 41, cheese, 41, tomatoes,40, pico 39
	Bar
	Bottle beer/glass cooler - 39,35,40,41,37,40
	Margarita machines drained and cleaned nightly
	Hot water at hand sink /3 comp sink
32	Time to address rusty shelves in coolers

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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