

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: 09/17/2020	Time in: 9:30	Time out: 11:11	License/Permit # FS 9099	Est. Type Full	Risk Category Med	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: Mcrowd		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		8/92/A
Physical Address: I-30		Pest control : Icon 08/19/20	Hood 6/2020	Grease trap : Earthtek 1700 gals 09/14/2020	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 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature Discussed						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Each employee signs form for file					
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Hot holding over cooking temp						<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records						<input checked="" type="checkbox"/>					
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking eggs					
	<input checked="" type="checkbox"/>					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature						<input checked="" type="checkbox"/>					
Protection from Contamination						18. Toxic substances properly identified, stored and used Low and away					
	<input checked="" type="checkbox"/>					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature See 33 machine						<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains					
11. Proper disposition of returned, previously served or reconditioned Discarded						<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	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 managers						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 55 employees 100 %						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital					
23. Hot and Cold Water available; adequate pressure, safe 102-141						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Consumer advisory on all menus / digital too						W					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See narrative					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals Small gap at back door / flies						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use In bar /						1					
						42. Non-Food Contact surfaces clean See					
1						<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored Various locations						43. Adequate ventilation and lighting; designated areas used Watch in coolers					
1						<input checked="" type="checkbox"/>					
37. Environmental contamination Condensation in cooler						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters					
		<input checked="" type="checkbox"/>				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						<input checked="" type="checkbox"/>					
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See								<input checked="" type="checkbox"/>			
W						47. Other Violations					
40. Single-service & single-use articles; properly stored and used Watch use and protect straws											

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 # Fs 9099	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler in bar (nontcs)	41-45	Cookline		Salad station	
Under counter	6/23	Drawer grill		Pico / salad	40/40
Beer cooler	38	Fajita / pork	40/39	GlassFront cooler	39
Dressing station		Veggie drawer	39	Hot boxes Chicken /	160
Pico / ambient	41/39	Enchilada unit	164	153/170 chili/ rice	
Dessert cooler	39	Small Steam table empty	140	Wic	
Upright freezer		Main steam table		Tomatoes / cheese	41/39
Beer cooler	39	Rice / meat / cream sauce	180/190/180	Chicken raw /butter	39//39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
42	Minor cleaning in dry storage - shelving
	Hot water in restrooms 105 /107 F has to reset
	Bar: hot water at 100 at hand sink and 105 at three comp sink
W	Watch storage of personal items in bar area / genealogy cleaning under behind and on and around
	Protecting bottles in speed rail With caps
32	Keep an eye on shelving in coolers and address rust where needed
	Protecting cold plate with Saran - changing daily
W	Reminder to protect ice when storing - / cleaning margarita machines nightly
45	Watch grout issues various locations
	Now using sleeved straws! - other straws are protected away from customer use and handled properly not touching mouth part
40	Wait station: chips with scoops / gloves / protect mouth portion of children's straws when handling - shorter container
32	Watch rusty shelving in all Coolers and provide bar netting where needed
	Sanibucket 200 ppm
W	Dishmachine - not showing temp on gauge / hot water at three compartment is 140 f / three comp to use
42/36/w	Clean wall behind pre rinse area / avoid storing wiping cloths on Dishmachine/ need to soak pans a little longer
45	Need to address external screws on ice machine and watch interior
32	Replace cutting boards where needed
	Cookline- enchiladas re wrapped and placed into warmer and reheated to 165 within 2 hrs or served
37/39	Watch condensation in salad unit / provided bar netting / keep plates on top shelves to protect
	Great date marking I wic /
42/45	Watch use of foil on equipment / changed daily / minor cleaning under behind and around equipment
	Cooking refried daily - 4 gallons / cooked and kept hot all day - cooling down chicken / meats only / ice bath and wic
	Technician on way for Dishmachine will Followup - Gauge not working but unable to confirm with label (won't use until checked)
	Allergy separation available / notice in menu
	Followup - Dishmachine -
Covid	Restroom detailed cleaning checks in book/ employees screened at arrival / temps taken from all vendors too
	Using quats in am and pm and through day / using disposable for bussing tables / table turner wiping cloths
	Door handles etc are sanitized every 30 mins or less and

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

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