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
Allergy policy/training Vomit clean up Employee health
Employee health

Date 09 /		7/20)20	Time in: 9:30	Time out: 11:11		icense/Perm						Est. Type	Risk Category Med	Page 1	of _2_
				tion: 1-Routine	2-Follow U		-Complaint	_	4-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Mi Cocina N				Contact/Owner Name: Icrowd						* Number of Repeat Violations C	8/92/A					
Phys I-30	J			est control : on 08/19/20	6/2020 Earthte			rease rthte	e trap : k 1700 gals 09/14/2020	09/14/2020 No No						
Mark	Co the	appro	nce S priate	points in the OUT box for	each numbered i	item	Mark 🗸 ir	appro		box fo	or IN,	NO,	plicable COS = corrected on Ma NA, COS Ma ive Action not to exceed 3 da	rk an 🗸 in appropria		Vatch
Com	plia	nce Sta	atus	FIIO	iity items (3	o Foliits) v	ioiaiions Ke	quire	Comp				ve Action not to exceed 5 da	ys		\top
O I U I T	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$			Cood Safety R U				N O	N A	C O S	Employee Health					
	·			1. Proper cooling time a Discussed	and temperature	2			•	1			12. Management, food emplo knowledge, responsibilities, a		employees;	
·	2. Proper Cold Holding temperature			temperature(41	1°F/ 45°F)	/45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	3. Proper Hot Holding temperature(See 4. Proper cooking time and temperature) Hot holding over cooking temp			emperature(135	35°F)							Each employee signs form for file Preventing Contamination by Hands				
·								•				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for h Hours)		cedure for hot ho	V							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
	v	/		6. Time as a Public Hea	alth Control; pro	ocedures &	records						Highly Susc	eptible Populations		
				Apj	proved Source				~	•			16. Pasteurized foods used; proposed Pasteurized eggs used when re Cooking eggs		ered	
·	1			7. Food and ice obtained good condition, safe, an destruction			ood in							hemicals		
·	1			8. Food Received at pro	pper temperature	e			•	•			17. Food additives; approved & Vegetables Water only 18. Toxic substances properly			ts
					from Contami				~				Low and away	ridentified, stored and	u useu	
				Food Separated & preparation, storage, dis			ood						Wate	er/ Plumbing		
V	1			10. Food contact surface Sanitized at 200	ppm/temperatur	re See 33 m	nachine		•	,		1	19. Water from approved sour backflow device City approved	-		
				11. Proper disposition of reconditioned Disca			ed or		-				20. Approved Sewage/Wastey	water Disposal Syster	n, proper	
				Disci	arucu								Watch drains			
								-					Watch drains rective Action within 10 days	S		
O 1 1 T T		N N O A	C O S	Prie Demonstration	ority Founda	ation Iten	R	-	lation O I U N T	N	N	C C O S	Watch drains rective Action within 10 days	s re Control/ Identifica	ation	R
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers	ority Founda of Knowledge esent, demonstra tified Food Mar	e/ Personnel ation of kno nager (CFM	wledge,	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identificated; Equipment Adec		R
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer	ority Founda of Knowledge esent, demonstra tified Food Mar	e/ Personnel ation of kno nager (CFM	wledge,	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and	ed; Equipment Adece edisposition	quate to	
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers	ority Founda of Knowledge, esent, demonstra tified Food Mar nauthorized pers	et/ Personnel ation of kno nager (CFM sons/ person	R wwledge, I)	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Adece edisposition	quate to	
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers 22. Food Handler/ no un 55 employees 100 % Safe Water, Recon 23. Hot and Cold Water 102-141	ority Founda of Knowledge, esent, demonstra- tified Food Mar nauthorized perso- fordkeeping and Labeling	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack	R wledge, I) age	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement	re Control/ Identificated; Equipment Adected disposition accurate, and calibrate properties of the control of t	quate to ed; Chemical/	
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers 22. Food Handler/ no ur 55 employees 100 % Safe Water, Recoil 23. Hot and Cold Water	ority Founda of Knowledge, esent, demonstra- tified Food Mar nauthorized perso fordkeeping and Labeling r available; adeq	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack	R wledge, I) age	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital	re Control/ Identificated; Equipment Adected disposition accurate, and calibrate properties of the control of t	quate to ed; Chemical/	
U			О	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ur 55 employees 100 % Safe Water, Recon 23. Hot and Cold Water 102-141 24. Required records averaged destruction); Packaged TO Order Conformance was a constraint or the conformance was a conformance w	ority Founda of Knowledge, esent, demonstra- tified Food Mar nauthorized perso- fordkeeping and Labeling r available; adequaliable (shellstor Food labeled	ation Item e/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; par	R wiledge, (1) mnel mage re, safe rasite	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi	eet; Equipment Adece ed; Equipment Adece disposition accurate, and calibrate , Prerequisite for Opmit (Current/ insp si	quate to ed; Chemical/ peration gn posted)	
U			О	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ur 55 employees 100 % Safe Water, Recon 23. Hot and Cold Water 102-141 24. Required records averaged destruction); Packaged TO Order	ority Founda of Knowledge, esent, demonstra- tified Food Mar nauthorized personal radkeeping and Labeling ravailable; adequal vailable (shellstonal Food labeled with Approved ariance, Specialia obtained for sp	et lized Procession liz	R wiledge, (1) mnel mage re, safe rasite	-	O I U N	N	N	C O	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted	eet; Equipment Adece ed; Equipment Adece disposition accurate, and calibrate , Prerequisite for Opmit (Current/ insp si	quate to ed; Chemical/ peration gn posted)	
U			О	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ut 55 employees 100 % Safe Water, Recond 102-141 24. Required records and destruction); Packaged 10 Order Conformance vt 102-141 25. Compliance with Vath 102-141 Consortium of the content of	a of Knowledge, esent, demonstratified Food Mar nauthorized personal Labeling ravailable; adequation and tabeling ravailable (shellsto Food labeled with Approved ariance, Specialis obtained for spanufacturer instrument Advisory	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Packs quate pressu ock tags; par Procedures lized Process secialized ructions	Residence of the control of the cont		O I U N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate , Prerequisite for Opmit (Current/ insp si ipment, and Vending cilities: Accessible an act surfaces cleanable ed	quate to ed; Chemical/ peration gn posted) g nd properly , properly	
U			О	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no us 55 employees 100 % Safe Water, Recon 23. Hot and Cold Water 102-141 24. Required records ave destruction); Packaged Io Order Conformance vith Vallacce processing methods; marked consumer foods (Disclosure/Remic Consumer advisory)	a of Knowledge, esent, demonstratified Food Mar mauthorized perso rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled ariance, Speciali obtained for speanufacturer instressumer Advisory er Advisories; rainder/Buffet Plat on all menus	ation Item e/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process secialized ructions y aw or under tte)/ Allerges / digital to	R wledge, I) nnel age re, safe rasite s s, and cooked n Label		O I N N N N N N N N N N N N N N N N N N	NO	N A	COS	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative	ed; Equipment Adece ed; Eq	quate to ed; Chemical/ peration gn posted) g nd properly , properly	
		N N N	O S	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no us 55 employees 100 % Safe Water, Recon 23. Hot and Cold Water 102-141 24. Required records ave destruction); Packaged Io Order Conformance vith Vallacce processing methods; marked consumer foods (Disclosure/Remic Consumer advisory)	a of Knowledge, esent, demonstratified Food Mar mauthorized perso rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled ariance, Speciali obtained for speanufacturer instressumer Advisory er Advisories; rainder/Buffet Plat on all menus	ation Item e/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process secialized ructions y aw or under tte)/ Allerges / digital to	R wledge, I) nnel age re, safe rasite s s, and cooked n Label		O I N N N N N N N N N N N N N N N N N N	N O	N A A A A A A A A A A A A A A A A A A A	COS	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning	ed; Equipment Adece ed; Eq	quate to ed; Chemical/ peration gn posted) g nd properly , properly	R
		O	OS	Demonstration 21. Person in charge property and perform duties/ Cer 3 managers 22. Food Handler/ no up 55 employees 100 % Safe Water, Reconstruction of the series of t	a of Knowledge, esent, demonstratified Food Mar mauthorized personal tabeling ravailable; adequation and tabeling ravailable (shellstore Food labeled eriance, Specialic obtained for spanufacturer instructurer instructurer instructurer and menus at Violations of Food Contaments of Food Contaments and Knowledge of Kno	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu pock tags; pan Procedures lized Process secialized ructions Ty aw or under tae)/ Allerges a/ digital to Require Comination	R weldge, I) nnel age re, safe rasite s s, and cooked n Label 0 orrective Act		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative ys or Next Inspection, Whice	ce Control/ Identification ed; Equipment Adect ed; Equipment Adec	quate to ed; Chemical/ peration gn posted) g nd properly , properly	
		N N N	o s	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers 22. Food Handler/ no un 55 employees 100 % Safe Water, Recond 23. Hot and Cold Water 102-141 24. Required records ave destruction): Packaged 10 Order Conformance vomes with Variance processing methods; manager methods; manager methods (Disclosure/Remi Consumer advisory) Core Items (1 Poin Prevention of 34. No Evidence of Insa animals Small gap at 10 manager services of 25. Compliance with Variance processing methods; manager methods (Disclosure/Remi Consumer advisory)	ority Founda of Knowledge. esent, demonstra- tified Food Mar nauthorized perso- ordkeeping and Labeling ravailable; adequal vailable (shellstone) Food labeled with Approved ariance, Specialian obtained for speanufacturer instra- sumer Advisory er Advisories; rainder/Buffet Platon all menus att. Violations of Food Contained ect contamination back door / fill	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process pecialized ructions y aw or under tate)/ Allerges d/ digital to Require Comination on, rodent/of lies	R wledge, I) annel age re, safe rasite s, and cooked n Label DO orrective Act		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling	ed; Equipment Adece property Adeces and Calibrate ed; Equipment Adeces ed; Equip	quate to ed; Chemical/ peration gn posted) g nd properly , properly	
		N N N	o s	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ur 55 employees 100 % Safe Water, Record 23. Hot and Cold Water 102-141 24. Required records averaged in Order Conformance version 25. Compliance with Variance processing methods; materials and consumer advisory Core Items (1 Point Prevention of 34. No Evidence of Insanimals Small gap at 35. Personal Cleanlines In Dar	ority Founda of Knowledge, esent, demonstra- tified Food Mar nauthorized person for available; adequal ravailable; adequal ravai	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process pecialized ructions Ty aw or under tate)/ Allerget E/ digital to Require Comination on, rodent/or lies ng or tobacc	R wledge, I) annel age re, safe rasite s, and cooked n Label DO orrective Act		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling	re Control/ Identification ed; Equipment Adece	quate to ed; Chemical/ peration gn posted) g nd properly , properly	
		N N N	o s	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ut 55 employees 100 % Safe Water, Recondary 102-141 24. Required records and destruction); Packaged 10 Order Conformance version 25. Compliance with Variance processing methods; materials of Consumer foods (Disclosure/Remi Consumer advisory) Core Items (1 Point Prevention of 34. No Evidence of Instantianus Small gap at 35. Personal Cleanlines In Dar / 36. Wiping Cloths; provarious location	a of Knowledge, esent, demonstratified Food Mar nauthorized personal Labeling ravailable; adequation of the contamination of the contamination of Food Contamination back door / fl s/eating, drinkin operly used and suns of Food Sandarian of Sandarian of Sandarian of Sandarian of Food Contamination of Food Co	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process pecialized ructions Ty aw or under tate)/ Allerget E/ digital to Require Comination on, rodent/or lies ng or tobacc	R wledge, I) annel age re, safe rasite s, and cooked n Label DO orrective Act		0 I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface See	cet Control/ Identification ed; Equipment Adect ed; Prerequisite for Op mit (Current/ insp si edipment, and Vending cilities: Accessible and editities: Accessible and e	quate to ed; Chemical/ peration gn posted) g dd properly , properly used/	
		N N N	o s	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no un 55 employees 100 % Safe Water, Recondary 102-141 24. Required records avidestruction); Packaged 10 Order Conformance vo 25. Compliance with Variance processing methods; materials of Consumer foods (Disclosure/Remic Consumer advisory) Core Items (1 Point Prevention of 34. No Evidence of Inseanimals Small gap at 35. Personal Cleanlines In Dar 36. Wiping Cloths; provarious location 37. Environmental cont Condensation	ority Founda of Knowledge. esent, demonstra- tified Food Mar- nauthorized perso- for the property of the personal of the	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Proces lized Proces socialized ructions y aw or under tate)/ Allerges for digital to Require Comination on, rodent/or lies ng or tobacc stored	R wledge, I) annel age re, safe rasite s, and cooked n Label DO orrective Act		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Watch drains rective Action within 10 days Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface See 43. Adequate ventilation and Watch in coolers	re Control/ Identification ed; Equipment Adece	quate to ed; Chemical/ peration gn posted) g dd properly used/ reas used	R
		N N N	o s	Demonstration 21. Person in charge pre and perform duties/ Cer 3 managers 22. Food Handler/ no un 55 employees 100 % Safe Water, Recondary 102-141 24. Required records averaged 10 Order Conformance vith Variance processing methods; managers 25. Compliance with Variance processing methods; managers methods (Disclosure/Remin Consumer advisory) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Small gap at 35. Personal Cleanlines In bar / 36. Wiping Cloths; provarious location 37. Environmental contact of the supplemental contact of the s	ority Founda of Knowledge. esent, demonstra- tified Food Mar- nauthorized perso- for the property of the personal of the	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Proces lized Proces socialized ructions y aw or under tate)/ Allerges for digital to Require Comination on, rodent/or lies ng or tobacc stored	R wledge, I) nnel age re, safe rasite s s, and cooked n Label DO orrective Ac,		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used See 33. Warewashing Facilities; is Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling 42. Non-Food Contact surface See 43. Adequate ventilation and Watch in coolers 44. Garbage and Refuse proper Watch dumpsters	ed; Equipment Adece ed; Eq	peration gn posted) gn posted) gn posted) properly used/ reas used	R
		N N N	o s	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ut 55 employees 100 % Safe Water, Recondary 102-141 24. Required records and destruction); Packaged 10 Order Conformance version 25. Compliance with Variance processing methods; materials of Consumer foods (Disclosure/Remin Consumer advisory) Core Items (1 Point Prevention of 34. No Evidence of Instantianus Small gap at 35. Personal Cleanlines In Dar / 36. Wiping Cloths; provarious location 37. Environmental cont Condensation 38. Approved thawing response to the same procession of the same pr	ority Founda of Knowledge. esent, demonstra- tified Food Mar- nauthorized perso- for the property of the personal of the	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; par Procedures lized Process secialized ructions Ty aw or under tate)/ Allerget secialized ructions Ty Require Comination on, rodent/or files ing or tobacc stored	R wledge, I) nnel age re, safe rasite s s, and cooked n Label DO orrective Ac,		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; is Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling 42. Non-Food Contact surface See 43. Adequate ventilation and Watch in coolers 44. Garbage and Refuse proper Watch dumpsters 45. Physical facilities installed	ed; Equipment Adece ed; Eq	peration gn posted) gn posted) gn posted) properly used/ reas used	R
		N N N	o s	Demonstration 21. Person in charge preand perform duties/ Cer 3 managers 22. Food Handler/ no ut 55 employees 100 % Safe Water, Recondary 102-141 24. Required records and destruction); Packaged 10 Order Conformance version 25. Compliance with Variance processing methods; materials of Consumer foods (Disclosure/Remin Consumer advisory) Core Items (1 Point Prevention of 34. No Evidence of Instantianus Small gap at 35. Personal Cleanlines In Dar / 36. Wiping Cloths; provarious location 37. Environmental cont Condensation 38. Approved thawing response to the same procession of the same pr	ority Founda of Knowledge. esent, demonstra- tified Food Mar- nauthorized perso- for the property of the property of the pro- ration of the property of t	ation Item E/ Personnel ation of kno nager (CFM sons/ person Food Pack quate pressu ock tags; pan Procedures lized Process pecialized ructions Y aw or under tate)/ Allerges for digital to Require Comination on, rodent/or flies ing or tobacc stored perly used, s perly used, s perly used, s perly used, s	Revised ge, and an arrange grant gra		O I N N N N N N N N N N N N N N N N N N	N O	N A A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Yellow digital Permit Requirement 30. Food Establishment Per Posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used See 33. Warewashing Facilities; is Service sink or curb cleaning See narrative ys or Next Inspection, Whice Food 1 41. Original container labeling 42. Non-Food Contact surface See 43. Adequate ventilation and Watch in coolers 44. Garbage and Refuse proper Watch dumpsters	cet Control/ Identification ed; Equipment Adece ed; Perequisite for Op mit (Current/ insp si ipment, and Vending cilities: Accessible and editities: Accessible and editities Ac	quate to ed; Chemical/ peration gn posted) g d properly used/ reas used es maintained ean	R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr Mi co	nent Name: Cina	Physical A	I	City/State:	<u> </u>	License/Permit #	Page	2 of 2		
			TEMPERATURE OBSERVAT	IONS						
-Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	 :		Temp F		
Bottle	cooler in bar (nontcs)	41-45	Cookline		Salad station					
Ur	nder counter	6/23	Drawer grill		Pico / salad 4			40/40		
E	Beer cooler	38	Fajita / pork	40/39 GlassFront co			oler	39		
Dre	essing station		Veggie drawer	39 Hot boxes Chic			ken /	160		
Pic	co / ambient	41/39	Enchilada unit	164	153/170 chili/ ric					
Dε	essert cooler	39	Small Steam table empty							
Up	right freezer		Main steam table	!	Toma	atoes / che	ese	41/39		
•	Beer cooler	39	Rice / meat / cream sauce	180/190/180	Chicken raw					
			OBSERVATIONS AND CORRECTIVE ACTIONS				<u></u>			
Item Number	and the second s	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO TH	IE CONDITIONS OBS	ERVED AN	ND		
	NOTED BELOW:	+0×0×0	oh oh vina							
42	Minor cleaning in dry s Hot water in restrooms									
				inle						
107			ink and 105 at three comp s		ا ما ما الما	-:	J auaa			
W			ns in bar area / genealogy c	eaning u	inder ber	iina ana on and	aroun	a		
00	Protecting bottles in sp		•							
32			olers and address rust where	e needed						
107	Protecting cold plate v		<u> </u>							
W	•		toring - / cleaning margarita	a macnin	es nigntiy	/				
45	Watch grout issues va					- 1 1 1 1	- la la caraca			
40	-		aws are protected away from cus					•		
40	·	· · ·	oves / protect mouth portion of			nen nandling - sr	norter co	ontainer		
32	, ,	n allCool	ers and provide bar netting v	where he	eaea					
١٨/	Sanibucket 200 ppm	uvina tan	un an gauge / hat water at th	2422 229	no o retino o no	t in 140 f / thron		+ooo		
W			ip on gauge / hot water at the		-					
42/36/w			/ avoid storing wiping cloths			eed to soak pan	s a little	longer		
45			vs on ice machine and watc	n interior						
32	Replace cutting board			nd robos	stad to 16	SE within 2 hro	or corve			
37/39	Cookline- enchiladas re wrapped and placed into warmer and reheated to 165 within 2 hrs or served									
31/38	Watch condensation in salad unit / provided bar netting / keep plates on top shelves to protect Great date marking I wic /									
42/45	·									
42/43	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 wice									
	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									
Covid	Followup - Dishmachine - Restroom detailed cleaning checks in book/ employees screened at arrival / temps taken from all vendors too									
Covid			· ·			•				
	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		oai ii ii ZEU	Print:		I	Title: Person In Char	ge/ Owner			
(signature)	•					-	-			
Inspected	l by:		Print:							
(signature)	Kelly Kírkpo	ıtrick								
	6 (Revised 09-2015)					Samples: Y N	# collecte	ed		