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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
10/16/25	9:45	10:41	FS-9099	5	64	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:				
Mi cocina	Corporate	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___			6/94/A
Physical Address:	**Pest control :**	**Hood**	**Grease trap :/ waste oil**	**Follow-up: Yes ☑ No ☐**	
971 E I-30 Rockwall, TX	Icon 9/28/25	Viro 8/10/25	EarthYek 8/5/25 1700g		

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
	✔				4. Proper cooking time and temperature See	
		✔			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	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				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 Employee health form posted	
					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 & utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used Stored separately	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✔				22. Food Handler/ no unauthorized persons/ personnel 64 before first shift	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 134, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Salmon ROP bags not pierced	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu, ingredients upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date marking	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted & current	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not confirmed 160 st	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals Fruit flies	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Drinks in work area	
	✔				36. Wiping Cloths; properly used and stored Stored in solution 200ppm	
	✔				37. Environmental contamination	
	✔				38. Approved thawing method WIC	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
W				✔	43. Adequate ventilation and lighting; designated areas used See	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Looks great	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✔		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Thurman Bell	Print: Thurman Bell	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans /chicken/taco meat	179/167/172	Cooking		WIC amb	38
Grill drawers		Beans	203	milk/butter	38/38
Steak/shrimp	39/40	Reheating		Ribeye/chicken	38/39
Chicken	40	Brisket /tortilla soup	183,177	Whole tomatoe	40
Steam table beans	178	Hot holding		Chip warmer	173
Queso/blanco queso	167/171	Brisket	163		
Pantry cooler		Chicken	157		
Graded chz / SC	40/38	Expo salad cooler ranch	39		

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 106 throughout entire kitchen
	3comp set up, 134, using quat sani 200ppm, test strips current 7/2026
33	Dishwasher not confirmed, may continue to use but will need to spray or dip in Sani and air dry
34	Rear service door address gap to prevent pest entry
45	Address ceiling penetration in liquid storage room
W/cos	Light bulb burned out in hood
32	Cutting boards rough, code requires smooth and durable, options include resurfacing and
	Cleaning soda and tea nozzles nightly
	Salmon ROP bags confirmed pierced during thawing
	Paper liners used in tortilla and chip baskets
	Bar
	Bottle beer/glass cooler - 39/40, 39/39
	Margarita machines drained and cleaned nightly
	Hand sink equipped 103, confirmed hot water at 3 comp 121, quat sani 200ppm
	New shelves in the bar coolers
	Using sleeved straws at the bar
	Soda gun cleaned nightly
	Using glass drain mats for all glassware storage

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

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