Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient / Walk-In Cooler</td>
<td>37.00°F</td>
<td>Chicken / Walk-In Cooler</td>
<td>38.00°F</td>
<td>Menudo / Walk-In Cooler</td>
<td>40.00°F</td>
</tr>
<tr>
<td>Crab / Cold-Hold Unit</td>
<td>40.00°F</td>
<td>Pico de gallo / Cold-Hold Unit</td>
<td>41.00°F</td>
<td>Ambient / Cold-Hold Unit</td>
<td>38.00°F</td>
</tr>
<tr>
<td>Ambient / Cold-Hold Unit</td>
<td>40.00°F</td>
<td>Ambient / Refrigerator</td>
<td>41.00°F</td>
<td>Sour cream / Cold-Hold Unit</td>
<td>43.00°F</td>
</tr>
<tr>
<td>Beef / Hot-Hold Unit</td>
<td>167.00°F</td>
<td>Rice / Hot-Hold Unit</td>
<td>149.00°F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

20-21.02(b)(02)
Cross contamination. Except when combined as ingredients, raw animal foods such as fish, beef, lamb, pork, and poultry not separated from each other during storage, preparation, holding, and display by: Using separate equipment for each type of food; preparing each type of food at different times or in separate areas; and arranging each type of food in equipment so that cross contamination of one type with another is prevented.

OBSERVED RAW MEATS (CHICKEN, BEEF) ABOVE READY-TO-EAT FOODS (TOMATOES, TORTILLAS) IN COLD STORAGE (WALK-IN COOLER, REFRIGERATOR). New Violation. Correct By 10/02/2019

20-21.11(a)(07)
Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.

OBSERVED DROPPINGS THROUGHOUT ESTABLISHMENT (ON THE WALLS, ON THE SHELVES AND BEHIND THE REACH-IN FREEZER NEAR THE WALK-IN COOLER). CLEAN AREAS IMMEDIATELY TO MAINTAIN CLEANLINESS. New Violation. Correct By 10/02/2019

20-21.19(a)
Hand-washing sink installation. Hand-washing sink used for purpose other than hand-washing as specified in section 20-21.08(b) of this code.

Observed hand washing sink used for cleaning equipment near the bar. Discontinue using hand washing sink for any purpose other than hand washing. Corrected On-Site. New Violation. Corrected On-Site. New Violation.

20-21.21(a)(02)
Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests.


COMMENTS

Person in Charge (Signature) Felicitas Leal Garza Martinez
Date: 10/02/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)
Date: 10/02/2019
**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.27(a)(02)</td>
<td>Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition. Remove unapproved pesticide from establishment (CAN OF PESTICIDE NEAR THE BACK DOOR IN KITCHEN). New Violation.</td>
<td>10/02/2019</td>
</tr>
</tbody>
</table>

**Person in Charge (Signature)** Felicitas Leal Garza Martinez  
**Date:** 10/02/2019

**Sanitarian (Signature)** Elizabeth Cliburn (EMC1)  
**Date:** 10/02/2019

**Received By** Felicitas Leal Garza Martinez