



Dallas County Health and Human Services - Environmental Health Division

Retail Food Establishment Inspection Report

2377 N. STEMMONS FRWY., RM 607, DALLAS, TX 75207 214-819-2115 FAX: 214-819-2868

Date: F-23-17	Time in:	Time out:	License/Permit # 6255	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input checked="" type="checkbox"/> 5-Other
Establishment Name: MICOCINA		Contact/Owner Name: ROB VIYEROS		* Number of Repeat Violations: 0		TOTAL/SCORE 2
Physical Address: 1177 APSV		City/County: HIGHLAND PARK	Zip Code: 75205	Phone: 214-521-6426	Follow-up: Yes No (circle one)	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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 asterisk * in appropriate box for R

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

Compliance Status						R	Compliance Status						R
O	U	I	N	NO	NA		O	U	I	N	NO	NA	
							Time and Temperature for Food Safety (F = degrees Fahrenheit)						
							1. Proper cooling time and temperature						
							2. Proper Cold Holding temperature(41°F/ 45°F)						
							3. Proper Hot Holding temperature(135°F)						
							4. Proper cooking time and temperature						
							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						
							8. Food Received at proper temperature						
							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 180° ppm/temperature						
							11. Proper disposition of returned, previously served or reconditioned						
							Employee Health						
							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						
							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)						
							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						
							18. Toxic substances properly identified, stored and used						
							Water/ Plumbing						
							19. Water from approved source; Plumbing installed; proper backflow device						
							20. Approved Sewage/Wastewater Disposal System, proper disposal						

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

Compliance Status						R	Compliance Status						R
O	U	I	N	NO	NA		O	U	I	N	NO	NA	
							Demonstration of Knowledge/ Personnel						
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
							22. Food Handler/ no unauthorized persons/ personnel						
							Safe Water, Recordkeeping and Food Package Labeling						
							23. Hot and Cold Water available; adequate pressure, safe						
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						
							Conformance with Approved Procedures						
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							Consumer Advisory						
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						
							Food Temperature Control/ Identification						
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
							28. Proper Date Marking and disposition						
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
							Permit Requirement, Prerequisite for Operation						
							30. Food Establishment Permit (Current & Valid)						
							Utensils, Equipment, and Vending						
							31. Adequate handwashing facilities: Accessible and properly supplied, used						
							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						

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

Compliance Status						R	Compliance Status						R
O	U	I	N	NO	NA		O	U	I	N	NO	NA	
							Prevention of Food Contamination						
							34. No Evidence of Insect contamination, rodent/other animals						
							35. Personal Cleanliness/eating, drinking or tobacco use						
							36. Wiping Cloths; properly used and stored						
							37. Environmental contamination						
							38. Approved thawing method						
							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						
							Food Identification						
							41. Original container labeling (Bulk Food)						
							Physical Facilities						
							42. Non-Food Contact surfaces clean						
							43. Adequate ventilation and lighting; designated areas used						
							44. Garbage and Refuse properly disposed; facilities maintained						
							45. Physical facilities installed, maintained, and clean						
							46. Toilet Facilities; properly constructed, supplied, and clean						
							47. Other Violations						

Received by: <i>[Signature]</i>	Print: Diana Escobedo	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Kathy Phillips	Business Email:



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Establishment Name: MILCO CINA	Physical Address: 777 HPSV	City/State: Ft Worth TX	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
32	RESURFACE FOOD/NON FOOD CONTACT SURFACES WHERE NEEDED CLEAN GREASE ON BURNERS

Received by: (signature)	Print: Diana Foiscochea	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Wm Phillips	RD

Samples: Y N # collected