



<b>DBA/NAME</b> Marisco's Ixtapa	<b>DATE</b> 10/20/09
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

6- Observed nonoperational hot water valve at cook line hand sink. Repair within 48 hours. No paper towels at front counter hand sink. Provide.

7- a) Observed prawns (42°F-51°F) defrosting under running water. Place prawns in refrigerator once internal temperature reaches 41°F.

b) Observed prawns (44°F-46°F) in bottom right side prep refrigerator (air temperature 47°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.

c) Observed large container horchata (67°F), made from water of cooked rice, sitting on front counter. Cooked rice is a potentially hazardous food. Store horchata in refrigerator so as to maintain at 41°F or below.

10- Food handler reports chicken cooked to 145°F. Use probe thermometer to ensure chicken reaches internal temperature of 165°F before serving or hot holding.

34- Observed metallic dish cleaning "scrubie" sitting by front counter hand sink. Relocate scrubbie to utensil sink. Do not clean utensils in hand sink.

35- Observed shelf storing microwave to be angled down/pulling away from wall. Repair to maintain a level surface. Replace existing domestic microwave with NSF approved commercial unit.

36- Observed plastic cups used as scoops in dressings stored in top of left side prep refrigerator. Provide handled scoops.

Observed beverage glasses stored upended on cloth towels at front counter. Remove towels. Store glasses on easily cleanable, nonabsorbent surface. Observed ice scoop stored in container with approximately 1 inch of water in bottom. Pour off melted ice as needed so as not to store scoop in still water.