

DBA/NAME Panaderia La Michoacana	DATE 6/23/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Bakery hand sink was blocked by some food containers stored in it. Keep hand sink available at all times for hand washing. Repair inoperable paper towel dispenser at hand sink in the restroom. Cold water side of the bakery hand sink was inoperable during inspection – repair.
- 13,18,35) Observed a large pan of dried beef stored in a hot holding cabinet, that had reportedly been slowly cooked/dried at low temperatures for 2 days in the hot-holding cabinet. Meat was voluntarily discarded to trash during inspection, see VC&D form dated same. This hot-holding cabinet is not designed for dehydration of meats.
 Note: If meat is to be dried in this facility it shall be done in an NSF approved dehydrator where the meat will reach an internal temperature of at least 140°F within 4 hours, and an acceptable HACCP plan shall be provided for meats that are preserved by drying.
- 14) Reported that meat grinder, band saw and slicer are only cleaned daily. Wash, rinse and sanitize all equipment used to prep potentially hazardous foods at least every 4 hours with continuous use.
- 23) Observed many flies in facility- abate. Provide an air curtain on main door, or install available fly lights away from food prep areas.
- 30) Observed some open bulk bags of dried foods. Keep all bags clamped closed when not in use. Observed a bulk bag of wheat flour stored on the floor in the bakery. Store all food at least 6 inches off floor.
- 32) Observed a few unlabeled packaged foods throughout facility (i.e. cheese, flan, etc.). Provide labels including manufacturer's name and address and ingredients.
- 34) Hot-water side of the utensil sink was turned off during inspection because faucet was leaking significantly. Repair leak and keep hot water available at all times at hand sink. No test papers available for checking sanitizer levels (bleach and quaternary ammonia) at the utensil sink – provide.
- 35) Observed 2 propane tanks and a free-standing burner attached to one of them in an unfinished portion of the building. Reported that these items are not used. Remove these items from the facility.
- 36) Observed some cake decorating supplies drying/ being stored in the bakery hand sink.
- 39) Provide a probe thermometer for checking cooking/delivery temperatures.
- 45) Seal up the gaps in the seams of the sheet vinyl flooring in the restroom.