

DBA/NAME Meehos Mexican Food	DATE 8/11/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 4- Observed uncovered employee drink on prep table next to open package of tortillas. Cover drinks or store in designated area to prevent accidental contamination of foods.
- 5- Observed food handlers in kitchen "rinse" hands at utensil sink before working with open food. Properly clean hands at hand sink, using soap and single use paper towels.
Note: See #5 on back for times hand-washing is *required*.
- 6- No paper towels at hand sink on arrival. Paper towels placed on top of sanitary dispenser during inspection. Place in sanitary dispenser.
- 7- Observed containers cooked chicken (119°F top, 150°F bottom) and shredded beef (118°F top, 146 bottom) being hot held in steam table. Stir foods on steam table every fifteen minutes and decrease amount of foods in pans so as to maintain all foods on steam table at 135°F or above.
- 11- Observed cooked spicy chicken (88°F-103°F) on steam table. Foods in same vicinity all 135°F and above. Reported reheating temperatures had not been taken. Use probe thermometer to ensure reheated foods reach minimum 165°F before placing on steam table.
Note: Spicy chicken placed back on stove and re-heated to 165°F during inspection.
- 14- Observed tortillas on steam table to be wrapped in plastic grocery/carry out bags. Food shall be stored/wrapped in approved food contact materials only.
- 27- Observed box raw shell eggs stored over uncovered containers of cooked chicken in walk-in refrigerator. Eggs relocated to bottom shelf during inspection.
- 30- Observed assorted foods stored in open #10 cans in walk-in refrigerator. Store foods in approved, easily cleanable containers once opened. Observed uncovered bucket of sugar in storage closet and unsealed package of chorizo in walk-in refrigerator. Cover/seal foods to prevent accidental contamination.
- 35- Observed overflow for beverage dispenser and espresso machine to be caught by buckets. Provide indirect drainage to approved floor sink. Observed domestic refrigerator in use at front counter. Provide NSF approved commercial unit. Clean inside ice machine to remove green residues.
- 36- Observed apron hanging on rack by back door to be touching mop stored in top of mop bucket. Hang aprons so as to maintain in clean manner. Observed CO2 tanks by beverage syrup boxes to be unsecured. Secure to rigid structure.
- 39- No probe thermometer available for taking cooking, hot-holding or cooling temperatures of food. Provide today.
- 43- Observed toilet paper in restroom to be sitting on top of toilet and one arm of sanitary dispenser to be off the wall. Repair. Place toilet paper tissue in dispenser.
- 44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses.
- 45- Observed damaged areas on floor and lifting/separating floor tiles under utensil sink, prep refrigerator, stove and freezer. Repair where needed to be smooth and easily cleanable.