

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 29 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 15 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 45 <sup>am</sup> <sub>pm</sub>

Total Time: 3 hrs 30 minutes

Permittee: JESUS RUIZ

Category #: IV

Telephone: (336) 766-7612

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision .2652</b>										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>12.5</b>			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

Inspection  Re-Inspection Date: 08/29/2014

City: CLEMMONS State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: sglrsrg@aol.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: JESUS RUIZ

Email 3:

Telephone: (336) 766-7612

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Edgar Vargas	Serv Safe Exp	00	Raw Chicken	Make Unit	44	Raw Beef	WIC	45
Hot Water	Prep sink	145	Carnitas	Make Unit	45	Cheese Dip	WIC	45
Sanitizer	Bottles (Bleach)	50	Raw Beef	Make Unit	45	Dish Temp	Dish Machine	178
Sanitizer	3 comp (Bleach)	0	Salsa	Reach In	41			
Air Temp	Make Unit	49	Tomatoes	Reach In	42			
Cut Tomatoes	Make Unit	53	Ground Beef	WIC	44			
Shredded	Make Unit	55	Sliced	WIC	45			
Chile	Make Unit	50	Raw Chicken	WIC	45			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.12 Certified Food Protection Manager - C.-Repeat Violation- A certified food protection manager was not present at the start of the inspection. A Certified Food Protection Manager must be present during all hours of operation. Edgar Vargas came an hour into the inspection but is the only employee that has completed an ANSI-certified Food Protection Manager Course. Ensure that enough employees have completed an ANSI-certified Food Protection Manager course so that one is always present. See county website at <https://www.co.forsyth.nc.us/publichealth/environmentalhealth/servsafe.aspx> for ANSI-certified courses in Forsyth County.
  
- 6 2-301.12 Cleaning Procedure - P.-0 pts-One employee out of 10 observed washing hands properly, except for turning off the faucets with their bare hands. After washing hands for 15-20 seconds with warm water & soap, use a paper towels to turn off the faucets. CDI-Employee rewashed hands.
  
- 11 3-202.15 Package Integrity - PF.-0 pts-Two cans were dented at the top seam. Food shall be in containers sufficient to protect them from adulteration. Do not accept dented cans and if found, discard or segregate them from other food. If cans become dented at the restaurant, open them immediately and use them first. CDI-Cans moved to bottom shelf, away from food, to be sent back to supplier.



Person in Charge (Print & Sign): Ricardo <sup>First</sup> Martinez <sup>Last</sup>

*Ricardo Munlipe*

Regulatory Authority (Print & Sign): Jo <sup>First</sup> Farmer <sup>Last</sup>

*Johanna Farmer*

REHS ID: 2443 - Farmer, Johanna

Verification Required Date: 09 / 08 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3129



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P.-0 pts-One container of raw chicken was stored next to a container of cooked pork carnitas inside the make unit closest to the ice machine. Ready-to-eat & cooked foods must be stored above raw foods. CDI-Relocated chicken to bottom shelf of make unit./Tea & water pitchers are sitting out in the dining room, unattended. Food & drinks must be stored covered. Cover pitchers with plastic wrap or acquire & use pitchers with lids.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P.-0 pts-Bleach sanitizer in 3-comp sink measured at 0 ppm. All sanitizer bottles were of proper strength & dish machine is properly sanitizing with hot water. After washing & rinsing dishes, they must be properly sanitized in sanitizer with concentration between 50-200 ppm (for bleach). CDI-Changed out sanitizer with fresh sanitizer that measured at 100 ppm.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. Repeat Violation-All food in the make unit closest to the gas oven was 49-55 degrees including cut tomatoes, cheese, & shredded lettuce. The air temp in the make unit was 49 F. Food kept for cold holding must be maintained at 45 F or below. By January or 2019 all cold food must be kept at 41 F or below. CDI-All food in make unit was discarded or relocated to walk in cooler to cool and be held for cold holding properly. Discontinue use of make unit until repaired. Recommend replacing make unit since it has a history of malfunction. When make unit is repaired call Michelle Kirkley at 336-703-3129 for a verification visit within 10 days.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P.-Repeat Violation-Date marking is in place but it not being done correctly. Not all potentially hazardous food in the walk-in cooler was date marked, including sliced tomatoes, pico de gallo, and cooked ground beef. Some food in the walk-in cooler was marked for 8 days. Food in the walk-in cooler is 43-45 F so it can only be held for 4 days. Food kept at 45 F must be date marked for 4 days and discarded at the end of the 4th day. To keep food for 7 days it must be held at 41 F. Walk-in cooler also has a history of temperature malfunction. Repair walk-in cooler to hold food at cooler temperatures (41 F or below) if you want to continue holding food for 7 days. Ensure that all ready-to-eat, prepared on site, or potentially hazardous food held for over 24 hours is date marked properly and kept for 4 days only. Date marked all PHF food for a 4 day shelf-life or get walk-in cooler repaired to hold food below
- 26 7-201.11 Separation-Storage - P. A rollerbrush paint container was stored touching onions in the dry storage area. Two cans of opened paint were stored directly next to tomato sauce & above food. Chemicals & other toxic materials must be stored underneath & away from food for the establishment. CDI-Relocated all paint cans & containers to available chemical/paint shelf.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C.-Repeat Violation-Raw shrimp was stored in a 1/2 pan in direct contact with undrained ice. Food may not be stored in direct contact with undrained ice. Discontinue storing food in direct contact with undrained ice. If you want to cool food with ice, put ice or food in approved plastic bags so that a barrier is present.
- 39 3-304.14 Wiping Cloths, Use Limitation - C.-0 pts-One wet wiping cloth was observed on top of a prep table in between two tea containers. When not in use, wet wiping cloths must be stored, completely submerged, in sanitizer buckets that are stored off of the floor but underneath food prep surfaces. Acquire & use sanitizer buckets for wet wiping cloth storage.



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- 45 4-201.11 Equipment and Utensils-Durability and Strength - C. Repeat Violation-The make unit closest to the ice machine has a condensate leak that needs to be repaired, although it is currently keeping food at 45 F. The make unit near the oven/gas range is not functioning properly with a door that will not close & an air temp of 49 F. The walk-in cooler is holding food at 43-45 F. Sinks throughout facility need to be recaulked to the wall. The holes in a prep table where a can opener once was need to be sealed properly with rivets. Shelving is rusting in the walk-in cooler and in dry storage. Replace equipment as needed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. Repeat Violation-The outsides of sinks, prep tables, make units, etc. need to be cleaned.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Repeat Violation-Floors throughout facility are greasy/soiled. Clean as needed./6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Floor tiles in the bar area are cracked & need replacing.
- 54 6-303.11 Intensity-Lighting - C.Repeat Violation- Lighting is low at hand sink in bar area & both restroom hand sinks (12 f/c). Lighting must be kept at 20 f/c at hand sinks.



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