



Date of Inspection: 4/8/21

Facility Name: MI CASITA Phone Number 258-1879 PR ID # 156  
 Facility Site Address: 686 MAIN City: CHESTER Zip 96020  
 Permit #: 21-123 Exp Date: 2/1/22 Permit Holder: MARQUEZ-FLORES PART. Type of Inspection: SPECIAL

See reverse side for the code sections and general requirements that correspond to each violation listed below ROUTINE

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A		COS	MAJ	OUT	In	N/O-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
✓		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>LEONEL FLORES</u> Exp. Date <u>6/4/25</u>									
X		2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only <u>N/A</u>			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
X		3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented			
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used			
X		5. Proper eating, tasting, drinking or tobacco use				<b>Highly Susceptible Populations</b>					
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>Water/Hot Water</b>					
X		6. Hands clean and properly washed; gloves used properly				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		7. Adequate handwashing facilities supplied & accessible				<b>LIQUID WASTE DISPOSAL</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>VERMIN</b>					
X		8. Proper hot and cold holding temperatures				X		21. Sewage and wastewater properly disposed			
X		9. Time as a public health control; procedures & records				X		22. No rodents, insects, birds, or animals			
X		10. Proper cooling methods				<b>PROTECTION FROM CONTAMINATION</b>					
X		11. Proper cooking time & temperatures				X		13. Returned and re-service of food			
X		12. Proper reheating procedures for hot holding				X		14. Food in good condition, safe and unadulterated			
X		15. Food contact surfaces: clean and sanitized				X		15. Food contact surfaces: clean and sanitized			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

CONTINUE ROUTINE CLEANING OF AREAS UNDER EQUIPMENT, SHELVING & HARD TO REACH AREAS.

Received by (Print) [Signature] Title \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Specialist (Print) PAT SANOSKI Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_