



FACILITY NAME		SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
11/12/2009	55	Additional Comments		<p>OBSERVED AND / OR TESTED THE FOLLOWING:  TEMPERATURES:  COLD HOLDING - TOMATILLO SALSA 36 F (MAKE-TABLE), POLLO 34 F (COLD WELL),  FRIJOLES 36 F (REACH-IN REFRIGERATOR)  HOT HOLDING - POLLO CON VERDE 199 F (STOVE)  NO REHEATING OR COOKING CURRENTLY.  COOLING - ARROZ 55 F (ON ICE)  HYGIENIC PRACTICES:  HAIR RESTRAINED  EQUIPMENT:  REACH-IN REFRIGERATOR 31 F  SANITATION:  CL2 AVAILABLE  INSECTS, RODENTS, ANIMALS:  REVIEWED PEST CONTROL REPORT DATED 11/9/09 INDICATING THAT FACILITY WAS TREATED FOR GERMAN ROACHES AND IS ON A MONTHLY SCHEDULE. OWNER STATES HE CHANGED PEST CONTROL COMPANIES. INSPECTOR DID NOT OBSERVE ANY PEST ACTIVITY THIS INSPECTION EXCEPT FLIES AROUND THE OUTSIDE OF THE BACKDOOR. MONITOR FOR ENTRY.</p> <p>INSPECTOR PROVIDED COPY OF SCHEDULE FOR CHPD TRAININGS IN SPANISH.</p> <p>FAILURE TO COMPLY AND / OR REPEAT VIOLATIONS IN THE FUTURE MAY RESULT IN DOWNGRADE.</p>	