

SHIPPED JAN 9 6 2012



CITY OF MISSION - Health Department

2801 N. Holland • Mission, Texas 78574 • Phone: (956) 580-8741

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

San Code	02	Date	1-10-12	Time In	1:20	Time Out	2:00	Establishment Number	N/A	Permit Number	2270559	Risk Category	High
Purpose of Inspection:	<input type="checkbox"/> 1. Compliance <input checked="" type="checkbox"/> 2. Routine <input type="checkbox"/> 3. Field Investigation <input type="checkbox"/> 4. Visit <input type="checkbox"/> 5. Other												
Establishment:	Lony's Cafe						Owner:	Jose A Navarez					
Physical Address:	306 W Tom Landry						Zip:	78572		Phone:	580-2564		

OUT 5 Pts	IN	NA	NO	COS	Food Temperature Time Requirements Violations Require Immediate Corrective Action	Remarks
	✓				1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41°F/45°F)	
	✓				3. Hot Hold (135°F)	
	✓				4. Proper Cooking Temperatures	
	✓				5. Rapid Reheating (165°F in 2 Hrs.)	

Item/Location/Temperature
 Rice/Wormer / 170°F
 Caldo de Res / Wormer / 180°F

OUT 4 Pts	IN	NA	NO	COS	Personnel/ Handling Source Requirements Violations Require Immediate Corrective Action	Remarks
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Hand washing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				11. Proper Handling of Ready To-Eat Foods	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	

OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction Action, Not to Exceed 10 Days	Remarks
	✓				15. Equipment Adequate to Maintain Product Temperature	
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Item Properly Labeled/Stored/Used	
	✓				21. Manual/Mechanical Ware washing and Sanitizing at () ppm/temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2°F)	
	✓				25. Food contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit 11-13-2012	

Subtotals: Other Violations: Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First.

5pt	0
4pt	0
3pt	0
Total	0
Inspected by:	Jose Lina Munoz
Print:	Jose Lina Munoz
Received by:	Maria G. [Signature]
Print:	
Title:	
F/U Yes/No	