



**Hidalgo County Health Department
Environmental Health Division**
1304 S. 25th • Edinburg, TX 78539
Phone (956) 383-0111 • Fax: (956) 383-7351
Food Service Establishment Inspection Report

Of Employees: _____

I.D.#: 9087

<u>27</u>	<u>7-9-09</u>	<u>1:55</u>	<u>2:57</u>		<u>42502</u>	<u>H</u>
San Code	Date	Time in	Time Out	Establishment Number	Permit Number	Risk Category

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

Establishment: MIA'S Pizzeria Owner: ANNA L. MENDOZA
Physical Address: 1021 W. BUK 83 STE 1+2 ALBAMA Zip: 78516 Phone: (956) 522-5222

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

Item/Location/Temperature

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 Handwashing	
/	/				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 Corrective 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 Items Properly Labeled/Stored/Used	
/	/				21. Manual/Mechanical Warewashing 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 degrees Fahrenheit)	
/	/				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
/	/				26. Posting of Consumer Advisories (Heimlich)/Disclosure/Reminder/Buttlet Plate	
/	/				27. Food Establishment Permit <u>01-01-10</u>	

Subtotal: **Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First**

5 Pts.	ANNUAL FEE \$50.00 OR \$100.00
4 Pts.	
3 Pts.	

Total 0 Inspected by: Rene Layton Print: RENE Layton
F/U Received by: Jose A. Zuniga Print: Jose A. Zuniga Title: _____
Yes/No