

### FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: Alebrijes Mexican Kitchen	Owner: Alebrijes Mexican Kitchen Sandra Ivet Corzo Galvez
Address: ^Mobile Unit CO	
Date: 05/21/2024	Inspection Type: Pre-Operational

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. \*Required field.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = in compliance    OUT = not in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation

No.	Status	Category	COS	R
<b>Supervision</b>				
1*		Person in charge present, demonstrates knowledge, and performs duties		
2*	IN	Certified Food Protection Manager		
<b>Employee Health</b>				
3*		Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*		Proper use of restriction and exclusion		
5*		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6*		Proper eating, tasting, drinking, or tobacco use		
7*		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8*		Hands clean and properly washed		
9*		No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11*		Food obtained from approved source		
12*		Food received at proper temperature		
13*		Food in good condition, safe, and unadulterated		
14*		Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15*		Food separated and protected		
16*		Food contact surfaces; cleaned and sanitized		
17*		Proper disposition of returned, previously served, reconditioned, and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18*		Proper cooking time and temperatures		
19*		Proper reheating procedures for hot holding		
20*		Proper cooling time and temperatures		
21*		Proper hot holding temperatures		
22*		Proper cold holding temperatures		
23*		Proper date marking and disposition		
24*		Time as a Public Health Control; procedures and records		
<b>Consumer Advisory</b>				
25*		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26*		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27*		Food additives: approved and properly used		
28*		Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29*		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is <b>not</b> in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34*		Plant food properly cooked for hot holding		
35*		Approved thawing methods used		
36	IN	Thermometer provided and accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
<b>Utensils, Equipment, and Vending</b>				
47	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	OUT	Warewashing facilities: installed, maintained, and used; test strips		
49	IN	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot and cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, and cleaned		
56	IN	Adequate ventilation and lighting; designated areas used		

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/acph>

**OBSERVATIONS:**

**48. Warewashing facilities: installed, maintained , and used; test strips:**

**Observation:** A test kit or other device that accurately measures the concentration of sanitizing solution was not available at time of inspection.

**This is a Priority Foundation item** 4-302.14 - Sanitizing Solutions, Testing Devices Provided (Pf)

**General Comments:**

Mobile license renewal inspection conducted at the Willow office on this date, 5/21/2024.

Mobile was observed clean with working refrigeration. Hot water located at the hand washing sink measured over 85F within 30 seconds of being activated and the hand washing sink was stocked with soap and towels.

Reviewed mobile food safety operations and commissary usage during the inspection.

Inspection Result: PASS

Mobile completed invoice payment and received 2024 Mobile Retail Food license sticker during the inspection.

Additional comments: Owner was instructed to get sanitizer test strips.