

# SEÑOR JAIMES MEXICAN RESTAURANT & CANTINA - 4615 EVERHART

**Date:** August, 22 2019

**Occupancy:**

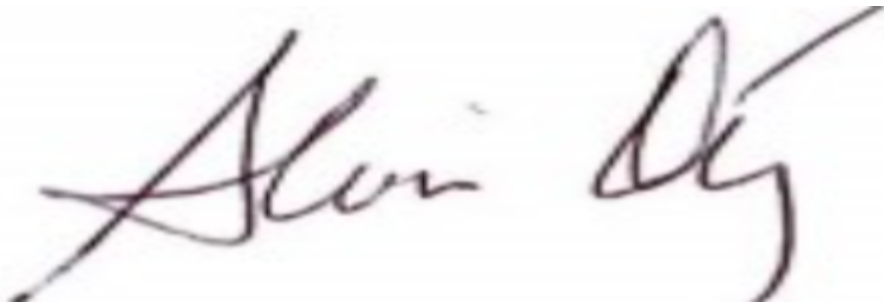
**Score :** 89

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Clean inside ice machine.  Dishwashing machine is sanitizing at 0 ppm.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employee touched face and did not wash hands immediately after	No

1	34. No Evidence of Insect contamination, rodent /other animals	Roaches and gnats	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees must wear effective hair restraints and beard guards.	No
1	38. Approved thawing method	Do not thaw out meat at room temperature.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense dry goods.	No
1	46. Toilet Facilities; properly constructed, supplied, and clean	Strong sewage odor coming from women's restroom.	No

**Inspector Signature:**

**Location Represen**



Gloria Diaz, 08/22/2019



Michelle Moya, 08/22/2019

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