

LA MEXICANA BAKERY & TORTILLA FACTORY - 6337 S. PADRE ISLAND DR.

Date: January, 28 2020

Occupancy:

Score : 84

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not stack pie dough pans one on top of the other unless they have clear wrap between them.	No
3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after handling different tasks and double	No

hand wash them or wear
disposable gloves before
handling ready to eat food.

3	18. Toxic substances properly identified, stored and used	Store chemical spray bottles away from pans. Label all spray bottles as to contents.	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not use handwashing sink for anything else but handwashing.	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees must not wear jewelry or nail polish. Employees must use drinking cups with lids.	No
1	36. Wiping Cloths; properly	Store wiping towels in proper place in a sanitizing	No

used and stored solution or in the dirty towel container.

1	37. Environmental contamination	Maintain all food covered at all times.	No
1	43. Adequate ventilation and lighting; designated areas used	Shield and cap light fixtures.	No
1	45. Physical facilities installed, maintained, and clean	Clean behind equipment and area where pastries are prepared.	No

Inspector Signature:

Location Represen



Gloria Diaz, 01/28/2020

Liudmila Blanco, 01/