

Re-inspection on 2 triggered.



FOR OFFICE USE ONLY

Enforcement letter to follow.

EMAIL Partial correction of 3/6 violation.

NAME OF ESTABLISHMENT Little Mamas		ADDRESS OR LOCATION 1725 F Blackburn RD		CITY Mount Vernon		
MEALS SERVED MEALS OBSERVED	B L D C O B L D C O	PURPOSE OF INSPECTION	<input type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Other:	<input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary <input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint	ESTABLISHMENT TYPE SF-3	RISK CATEGORY 360-
DATE 3/12/18	TIME IN 13:00	ELAPSED TIME	TOTAL POINTS 40	RED POINTS 35	REPEAT RED 35	PHONE Phone Polly 416-1551

TEMPERATURE OBSERVATIONS					
Food	Location	Temp (°F)	Food	Location	Temp (°F)
Salsa	Back Upright Fridge	56°F	Cooked rice	3 door 1/2 height fridge	41°
Cooked Beef - Cooling	Back Upright Fridge (in 3 hrs)	75°F			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
	Re-inspection to confirm correction of 3/6/18 critical violations. Violations repeated as listed below. Violations 16 + 20 are corrected from 3/6/18.	
5,	Proper barriers used for ready to eat food; Lettuce being cut by worker + handled with bare hands. Repeat. Bare hand contact is not allowed with ready to eat foods - gloves or other barriers must be used for fresh produce prep + handling.	25
21,	Proper refrigeration: Pans of cooked meat cooling in upright refrigerator in back kitchen. Air temp in refrigerator is 52°F, pans shallow + uncovered hot food does not appear to be making time/temp for safety. Three pans moved to 3 door low unit that is now holding ≤ 41 w/ air temp 36°F. Two pans being reheated to 165°F + placed in hot holding. Repeat violation. Do not use this unit unit PHE can be held ≤ 41°F. No cooling in this unit.	10
34	Wiping cloths properly stored in sanitizer + used.	5

Comments  
Repeat violation, Dirty wiping cloths around front + back kitchen - no sanitizer observed.  
42 Food contact surface maintained, cleaned, sanitized (5)  
Stem thermometer left coated in food, in-use bins for meat out at room temp - no sign for when to wash-rinse-sanitize. Dishes in sink to not appear to be getting sanitized.

Person In Charge (Signature) Sira Caballeria	Person In Charge (Print Name) Sira Caballeria	Date 3/12/18
Regulatory Authority (Signature) Polly Dubb	Regulatory Authority (Print Name) Polly Dubb	Follow-up Needed? <input checked="" type="radio"/> Yes <input type="radio"/> No