



**Quabbin Health District**  
126 Main Street  
Ware, MA 01082

# FOOD ESTABLISHMENT INSPECTION REPORT

**Mexicali Grill**  
146 West Street  
Ware, MA 01082  
**Permit #:**

**Inspection #:** A0EAA0E  
**Date:** 5/7/26 11:52 AM  
**Closed:** 5/7/26 1:22 PM  
**Type:** Routine  
**Inspector:** John M. Prenosil

**Category:** Full Service Restaurant  
**Phone:** 413-277-0925  
**Risk Level:** 3  
**PIC:** Dolores Nunez

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance, OUT = out of compliance, N/O = not observed, N/A = not applicable, COS = corrected on-site during inspection **Repeat Violations in Yellow**

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

## Good Retail Practices

Safe Food and Water 30-32	#V	IN	OUT	NA	NOCOS	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOCOS
30. Pasteurized eggs used where required		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control 33-36	#V	IN	OUT	NA	NOCOS	46. Gloves used properly	#V	IN	OUT	NA	NOCOS
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities 50-56	#V	IN	OUT	NA	NOCOS
Food Identification 37	#V	IN	OUT	NA	NOCOS	50. Hot & cold water available; adequate pressure	#V	IN	OUT	NA	NOCOS
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	52. Sewage & waste water properly disposed	#V	IN	OUT	NA	NOCOS
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	State/Local Regulations	#V	IN	OUT	NA	NOCOS
State/Local Regulations	#V	IN	OUT	NA	NOCOS	State / Local regulation violation		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Priority	Priority f	Core	Total
2	1	18	21



Inspector Signature



PIC Signature

**No Re-Inspection Required**

---

## Violations Cited

### 10 C 6-301.14 Handwashing- Signage

**Code Description:** A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**Notes:** Hand sink does not have an Employees Must Wash Hands sign.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 10 C 6-301.14 Handwashing- Signage

**Code Description:** A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**Notes:** Hand sink does not have an Employees Must Wash Hands sign.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 10 C 6-301.14 Handwashing- Signage

**Code Description:** A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

**Notes:** Hand sink does not have an Employees Must Wash Hands sign.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 15 C 3-302.11 (A)(4) Packaged and/or wrapped foods

**Code Description:** Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.

**Notes:** Food items being stored uncovered. To prevent cross contamination cover all food items.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

**16 C 4-602.11 (D)(1) Food Contact Surfaces and Utensils - Containers of TCS foods**

**Code Description:** Surfaces of utensils and equipment contacting TCS foods may be cleaned less frequently than every 4 hour if in storage, containers of TCS food and their contents are maintained at temperatures specified under Chapter 3 (41°F or below) and the containers are cleaned when they are empty.

**Notes:** Bulk container of salsa shows evidence of infrequent cleaning. As container is emptied it must be cleaned and not simply refilled.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 16 C 4-602.11 (E)(4) Food-Contact Surfaces and Utensils

**Code Description:** Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

**Notes:** Soda gun nozzle has accumulation of sticky debris. Wash/rinse/sanitize.

**Area:** bar



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 22 Pr 3-501.16 (A)(2) (B) Proper Cold Holding Temps.

**Code Description:** Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable *Salmonellae* shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

**Notes:** Frigidaire cold holding not maintaining 41F or cooler. Adjust thermostat so temperature remains 41F or cooler.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

### 23 Pr 3-501.18 Ready-to-Eat Food Disposition

**Code Description:** A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.

**Notes:** Diced tomatoes are not date marked. All prepped food items must be marked with either the prep or use by date.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

---

### 36 C 4-204.112 (A)(B)(D) Temperature Measuring Devices

**Code Description:** In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.

**Notes:** No secondary thermometer in numerous cold holding units. Ensure all units have secondary thermometer.

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 40 C 2-303.11 Jewelry Prohibitions

**Code Description:** Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

**Notes:** Employee handling/cooking food wearing a wrist watch. Employees handling food can only wear a plain wedding band.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

### 43 C 3-304.12 In-Use Utensils/Between-Use Storage

**Code Description:** During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



**Notes:** In use utensils being stored in non-running water.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

### 43 C 3-304.12 In-Use Utensils/Between-Use Storage

**Code Description:** During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



**Notes:** Unapproved scoop resting in product. To prevent cross contamination scoop must have a handle that remains out of product.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

### 43 C 3-304.12 In-Use Utensils/Between-Use Storage

**Code Description:** During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



**Notes:** Scoop handle resting in product. To prevent cross contamination ensure scoop handles do not touch product.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

### 43 C 3-304.12 In-Use Utensils/Between-Use Storage

**Code Description:** During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



**Notes:** Scoop handle resting in product. To prevent cross contamination ensure scoop handles do not touch product.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 47 C 4-204.16 Beverage Tubing. Separation

**Code Description:** Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin.

**Notes:** Soda dispenser lines are touching ice. Ice is a food product. Soda lines should be adjusted so they are not in contact with ice.

**Area:** bar



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

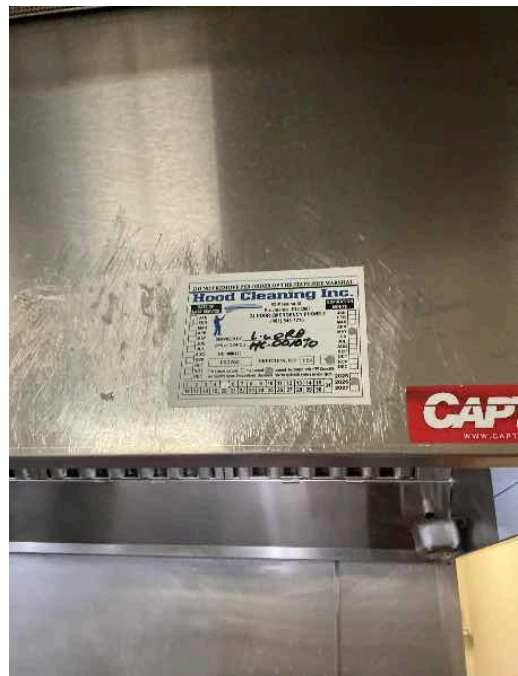
---

#### 47 C 4-501.11 Good Repair and Proper Adjustment

**Code Description:** Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

**Notes:** Hood past due for cleaning.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Interior of microwave has accumulation of dried food debris. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Cold holding unit has accumulation of food debris on drawer. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Accumulation of grease on tray. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Spill on floor of walk in cooler. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 55 PF 6-501.15 Clean. Maint. Tools Prev. Contam.

**Code Description:** Food preparation sinks, handwashing lavatories, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

**Notes:** Mop not hung to air dry after use. Hang mops to air dry.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 10 days.

---

## Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	hand sink by coffee machine	water		108	
kitchen	Atosa cold holding	milk	Holding	38	
kitchen	Atosa cold holding	salsa	Holding	43	✓
kitchen	hand sink by chip dispenser	water		120	
kitchen	Atosa cold holding in back bar		Holding	32	
kitchen	prep station	sauce	Holding	34	
kitchen	hot holding	soup	Holding	155	
kitchen	cold holding under stove	raw shrimp	Holding	38	
kitchen	cold holding under flat top	raw chicken	Holding	38	
kitchen	hand sink by chip dispenser	water		122	
kitchen	employee restroom hand sink	water		104	
kitchen	walk in cooler	ambient	Holding	38	

## General Notes