

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>10/22/2024</b>	Time in: <b>2:40</b>	Time out: <b>3:50</b>	License/Permit # <b>FS-9091</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>La Cocina Del Tio Mon Taqueria</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>
Physical Address: <b>105 Kenway Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>All Pest/8-28-2024</b>	Hood Oil Less/9-2-2024	Grease trap : <b>WeDo/10-8-2024</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					<b>3</b>					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
W						<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>						✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					<b>2</b>					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
<b>1</b>						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Ramon Melendez</i>	Print: <b>Ramon Melendez</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: La Cocina Del Tio Mon Taqueria	Physical Address: 105 Kenway	City/State: Rockwall, TX	License/Permit # FS-9091	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/hot dogs	45	steam wells/rice	159	rice	39
cut tomatoes	45	beans	166	chicken	40
shredded cheese	45	pork/beef	178/165		
diced chicken	44	pork	168		
on stove/beef	139	glass front cooler/ambient	38		
pork	138	WIC/beef	39		
hominy	166	pork	40		
tripe	92	beans	40		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 119F equipped
	3 comp sink 130F
45	Need to clean floors, food debris
45	More maintenance needed to floors, walls, baseboards
	Caulking behind sinks has been replaced. Good.
3	Tripe reheated to 165 F at inspection/ had been made an hour previous/to hot hold at 135F/avoid stacking on top of other pans, hot hold on flat top instead
2	Cold top needs to cold hold at 41F or below
10	To clean and sanitize knife magnet
	Cutting boards look much better.
42	To clean in/around/on equipment
14	To use gloves for all ready to eat foods/tortas
10	Sani buckets setup too weak/COS to 100ppm chlorine
10/33	Sani sink while warewashing setup too weak/COS to 50-100ppm chlorine
	Rice, beans, Pork in back in ice baths/using proper techniques/2 hours to 70 then 4 hours to 41F or below
W	Avoid storing cooked food (rice) next to raw meat prep to avoid contamination
21	Need certified food manager on duty during prep and service
32	Avoid using single use containers as storage containers as not cleanable
36	Store wiping cloths in sani buckets
	Back area/ceiling repaired. good.
40	Avoid using Styrofoam containers to store sugar, salt etc. Use a cleanable container instead, cover when not using

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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