## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

|             | ate:<br>3/2   | 2/2  | 202                | 24  | Time in: 2:40  | Time out: <b>3:50</b>  |  | S-90  |         | 1                              |   |               |                                   |        | Est. Type  | Risk Category  | Page 1   | of <u>2</u> |
|-------------|---|--|--------------------|---|--|--|--|---|---------|--------------------------------|---|---------------|-----------------------------------|--------|--|--|--|-------------|
| E           | stabli  | ishm   | nent               | t Name:   Contact/Owner Name:   * Number of Repeat Violations:  Number of Violations COS: |  |  |  |   | TOTAL/S | SCORE                          |   |               |                                   |        |  |  |  |             |
|             | a C   |  |                    |   | el Tio Mon Taq   |  | est control :  |   |         | Нос                            | od                                      |               | Gr                                | ease   |  | OS:<br>Follow-up: Yes  | 20/8   | 0/B         |
|             | 5 K   | env  | way                | Ro  | ockwall, TX  | All  | Pest/8-2   | 28-2024   |         | Oil Les                        | ss/9-2-                                 |               | We                                | Do     | o/10-8-2024 N  | No 🗌   |  |             |
| М           |   |  |                    |   | Status: Out = not in corpoints in the OUT box for Prior  | each numbered it   | item   | Mark '✓   |         | ckma                           | ark in                                  | appr          | opria                             | te bo  | plicable COS = corrected on si<br>ix for IN, NO, NA, COS Mark<br>ive Action not to exceed 3 days   |  | lation W-  | Watch       |
| O<br>U      | Î   | N O A O Time and Temperature for Food Safety |                    |   |  |  |  | R   |         | O I N N C U N O A O            |   |               |                                   |        |  | R  |  |             |
| T           |   |  |                    | S   | (F = de<br>1. Proper cooling time a  | egrees Fahrenhei<br>and temperature  |  |   |         | T                              |   |               |                                   | S      | 12. Management, food employe   | ees and conditional  | employees;   |             |
|             | ~   |  |                    |   | 2 Drown Cold Holding   |  | 0E/ 4 <b>5</b> 0E)   |   |         |                                | ′                                       |               |                                   |        | knowledge, responsibilities, and   |  | .h   |             |
| 3           |   |  |                    |   | 2. Proper Cold Holding   | temperature(41   | r/ 43 r)   |   |         |                                | ~                                       |               |                                   |        | 13. Proper use of restriction and eyes, nose, and mouth  | d exclusion; No disc   | marge from   |             |
| 3           |   |  |                    |   | 3. Proper Hot Holding t  | temperature(135°   | í°F)   |   |         |                                |   |               | Preventing Contamination by Hands |        |  |  |  |             |
|             | ~   |  |                    |   | 4. Proper cooking time   |  |  |   |         | 3                              |   |               |                                   |        | 14. Hands cleaned and properly   |  |  | ,           |
|             | ~   |  |                    |   | 5. Proper reheating proc<br>Hours)   | cedure for hot ho  | olding (165°   | F in 2  |         |                                | ~                                       |               |                                   |        | 15. No bare hand contact with ralternate method properly follows:  |  |  | )           |
|             | 6. Time as a Public Health Control;   |  | alth Control; prod | procedures & records  |  |  |  |   |         | Highly Susceptible Populations |   |               |                                   |        |  |  |  |             |
|             |   |  |                    |   | Ap   | proved Source  |  |   |         |                                | ~                                       |               |                                   |        | 16. Pasteurized foods used; pro<br>Pasteurized eggs used when rec  |  | ered   |             |
|             | ~   |  |                    |   | 7. Food and ice obtained good condition, safe, and destruction   | nd unadulterated;  |  | od in   |         |                                |   |               |                                   |        | Ch   | emicals  |  |             |
|             |   |  |                    |   | 8. Food Received at pro  |  | e  |   |         |                                |   |               |                                   |        | 17. Food additives; approved a   | nd properly stored;  | Washing Fru  | ıits        |
|             | <b>'</b>  |  |                    |   | check at rece  | •  |  |   |         |                                | ~                                       |               |                                   |        | & Vegetables  18. Toxic substances properly i  | dentified stored an  | d used   |             |
|             |   |  |                    |   | Protection  9. Food Separated & pro  | of trom Contamination  |  | ood   |         |                                | <b>'</b>                                |               |                                   |        | 16. Toxic substances properly i  | dentified, stored an   | u useu   |             |
| W           |   |  |                    |   | preparation, storage, dis  |  |  |   |         |                                |   |               |                                   |        |  | / Plumbing   |  |             |
| 3           |   |  |                    |   | 10. Food contact surface Sanitized at  | ppm/temperature  | re   |   |         |                                | •                                       |               |                                   |        | 19. Water from approved sourc backflow device  |  |  |             |
|             | ~   |  |                    |   | 11. Proper disposition of reconditioned <b>disc</b>  |  | iously serve   | ed or   |         |                                | ~                                       |               |                                   |        | 20. Approved Sewage/Wastewa disposal   | ater Disposal Syster   | n, proper  |             |
|             |   |  |                    | _   |  |  |  |   |         |                                |   |               |                                   |        |  |  |  |             |
| 0           | ī   | N  | N                  | С   | Pri  | ority Founda   | ation Item   | ns (2 Poin  |         | _                              |   | _             |                                   | _      | rective Action within 10 days  |  |  | R           |
| O<br>U<br>T | I<br>N  | N<br>O                                       | N<br>A             | C<br>O<br>S   | Demonstration  | n of Knowledge/  | / Personnel  |   | nts) v  | o<br>U<br>T                    | I                                       | Req<br>N<br>O | n<br>A                            | Cor.   | rective Action within 10 days Food Temperature   | Control/ Identific   | ation  | R           |
| U           |   |  |                    | О   |  | n of Knowledge/<br>resent, demonstra   | / Personnel  | owledge,  |         | O<br>U                         | I                                       | N             | N                                 | C<br>O | •  | d; Equipment Ade   |  | R           |
| U<br>T      |   |  |                    | О   | Demonstration 21. Person in charge pro   | n of Knowledge/<br>resent, demonstra<br>rtified Food Man   | / Personnel<br>ation of kno<br>nager/ Poste  | owledge,  |         | O<br>U                         | I<br>N                                  | N             | N                                 | C<br>O | Food Temperature  27. Proper cooling method used Maintain Product Temperature  28. Proper Date Marking and december 28.  | d; Equipment Adec  | quate to   |             |
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| Received by: (signature) Ramon Melendez | Print: Ramon Melendez     | Title: Person In Charge/ Owner Manager |
|---|---------------------------|--|
| Inspected by: Christy Cortez, RS        | Print: Christy Cortez, RS | Business Email:                        |

Form EH-06 (Revised 09-2015)

| E . 12.1                 | . N   | Di : 1 A   |   | G'. (G                |                | T: /D :://                     | l n        | 0 60                 |  |  |  |
|--------------------------|---|------------|---|-----------------------|----------------|--------------------------------|------------|----------------------|--|--|--|
|                          | ment Name:<br>ina Del Tio Mon Taqueria  | Physical A | ddress:                                     | City/State:<br>Rockwa | II. TX         | License/Permit # FS-9091       | Page       | <u>2</u> of <u>2</u> |  |  |  |
|                          | ·   | 1          | TEMPERATURE OBSERVA                         |                       | ., ., .        |                                |            |                      |  |  |  |
| Item/Loc                 | ation   | Temp F     | Item/Location                               | Temp F                | Item/Loca      | tion                           |            | Temp F               |  |  |  |
|                          | op/hot dogs   | 45         | steam wells/rice                            | 159                   |                | rice                           |            | 39                   |  |  |  |
|                          | <u>it tomatoes</u>  | 45         | beans                                       | 166                   |                | chicken                        |            | 40                   |  |  |  |
|                          | edded cheese  | 45         | pork/beef                                   | 178/165               |                |                                |            |                      |  |  |  |
|                          | ced chicken   | 44         | pork  | 168                   |                |                                |            |                      |  |  |  |
| or                       | n stove/beef  | 139        | glass front cooler/ambient                  | +                     |                |                                |            |                      |  |  |  |
|                          | pork  | 138        | WIC/beef                                    | 39                    |                |                                |            |                      |  |  |  |
|                          | hominy  | 166        | pork  | 40                    |                |                                |            |                      |  |  |  |
|                          | tripe   | 92         | beans                                       | 40                    |                |                                |            |                      |  |  |  |
| Itam:                    |   |            | SERVATIONS AND CORRECTI                     |                       | ~              |                                |            |                      |  |  |  |
| Item<br>Number           | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |            |   |                       |                |                                |            |                      |  |  |  |
|                          | Hand sink 119F equ  | uipped     |   |                       |                |                                |            |                      |  |  |  |
|                          | 3 comp sink 130F  |            |   |                       |                |                                |            |                      |  |  |  |
| 45                       | Need to clean floors  |            |   |                       |                |                                |            |                      |  |  |  |
| 45                       |   |            | to floors, walls, basebo                    | ards                  |                |                                |            |                      |  |  |  |
|                          | Caulking behind sinks has been replaced. Good.  |            |   |                       |                |                                |            |                      |  |  |  |
| 3                        |   |            | ade an hour previous/to hot hold at 135F/av | oid stacking on       | top of other p | pans, hot hold on flat top in: | stead      |                      |  |  |  |
| 2                        | Cold top needs to c   |            |   |                       |                |                                |            |                      |  |  |  |
| 10                       | To clean and sanitize knife magnet Cutting boards look much better.   |            |   |                       |                |                                |            |                      |  |  |  |
| 42                       | To clean in/around/   |            |   |                       |                |                                |            |                      |  |  |  |
| 14                       | To use gloves for a   |            |   |                       |                |                                |            |                      |  |  |  |
| 10                       |   |            |   | rine                  |                |                                |            |                      |  |  |  |
|                          | Sani buckets setup too weak/COS to 100ppm chlorine Sani sink while warewashing setup too weak/COS to 50-100ppm chlorine   |            |   |                       |                |                                |            |                      |  |  |  |
| 10/00                    | 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                       | •   |            | er on duty during prep a                    | <b>.</b>              |                |                                |            |                      |  |  |  |
| 32                       |   |            | •     |                       |                | eanable                        |            |                      |  |  |  |
| 36                       | Avoid using single use containers as storage containers as not cleanable  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        |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
|                          |   |            |   |                       |                |                                |            |                      |  |  |  |
| Received<br>(signature)  | ·   |            | Print:                                      | 1 - 1                 |                | Title: Person In Charge        |            |                      |  |  |  |
|                          | Kamon Melendez  |            | Ramon M                                     | ielenc                | iez            | Managei                        |            |                      |  |  |  |
| Inspected<br>(signature) |   | tez, 1     | RS Christy Co                               | ortez,                | RS             | Complex V N                    | # 0011     | ad                   |  |  |  |
| Form EH 06               | 6 (Revised 09-2015)   |            |   |                       |                | Samples: Y N                   | # collecte | zu .                 |  |  |  |