Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		3/1	2 0 '	22	Time in: 2:50	Time out: 4:05	_	License/Po							Est. Type Risk Category Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		G-Complai		_	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE
Es	tabli	ishn	nent	Nam			Contac	t/Owner N	lame:						* Number of Repeat Violations: ✓ Number of Violations COS:	
			ddro way		ockwall, TX	All	est control I Pest/2v	weeks		Hoo Oil L	od .ess/;	3mo	Gr We	ease Do	e trap : Follow-up: Yes D/1000gal/3mo	C
Ma					Status: Out = not in compoints in the OUT box for Prior	each numbered i		Mark '		eckma	ark in	appr	opriat	te bo	populable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	ch
O U	mpli I N	iance N O	e Sta N A	tus C O		perature for F		y	R	O U		iance N O	N	us C O	Employee Health	R
T W				S	1. Proper cooling time a	egrees Fahrenhe and temperature				Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
۷۷					2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	-
3						•					~				eyes, nose, and mouth	L
	/				3. Proper Hot Holding t4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~				Proper cooking time Proper reheating proc			5°F in 2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	11.6			-		~				alternate method properly followed (APPROVED $\stackrel{.}{Y}$ $\stackrel{.}{N}$)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					App	proved Source	;				~			į	Pasteurized eggs used when required eggs cooked	
3				>		nd unaduÎterated eak/Noga	d; parasite ales	ood in							Chemicals	
	<				8. Food Received at pro		re				1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contami	ination				~				Water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis	splay, and tastin	ng								Water/ Plumbing	
3					10. Food contact surfact Sanitized at	es and Returnab ppm/temperatur	bles ; Clean re	ed and			~			•	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc.	of returned, prevarded	viously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
											ldot					
					Pri	ority Founda	ation Itei	ms (2 Po		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personne	el	R R	o o o o	_	Requ N O	N	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		of Knowledge	e/ Personne ration of kn	el owledge,		O U	I	N	N	C O		R
Т		N O		О	Demonstration 21. Person in charge pro	of Knowledge esent, demonstr rtified Food Ma	e/ Personne ration of kn anager/ Post	el owledge, ted		O U T	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
Т	N	N O		О	Demonstration 21. Person in charge prand perform duties/ Cer	esent, demonstr rtified Food Ma	ration of kn nanager/ Post	owledge, ted		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
Т	N	NO		О	Demonstration 21. Person in charge prand perform duties/ Cer 22. Food Handler/ no un	esent, demonstr rtified Food Ma nauthorized pers rdkeeping and Labeling	e/ Personne ration of kn anager/ Post rsons/ perso l Food Pack	owledge, ted		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	
Т	N	N O		О	Demonstration 21. Person in charge prand perform duties/ Cer 22. Food Handler/ no un Safe Water, Recon	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu	nowledge, ted nnnel kage		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
Т	V	N O		О	21. Person in charge prand perform duties/ Cer 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water 24. Required records av	esent, demonstr rtified Food Ma nauthorized pers rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa	connel connel connel connel connel connel connel connel connel connect		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
Т	V	N O		О	21. Person in charge properties and perform duties / Ceres 22. Food Handler / no under the safe Water, Record 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance vibration / Packaged 25. Compliance with Variance processing methods; materials of the safe processing methods of the safe processing	esent, demonstr rtified Food Ma nauthorized pers rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions	connel connel connel connel connel connel connel connel connel connect		O U T	V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
Т	V	NO		О	21. Person in charge properties and perform duties / Cer 22. Food Handler / no under the second seco	esent, demonstratified Food Manauthorized personal Labeling ravailable; adequaliable (shellstof Food labeled with Approved ariance, Special obtained for spanufacturer instraumer Advisor; er Advisories; rainder/Buffet Plaed temps	ration of kn anager/ Posts rsons/ perso Food Pack quate pressu ock tags; pa Procedure lized Proces pecialized ructions y aw or under	cooked en Label	R	2 W	V V	NO	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
2 0	N	N	A	O S	21. Person in charge properties and perform duties / Ceres 22. Food Handler / no understand the safe Water, Record 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance with Variance processing methods; materials and Constand the safe processing methods; materials and Constand the safe processing of Consumers foods (Disclosure/Remission of Consumers to require Core Items (1 Poins Cores Items (1 Poi	resent, demonstratified Food Manauthorized personal Labeling ravailable; adectivation of the Control of the Con	ration of kn anager/ Post rsons/ perso Food Pack quate pressu ock tags; pa Procedure lized Proces pecialized ructions y aw or under ate)/ Allerge	cooked en Label	R	2 Www. Note 100	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Т	ンソソソ		A	OS	21. Person in charge properties and perform duties / Ceres 22. Food Handler / no understand the safe Water, Record 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance with Variance processing methods; materials and Constand the safe processing methods; materials and Constand the safe processing of Consumers foods (Disclosure/Remission of Consumers to require Core Items (1 Poins Cores Items (1 Poi	resent, demonstratified Food Manauthorized personal Labeling ravailable; adectivation of Food Contar	ration of kn anager/ Post ration of kn anager/ Post resons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces becialized ructions Ty aw or under ate)/ Allerge Require (mination	cooked en Label	Action	2 W	V V V	xcee	N A N N N N N N N N N N N N N N N N N N	Da	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
2 0 U T 1	N	N	A	o s	21. Person in charge properties and perform duties / Cer 22. Food Handler / no under the second seco	resent, demonstratified Food Manauthorized personal Labeling ravailable; adectivation of Food Contarect contamination of Food Contarect contage contage contage contage contage contage contag	ration of kn anager/ Post rsons/ perso Food Pack quate pressu ock tags; pa Procedure lized Proces pecialized ructions y aw or under ate)/ Allerge Require C mination on, rodent/o	owledge, ted onnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 W	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification 41.Original container labeling (Bulk Food)	
2 0 UT 1	N	N	A	o s	21. Person in charge properties of the content of t	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Special e obtained for spanufacturer instracturer Advisories; rainder/Buffet Placed temps and Violations of Food Contarect contaminations/seating, drinking	ration of kn anager/ Post ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge Require C mination on, rodent/o	owledge, ted onnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 W Note Note 1	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification	
2 0 U T 1	N	N	A	o s	21. Person in charge prand perform duties/ Cer 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water 24. Required records ave destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material consumeration of the consumera	resent, demonstratified Food Manauthorized personal Labeling ravailable; adectable (shellstof Food labeled ariance, Special e obtained for spanufacturer instructurer instructurer instructurer) and temps and temps of Food Contarect contaminations/seating, drinking perly used and s	ration of kn anager/ Post ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge Require C mination on, rodent/o	owledge, ted onnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 W	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities	
2 0 U T 1 1	N	N	A	o s	21. Person in charge prand perform duties/ Cer 22. Food Handler/ no unsuperson and perform duties/ Cer 22. Food Handler/ no unsuperson and perform duties/ Cer 23. Hot and Cold Water 24. Required records avidestruction); Packaged Conformance vith Vith Complex (25. Compliance with Vith Complex (26. Posting of Consume foods (Disclosure/Remiments to require Core Items (1 Point Prevention of 34. No Evidence of Insuminals 35. Personal Cleanlines 36. Wiping Cloths; propersonal Cleanlines 36. Wiping Cloths; propersonal Cleanlines 22. Providence of Insuminals 36. Wiping Cloths; propersonal Cleanlines 26. Wiping Cloths; propersonal Cleanlines 26. Wiping Cloths; propersonal Cleanlines 27. Providence of Insuminals 27. Personal Cleanlines 27. Personal C	rof Knowledge esent, demonstratified Food Ma nauthorized personal Labeling ravailable; adequations and Labeling ravailable (shellstof Food labeled with Approved ariance, Special obtained for special	ration of kn anager/ Post ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized ructions ry aw or under ate)/ Allerge Require C mination on, rodent/o	owledge, ted onnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 W Note Note 1	to E	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
2 0 U T 1 1	V V V	N	A	o s	21. Person in charge properties of the content of t	rof Knowledge esent, demonstratified Food Ma nauthorized personal Labeling ravailable; adequations and Labeling ravailable (shellstof Food labeled with Approved ariance, Special obtained for special	ration of kn anager/ Post ration of kn anager/ Post resons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces becialized ructions Ty aw or under ate)/ Allerge reference mination on, rodent/c ng or tobacc stored	owledge, ted onnel kage ure, safe urasite es ss, and r cooked en Label	Action	2 W Note Note 1	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
2 0 U T 1 1	V V V	N	A	o s	21. Person in charge properties of the content of t	r available; adectivations of Food Contarted temps are Advisories; rainder/Buffet Plaed temps are Advisories; rainder/Buffet Plaed temps are to	ration of kn anager/ Post ration of kn anager/ Post resons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces becialized ructions Ty aw or under ate)/ Allerge reference mination on, rodent/o ng or tobacc stored	cooked en Label Corrective Other Couse	Action	2 W Note Note 1	I N	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	

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

Form EH-06 (Revised 09-2015)

	ment Name: ocina Del Tio Mon	Physical A	ddress: Cenway	City/State:	ıll TX	License/Permit # FS-9091	Page	<u>2</u> of <u>2</u>			
La C		103 1	TEMPERATURE OBSERVA		III, IA	1 0-3031					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
cold to	op/cut tomatoes	43	rice/beef	155/152	white	freezer ambi	ient	4			
	cheese	44	pork	141							
und	ler/beef cutlet	42	chicken	146							
	chorizo	71	glass front drink cooler ambier	t 34							
	stove/beef	156	WIC/beef	78							
	pork	166	rice/beans	41/51							
	posole	148	chicken/pork	40/41							
stea	am table/beans	136	chicken	168							
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECT			HE CONDITIONS OPEN	DVED	ND.			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink with soap and paper towels										
W	3 comp sink only 106F	. just did	lunch dishes. Will check a	t end of ins	spection.	30 minutes later	r 128+	·F			
2	Cold.top must cold	hold at	41F or below. Close lid	ls							
40	Avoid lining shelves										
45			missing baseboards, n	nissing gr	out						
10	Sani bucket not set										
36	Store wiping cloths										
32	Seal exposed wood										
40	•		storage for straws, salt	pepper							
41	Use spice container										
35	1		items low and separat	e							
27	Must use aggressive coo	ing methods including shallow metal pans, using ice slurry baths, taking temps often									
Suggested to purchase multiple ice paddles											
			ithin 2 hours to 70 the	1 4 hours	to 41F						
21	Need certified food	manage	er on duty at all times d	uring pre	p and s	service					
37											
37											
37											
40											
7/34											
45											
45	5, 1 1										
42	Clean in/around/on equipment and shelves										
45	<u> </u>										
32	-										
De' '	Lhvi		Duint.		-	Tido, Deven F. Cit.	o/ O				
Received (signature)	_		Ramon N	/lelend	dez	Title: Person In Charge Owner	e/ Owner				
Inspected (signature)		ten 1	Print: Christy C	ortez	RS			·			
	2. 1. 000y 201	ر رو ح	orning C	ن در 	1 10	Samples: Y N	# collecte	ed			