

Retail Food Establishment Inspection Report

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

Date: 10/13/2022	Time in: 2:50	Time out: 4:05	License/Permit # FS-9091	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: La Cocina Del Tio Mon			Contact/Owner Name: Ramon Melendez		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 105 Kenway Rockwall, TX			Pest control : All Pest/2weeks		Hood Oil Less/3mo WeDo/1000gal/3mo	
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>						23/77/C

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
3				✓		Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
3						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						2					
✓						W					

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
Prevention of Food Contamination						Food Identification					
1						1					
1						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cut tomatoes	43	rice/beef	155/152	white freezer ambient	4
cheese	44	pork	141		
under/beef cutlet	42	chicken	146		
chorizo	71	glass front drink cooler ambient	34		
stove/beef	156	WIC/beef	78		
pork	166	rice/beans	41/51		
posole	148	chicken/pork	40/41		
steam table/beans	136	chicken	168		

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 with soap and paper towels
W	3 comp sink only 106F. just did lunch dishes. Will check at end of inspection. 30 minutes later 128+F
2	Cold.top must cold hold at 41F or below. Close lids
40	Avoid lining shelves with foil. Change daily
45	Gaps in walls, cracked tile, missing baseboards, missing grout
10	Sani bucket not setup to 100 ppm. COS
36	Store wiping cloths in sani buckets
32	Seal exposed wood in front counter
40	Avoid use of styrofoam as storage for straws, salt pepper
41	Use spice containers for original product only
35	Store employee drinks and items low and separate
27	Must use aggressive cooling methods including shallow metal pans, using ice slurry baths, taking temps often
	Suggested to purchase multiple ice paddles
	All items made today/still within 2 hours to 70 then 4 hours to 41F
21	Need certified food manager on duty at all times during prep and service
37	Discard unused equipment in back to better clean
37	Best to hang mops to dry
37	Store items 6 inches off of floor to clean
40	Discard single use items (after initial use) as not cleanable
7/34	Bugs in cornmeal/discarded
45	Clean walls behind shelving, behind prep areas
45	Clean floors, under equipment
42	Clean in/around/on equipment and shelves
45	Clean and organize throughout
32	All equipment to be NSF

Received by: (signature) <i>Ramon Melendez</i>	Print: Ramon Melendez	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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