Retail Food Establishment Inspection Report																			
Date:         Time in:         Time out:         License/Per           4/18/2022         2:20         3:20         FS-9														E	Est. Type	Risk Category	Page <u>1</u> of	2	
Pu	rpos	e of	Ins	pec	tion: 🖌 1-Routine	2-Follow Up	3-Con	plaint		_	Inve	stiga	atio	n	5-CO/Constru		6-Other	TOTAL/SCO	RE
	tabli C				el Tio Mon		Contact/Owr			θZ					<ul><li>★ Number of R</li><li>✓ Number of V</li></ul>			07/70	
Ph 10	ysica 5 K	il Ao env	ddre vav	ss: St	Rockwall, TX	All P	control : est/month	lv		Hoo OilLe		3mo	GW	reas	e trap : o/1000gal/3mo		Follow-up: Yes 🗸	27/73/	C
	<b>Compliance Status: Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b>								not o	- + · · · · ·					site $\mathbf{R}$ = repeat vie	plation W- Wat	ch		
Compliance Status:       Out = not in compliance       IN = not compliance       NO = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W-Watcl         Mark the appropriate points in the OUT box for each numbered item       Mark '*' a checkmark in appropriate box for IN, NO, NA, COS       Mark and in appropriate box for R         Priority Items (3 Points)       violations Require Immediate Corrective Action not to exceed 3 days																			
Co O U T	mpli I N	nce N O	Stat N A	C C O S		ees Fahrenheit)	d Safety	R	Ł	Co O U T	Ν	iance N O	e Sta N A	tus C O S			R		
w					1. Proper cooling time and	l temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding ten	mperature(41°F	/ 45°F)		_		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding tem	perature(135°F	)				<u> </u>				Preventing Contamination by Hands				
	~				4. Proper cooking time and	d temperature				✓ 14. Hands cleaned and properly washed/ Gloves <b>Gloves used</b>						used properly	Т		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						2			If the second seco								
	~				6. Time as a Public Health	Control; proce	dures & recor	ds		Highly Susceptible Popula						ceptible Populations	•		
						oved Source					~				16. Pasteurized for Pasteurized eggs u eggs cooke	fered			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Big Steak Meat Co/Nogales																	
	~				8. Food Received at proper						~				17. Food additives & Vegetables	; approved	and properly stored;	Washing Fruits	
					check at receip	)[ om Contamina	tion			3					18. Toxic substance		y identified, stored a	nd used	
					9. Food Separated & protect	cted, prevented													
3					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				_		r						er/ Plumbing arce; Plumbing instal	led; proper	
3				~	Sanitized at <u>100</u> ppr 11. Proper disposition of re	eturned, previou	isly served or		_		~				backflow device 20. Approved Sew	age/Waste	water Disposal Syste	em, proper	
	~				reconditioned discarded Priority Foundation Items (2 Po				<u>(a)</u>	olat	V	Pog	uira	Co	disposal	hin 10 day		_	
O U	I N	N O	N A	C O	Demonstration of	*		R		O U	-	N O		C 0			re Control/ Identifi	cation	R
T	~			S	21. Person in charge preser and perform duties/ Certifi			ge,		т 2				S	27. Proper cooling Maintain Product 7		sed; Equipment Ade	equate to	T
-	~	1           22. Food Handler/ no unauthorized persons/ personnel						2					28. Proper Date M	1			-		
	Safe Water, Recordkeeping and Food Package Labeling						_	~				29. Thermometers Thermal test strips digital	•	accurate, and calibra	ted; Chemical/				
	~				23. Hot and Cold Water av	vailable; adequa	te pressure, sa	fe			<u> </u>	1	<u> </u>		U	quiremen	t, Prerequisite for C	peration	
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							~				30. Food Establis		rmit (Current/insp r	eport sign posted)	)
	~				Conformance with 25. Compliance with Varia HACCP plan; Variance ob processing methods; manu	ance, Specialize	d Process, and alized	L			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consun	ner Advisory				2					32. Food and Non- designed, construc		act surfaces cleanabl sed	e, properly	
	~				26. Posting of Consumer A foods (Disclosure/Reminder meats to required	er/Buffet Plate) temps	Allergen Lab	el			~				Service sink or cur	b cleaning			
0	I	N	N	С	Core Items (1 Point)			tive Ac		0	Ι	Ν	Ν	С	uys or Next Inspect				R
U T	N	0	A	O S	Prevention of H 34. No Evidence of Insect					U T	N	0	A	O S	41.Original contain		Identification		
1					animals 35. Personal Cleanliness/ea				_		~								
1	-				36. Wiping Cloths; properl				_						42. Non-Food Con	•	ical Facilities		
1	-				37. Environmental contam	-			-	1	~						lighting; designated	areas used	+
Ľ	1				38. Approved thawing met				-	⊢	-				44. Garbage and R				_
					50. rippio cu una me	thod			1									ies maintained	
1										-	~								_
1						U <b>se of Utensils</b> 2 linens; properl		,		1	2 2 2				45. Physical facilit	ies installe	ed, maintained, and c	lean	
1 1 1					Proper U 39. Utensils, equipment, &	U <b>se of Utensils</b> z linens; properl ttensils; properl	y used			1					45. Physical facilit	ies installe s; properly	ed, maintained, and c	lean	

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

Form EH-06 (Revised 09-2015)

	nent Name: Dicina Del Tio Mon	Physical A	Kenway	City/State: Rockwa	III, TX	License/Permit # FS-9091	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	ATIONS Temp F Item/Location						
	pp/cheese	41	pork/pork	177/158		beef/pork	Temp F 161/158			
	hot dogs	52	WIC/pork	41	r	ice/beans	147/160			
W	hite cheese	41	beef/beef	41/42						
CU	t tomatoes	41	beans/rice	41/41						
un	der/ chorizo	62	ice cream freezer/ambient	-2						
	chicken	44	ice cream freezer/ambient	-9						
	hot dogs	41	2 door glass front drink cooler	34						
fl	at top/beef	137	hot wells/chicken	155						
Item			SERVATIONS AND CORRECTI							
Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AND			
	Hand sink 107 F. Post employee health poster at hand sink.									
32	Rusty shelves throughout									
40	Discard single use items/tin cans, etc									
2	Cut Lettuce out on counter/needs to be 41F or below. Was cut at 12, to be discarded at 4pm TPHC									
38	Always thaw under running cold water or in WIC									
2	Discarded hot dogs in top of cold top/store under									
27 2	Chorizo made today at 12. Use WIC to cool/cold tops not meant to rapidly cool foods/only cold hold									
2 36	Eggs on counter at 62. Out on counter since 1pm. Placed back in WIC									
40	Store wiping cloths in sani buckets Avoid use of foil to line shelves									
35	Store employee drinks low and seoarate									
42	Clean floor drains									
10	Must have sani buck	ets setu	p during prep and service	e/COS to	100 pp	m chlorine saniti	zer			
9			eparate in coolers, not o							
37	Store all items 6 inc	hes off	of floor to better clean		-					
45/34										
45	Replace broken ceiling til	e. Replac	e with cleanable ceiling tiles .	Repair gap	os in ceilir	ng to prevent pest e	ntry.			
45	Maintenance to walls, floors, baseboards									
	3 comp sink 110 F									
40	Avoid using styrofoam as storage containers for utensils and straws.									
32	Seal exposed wood in front shelving									
18	Store chemicals/ soap/sani spray low and separate, not on 3 comp sink									
28	Date mark all foods if not used within 48 hours. Discard at 7 days.									
39 34	Store pans clean/wash, rinse, sanitize pans every 4 hours at least, knives as well.									
34	Fruit flies									
Received by: Print: Title: Person In Charge/ Owner										
(signature)	<u>Ramon Melendez</u>		Ramon M	lelend	dez	Owner				
Inspected (signature)	Ramon Melendez <sup>Iby:</sup> Chrísty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collected			
Form EH_06	(Revised 09-2015)		÷			-				