

# Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: <b>4/18/2022</b>	Time in: <b>2:20</b>	Time out: <b>3:20</b>	License/Permit # <b>FS-9091</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>La Cocina Del Tio Mon</b>			Contact/Owner Name: <b>Ramon Melendez</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>27/73/C</b>
Physical Address: <b>105 Kenway St Rockwall, TX</b>			Pest control : <b>All Pest/monthly</b>	Hood Oil/Less/3mo	Grease trap : <b>WeDo/1000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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>					
W						✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
✓						✓					
			✓			✓					
✓						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						3					
3						<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						2					
✓						2					
<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>						2					
✓						✓					

### 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>					
1						✓					
1						<b>Physical Facilities</b>					
1						1					
1						✓					
1						✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
1						✓					

## Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Ramon Melendez</i>	Print: <b>Ramon Melendez</b>	Title: Person In Charge/ Owner <b>Owner</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: <b>La Cocina Del Tio Mon</b>	Physical Address: <b>105 Kenway</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9091</b>	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/cheese	41	pork/pork	177/158	beef/pork	161/158
hot dogs	52	WIC/pork	41	rice/beans	147/160
white cheese	41	beef/beef	41/42		
cut tomatoes	41	beans/rice	41/41		
under/ chorizo	62	ice cream freezer/ambient	-2		
chicken	44	ice cream freezer/ambient	-9		
hot dogs	41	2 door glass front drink cooler	34		
flat top/beef	137	hot wells/chicken	155		

### 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 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	Chorizo made today at 12. Use WIC to cool/cold tops not meant to rapidly cool foods/only cold hold
2	Eggs on counter at 62. Out on counter since 1pm. Placed back in WIC
36	Store wiping cloths in sani buckets
40	Avoid use of foil to line shelves
35	Store employee drinks low and searate
42	Clean floor drains
10	Must have sani buckets setup during prep and service/COS to 100 ppm chlorine sanitizer
9	Store raw meats low and separate in coolers, not over ready to eat foods
37	Store all items 6 inches off of floor to better clean
45/34	Clean floors, food debris. Could attract pests
45	Replace broken ceiling tile. Replace with cleanable ceiling tiles . Repair gaps in ceiling to prevent pest entry.
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	Store pans clean/wash, rinse, sanitize pans every 4 hours at least, knives as well.
34	Fruit flies

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

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