	Retail Food Establishment Inspection Report																	
	ate:	212	20;	24	Time in: 1:30	Time out: 3:00		License/Pe		1					Est. Type Risk Category Page <u>1</u> of <u>2</u>	2		
					tion: 🗸 1-Routine	2-Follov	v Up	3-Complai		_	Inve	stiga	ntior	n	5-CO/Construction 6-Other TOTAL/SCOR	RE		
E	stabl	lishn	nent	Nan	ne:			tact/Owner Mon Me							* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: Pest control :							Hood Grease tra						D					
105 Kenway Rockwall, TX owner to email Compliance Status: Out = not in compliance						Oil Less/3-2024 We Do/ O = not observed NA = not appli				<u> </u>								
M	lark t	the ap	pprop	oriate	points in the OUT box for	each numbere	ed item	Mark .					-		box for IN, NO, NA, COS Mark an X in appropriate box for R trive Action not to exceed 3 days			
C 0	Compliance Status						R	C	ompli I		R							
U T		0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				U T	N	0	A	O S					
W	'				1. Proper cooling time and temperature						~				knowledge, responsibilities, and reporting			
3	5				2. Proper Cold Holding temperature(41°F/45°F)			F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
╞	~				3. Proper Hot Holding t	temperature(1	35°F)				<u> </u>				Preventing Contamination by Hands			
╞	~				4. Proper cooking time	and temperat	ure				~		14. Hands cleaned and properly washed/ Gloves used properly					
3				~	5. Proper reheating proc Hours)	cedure for ho	t holding (1	165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)			
		-		-	6. Time as a Public Hea	alth Control: 1	procedures	& records										
_	~													Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Арј	proved Sour	ce				~				Pasteurized eggs used when required			
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Big Texas/Nogales/Tasco									Chemicals					
	~				8. Food Received at pro	oper temperat	ure				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at rece		• .•								18. Toxic substances properly identified, stored and used			
_	Protection from Contamination 9. Food Separated & protected, prevented during food					ng food			~									
3					preparation, storage, dis		•	and and			1				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper			
3				~	Sanitized at	ppm/tempera	ture				~				backflow device			
	~				11. Proper disposition or reconditioned disca	of returned, pr	reviously s	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
															*	_		
0	I	N	N	C	Prie	ority Foun			ints) vi	0	Ι	N	Ν	С	rrective Action within 10 days	R		
O U T	Ν	N O	N A	C O S	Prio	ority Foun	lge/ Persor	mel				_			<i>Food Temperature Control/ Identification</i>	R		
	Ν	N O		0	Prie	ority Foun of Knowled esent, demon	lge/ Persor	mel knowledge,		0 U	Ι	N	Ν	C 0	<i>prrective Action within 10 days</i> Food Temperature Control/ Identification	R		
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Received by: (signature) Noe Cavazos	Print: Noe Cavazos	Title: Person In Charge/ Owner Manager
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 105 K		City/State: Rockwa	II, TX	License/Permit # Page <u>2 of 2</u> FS-9091				
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F		
Beef o	f stove/hot holding	144	beed/beef	155/152	glass f	ront cooler/ambie	ent	41		
beef o	n flat top/hot holding	147	chicken	152						
cold	top/cut tomatoes	45	rice/beans	144/148						
	hotdogs	51	Cilantro on ice bath	41						
unde	r/cooked potatoes	42	WIC/beans	41						
COC	ked chicken	42	Rice/beef	41/41						
stea	am table/pork	71	chicken/pork	41/41						
stev	ved potatoes	129	pork/beef	41/56						
Item			SERVATIONS AND CORRECTI							
Number	NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTENT	TON IS DIREC	CTED TO TH	IE CONDITIONS OBSERV	ED AN	ND		
	Hand sink 100+F /need paper towels at hand sink Need to store employee drinks low and separate/not on prep counters									
	•		in sani buckets, not on	-	-					
39	Discard spatulas wh	•								
2	•		at 41F or below/close I	id/store	hot doa	s under				
	Maintenance neede				not dog					
45			be cleaned behind and und	ler 3 com	o sink/ne	ed baseboards an	d se	al		
	Need to seal holes									
			minutes in steam table/removed	to reheat to	165+F/still	within 2 hours to rehe	at			
	•		100 ppm chlorine/ COS							
			under 3 comp sink/near							
	· · ·		s/need to be cleanable							
	, ,	manager on duty during prep and service								
		ng tiles where peeling and gapping/ to replace with cleanable tiles								
			hine to keep up with co							
2			as had been out of cooler				ked			
28	Discard 3 pans of precoo	ked food o	lated more than 7 days/ 7 day	s to discar	d including	g day of cooking as	day 1			
43	Discard 3 pans of precooked food dated more than 7 days/ 7 days to discard including day of cooking as day 1 To replace/repair lighting in back where cutting and using knives									
	Discussed aggressive c	ooling me	thods including using shallow	/ metal pa	ns, ice pa	ddles and ice slurr	ies			
27	Beef made today on counter 100-131F/COS by placing in ice slurries/within 2 hours to 70F/not good practice to leave on counter at room temp									
9	Avoid prepping raw meat next to cooling cooked meat to avoid cross contamination									
29	Need a working metal stem thermometer today and chemical test strips									
37	To store items 6 inches off of floor to clean/organize and remove unused items in back to better clean									
	3 comp sink 120F									
10/33	33 When warewashing must wash, rinse and SANITIZE. Discussed and COS									
W										
	45/42 Need thorough cleaning throughout equipment, wall, floors									
32		cabinet	cleanable/no shelf line	rs, and s	eal exp		0			
Received (signature)			Noe Ca	vazo)S	Title: Person In Charge/	owner			
Inspected (signature)	Noe Cavazos ^{by:} Chrísty Cov	tez, î	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	ed		
Form EH-06	(Revised 09-2015)									