

Retail Food Establishment Inspection Report

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

Date: 4/22/2024	Time in: 1:30	Time out: 3:00	License/Permit # FS-9091	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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							TOTAL/SCORE
Establishment Name: La Cocina Del Tio Mon			Contact/Owner Name: Ramon Melendez		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		33/67/D
Physical Address: 105 Kenway Rockwall, TX			Pest control : owner to email		Hood Oil Less/3-2024		Grease trap : We Do/3-2024
							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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						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					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					2					
Conformance with Approved Procedures						Consumer Advisory					
	✓					2					
	✓					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
Prevention of Food Contamination						Food Identification					
	✓					✓					
1						Physical Facilities					
1						1					
1						1					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
W						✓					

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Noe Cavazos</i>	Print: Noe Cavazos	Title: Person In Charge/ Owner Manager
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>
---	--	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beef of stove/hot holding	144	beef/beef	155/152	glass front cooler/ambient	41
beef on flat top/hot holding	147	chicken	152		
cold top/cut tomatoes	45	rice/beans	144/148		
hotdogs	51	Cilantro on ice bath	41		
under/cooked potatoes	42	WIC/beans	41		
cooked chicken	42	Rice/beef	41/41		
steam table/pork	71	chicken/pork	41/41		
stewed potatoes	129	pork/beef	41/56		

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:
31	Hand sink 100+F /need paper towels at hand sink
35	Need to store employee drinks low and separate/not on prep counters
36	Need to store wiping cloths in sani buckets, not on prep counters
39	Discard spatulas when melted/frayed
2	Cold top needs to cold hold at 41F or below/close lid/store hot dogs under
45	Maintenance needed to walls and floors
45	Very badly cracked tile/ FRP to be cleaned behind and under 3 comp sink/need baseboards and seal
45	Need to seal holes in walls
5	Pork and stewed potatoes out about 20 minutes in steam table/removed to reheat to 165+F/still within 2 hours to reheat
10	Sani buckets to be setup to 100 ppm chlorine/ COS
45	Must repair very large gap under 3 comp sink/near air vent
32/35	Very rusty air returns/need to be cleanable
21	Need certified food manager on duty during prep and service
45	Need to replace ceiling tiles where peeling and gapping/ to replace with cleanable tiles
	Suggested a larger ice machine to keep up with cooling down with ice slurries
2	Discarded beef in WIC over 41F as had been out of cooler for unknown amount for time/precooked
28	Discard 3 pans of precooked food dated more than 7 days/ 7 days to discard including day of cooking as day 1
43	To replace/repair lighting in back where cutting and using knives
	Discussed aggressive cooling methods including using shallow metal pans, ice paddles and ice slurries
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	When warewashing must wash, rinse and SANITIZE. Discussed and COS
W	Watch using foil to line shelves
45/42	Need thorough cleaning throughout equipment, wall, floors
32	To make front drink cabinet cleanable/no shelf liners, and seal exposed wood

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

Form EH-06 (Revised 09-2015)