Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other To Establishment Name: La Cocina Del Tio Mon Physical Address: 105 Kenway Rockwall, TX Pest control: 106 Less/4-11-2023 Physical Address: 107 Compliance Status: 108 Out = not in compliance IN = in compliance Mark 'v' a checkmark in appropriate box for IN, No, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mark an	OTAL/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 Solutions/3-25-2023 Rest ap: Owner to email/ We Do Rest ap	3/77/C		
Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status O I N N O A O S Time and Temperature for Food Safety T N O A S S Time and temperature (F = degrees Fahrenheit) 1. Proper cooling time and temperature 2. Proper Cold Holding temperature(41°F/45°F) O I N N O A O S STATUS (F = degrees Fahrenheit) O I N N O A O S STATUS (F = degrees Fahrenheit) O I N N O A O S STATUS (F = degrees Fahrenheit) O I N O A O S S STATUS (F = deg			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status	n W- Watch		
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3 2. Proper Cold Holding temperature(41°F/45°F) 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharely eyes, nose, and mouth	oloyees;		
0 D W W W	ge from		
A Proper cooking time and temperature	properly		
5. Proper reheating procedure for hot holding (165°F in 2			
Hours) alternate method properly followed (APPROVED Y			
6. Time as a Public Health Control; procedures & records Highly Susceptible Populations			
Approved Source Instrument	1		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite Chemicals			
destruction Nogales/Big Steak 8. Food Received at proper temperature 17. Food additives; approved and properly stored; War	shing Fruits		
check at receipt			
Protection from Contamination 18. Toxic substances properly identified, stored and us	ed		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing			
3	proper		
11. Proper disposition of returned, previously served or reconditioned discarded	roper		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	R		
U N O A O Demonstration of Knowledge/ Personnel U N O A O T Food Temperature Control/ Identification			
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequat Maintain Product Temperature	e to		
22. Food Handler/ no unauthorized persons/ personnel 2			
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Thermal test strips digital	Chemical/		
23 Hot and Cold Water available: adequate pressure, cafe	Permit Requirement, Prerequisite for Operation		
Permit Requirement, Prerequisite for Opera			
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Permit Requirement, Prerequisite for Operation (Current/insp report 12/31/2023)			
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Received by: (signature) Edalia Pineda	Edalia Pineda	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Ocina Del Tio Mon	Physical A		Sity/State:	II, TX	License/Permit # Page FS-9091	e <u>2</u> of <u>2</u>	
T4/T	- 44		TEMPERATURE OBSERVAT	_	Item/Loca	·	Т І	
Item/Loc		Temp F	Item/Location	Temp F			Temp I	
cold top/ shredded cheese		42	beans	145	cilantro/on ice		54	
cut tomatoes		42	shredded chicken/shredded pork	172/164	ice cre	am freezer ambient	1	
under/chorizo		42	beef	155	glass front cooler ambie		36	
cooked potatoes		42	WIC/rice	41				
on stove/beef		172	beans	41				
chicken/beans		147/137	cooked beef	41				
	pork	104	cooked chicken	41				
front	steam wells/rice	152	cooked pork	41				
-		OB	SERVATIONS AND CORRECTIV	E ACTION	IS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND	
	Hand sink at 100+F	with so	ap and paper . Need to	lost emp	oloyee l	nealth poster		
	3 comp sink 110F			•	•	•		
3	Pork made for lunch/stac	ked on flat	top so lost temp. COS to 165-	⊦F as had	been out	of temp for an hour only		
40	Avoid lining shelves with foil							
36	Store wiping cloths	in sani l	ouckets					
41	Use original spice of	ontaine	rs for same product /don	't reuse	for diffe	erent spices		
	Potatoes cooling in	an ice s	slurry bath at 67/made a	n hour p	revious	S		
	Menudo cooling using	ice pad	dle but still above 135+F. D)iscusse	d cooling	g down aggressively		
21	Must have certified	lust have certified food manager on duty during prep and service						
45								
45	<u> </u>							
32								
45	To clean walls, behind prep areas and floors							
37	Floor storage throughout/ need to store 6 inches off of floor to clean							
39	Store knives clean	and in a	cleanable container/not	cardbo	ard box	as not cleanable		
40	Discard single use containers after initial use/not to be used for storage							
45	Replace caulking b	ehind si	nks/adhere to walls					
32								
2	Need to add more ice under cut cilantro/ must cold hold at 41F or below							
10	Sani bucket not setup to 100 ppm chlorine/ COS to 100 ppm							
28	All foods must be date marked after opening or cooked if not used within 24 hours							
34	· -							
40	Avoid using styrofoam as storage for individual sugars, etc. Use a cleanable container instead							
45	Maintenance to buil	ding ne	eded					
D			l n · .		Ī	mul. n		
Received (signature)			Edalia F	Pine	da	Title: Person In Charge/ Owner Manager	r 	
Inspected (signature)		tez, 1	RS Christy Co	rtez.		Samples: Y N # collect		