

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: 4/24/2023	Time in: 1:30	Time out: 2:45	License/Permit # FS-9091	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: _____		23/77/C
Physical Address: 105 Kenway Rockwall, TX			Pest control : All Pest Solutions/3-25-2023		Hood Oil Less/4-11-2023		

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					
	✓						✓				
3							✓				
3						Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					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					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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						1					
	✓					Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Edalia Pineda</i>	Print: Edalia Pineda	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 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ shredded cheese	42	beans	145	cilantro/on ice	54
cut tomatoes	42	shredded chicken/shredded pork	172/164	ice cream freezer ambient	1
under/chorizo	42	beef	155	glass front cooler ambient	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		

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 at 100+F with soap and paper . Need to lost employee health poster
	3 comp sink 110F
3	Pork made for lunch/stacked 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 buckets
41	Use original spice containers for same product /don't reuse for different spices
	Potatoes cooling in an ice slurry bath at 67/made an hour previous
	Menudo cooling using ice paddle but still above 135+F. Discussed cooling down aggressively
21	Must have certified food manager on duty during prep and service
45	Need to replace moldy ceiling tiles
45	Maintenance to floors walls, broken tiles and baseboards
32	To clean cutting cutting boards
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 cardboard box as not cleanable
40	Discard single use containers after initial use/not to be used for storage
45	Replace caulking behind sinks/adhere to walls
32	Maintence to wood shelves throughout/ to be made cleanable
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	A few flies
40	Avoid using styrofoam as storage for individual sugars, etc. Use a cleanable container instead
45	Maintenance to building needed

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

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