

Retail Food Establishment Inspection Report

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

Date: 1019/2021	Time in: 10:30	Time out: 11:45	License/Permit # FS-9091	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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: _____		18/82/B
Physical Address: 105 Kenway Rockwall, TX			Pest control : All Pest/monthly	Hood Oil Less/3mo We Do/1000gal/3mo	Grease trap : We Do/1000gal/3mo	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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination							3			✓	
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						W				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					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				
	1					Physical Facilities					
	1						1				
	✓						✓				
	1						✓				
Proper Use of Utensils							1				
	1						✓				
	1						1				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Ramon Melendez</i>	Print: Ramon Melendez	Title: Person In Charge/ Owner Owner
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
hot wells/pork	152	under/ham	41	rice	41
chicken/beef	181/158	food hot holding on stove		chicken/beef	41/41
rice/beans	148/156	beef/pork	165/182	ice cream freezer ambient	1/-4
shredded pork	162	chicken	148		
cilantro on ice	41	freezer ambient	9		
glass front cooler/milk	42	WIC/cooked beef	41		
cold top/hot dogs	52	cooled chicken	41		
cut tomatoes	41	beans	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Kitchen hand sink 104 F
18	Store chemical spray bottles low and separate, not over hot wells
32/40	Store to go utensils in a cleanable container, not in cardboard box lined with foil
40	Avoid use of styrofoam to store utensils, straws. Use a cleanable container instead
32	Rusty shelves where spices are stored
41	Store original spices in labeled container. Avoid storing spices in labeled container as another spice
2	Avoid storing hot dogs too high in cold top, store under to cold hold at 41 or below
	Moved hot dogs to under cooler. Have been our for 2 hours in top of cold top
40	Avoid lining shelves with foil
38	Always thaw under running cold water or in WIC
36	Store wiping cloths in sani buckets
35	Store employee items/food low and separate
40	Avoid use of cardboard to line shelves
18	Sani bucket setup too strong. Use strips to have at 100 ppm chlorine sanitizer. Corrected on site
	3 comp sink setup to 100 ppm chlorine sanitizer
	3 comp sink 115 F
18	Label all spray bottles as sanitizer, oil, etc
40	Avoid re-use of single use containers like sour cream containers
45	Address moldy ceiling tiles in back
39	Discard unused equipment in back
45	Broken tile, gaps in walls, broken baseboards to repair
42	Clean in/around/on equipment
	Temps in WIC much improved
34	Ants (2)
39	Store handles up/out of ice, beans, etc
39	Store knives clean on knife magnet
45	Clean floor drains
47	Store items off of floor to clean in back

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

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