Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: 1019/2021		21	Time in: 10:30	Time out: 11:45	License/							Est. Type Risk Category Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SC	ORE						
Establishment Name: La Cocina Del Tio Mon Contact/Owner Na Ramon Mele						Name:	* Number of Repeat Violations: ✓ Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:					
	Physical Address: 105 Kenway Rockwall, TX Pest control: All Pest/monthly							Hood Grease We Do				rease e D	e trap : Follow-up: Yes Vo/1000gal/3mo	/D			
Ma					otatus: Out = not in corpoints in the OUT box for	each numbered is	tem Mark		neckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	itch		
	Compliance Status					R	C	Compliance Status		us	we Action not to exceed 5 days	R					
U T	N O A O S (F = degrees Fahrenheit)					K	U			O	Employee Health						
	~				1. Proper cooling time a	nd temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/45°F)					~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	~	3. Proper Hot Holding temperature(135°F)					<u> </u>				Preventing Contamination by Hands						
	~	A Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly Cloves used						
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)						
	6. Time as a Public				6. Time as a Public Hea	lth Control; pro	cedures & records			ı				Highly Susceptible Populations			
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs Cooked					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					,				Chemicals			
					destruction Big State Meat/Nogales/rest depo												
	~				8. Food Received at pro	_	2			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only			
						from Contami	ination		3				~	18. Toxic substances properly identified, stored and used			
	~	9. Food Separated & protected, prevented during food				T						Water/ Plumbing					
	~				10. Food contact surface Sanitized at 100	es and Returnab ppm/temperatur	oles; Cleaned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition or reconditioned disca		iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	T .	NT.	N	C	Pric	ority Founda	ation Items (2 P	_	_	_	_		_	rective Action within 10 days	l D		
O U T	I N	O	N A	C O S	Demonstration			R	U T	J N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	~				21. Person in charge pre and perform duties/ Cer	esent, demonstra tified Food Mar	ation of knowledge nager/ Posted	,	W	V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					3		C							28. Proper Date Marking and disposition			
	~				3 22. Food Handler/ no ur	nauthorized pers	C			~				1			
	•				22. Food Handler/ no ur Safe Water, Recor	rdkeeping and l	sons/ personnel Food Package			ν ν				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	v v				22. Food Handler/ no ur	rdkeeping and l	sons/ personnel Food Package			1				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation			
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Retail Food Establishment Inspection Report

Received by: (signature) Ramon Melendez	Print: Ramon Melendez	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:		ty/State:		License/Permit #	Page <u>2</u> 0	of <u>2</u>		
La Co	ocina Del Tio Mon	105 K	enway TEMPERATURE OB		Rockwa	II, IX	FS-9091				
Item/Loc	cation	Temp F	Item/Location	SERVAII	Temp F	Item/Locat	ion	Te	emp F		
hot we	ells/pork	152	under/ha	m	41	rice			41		
cl	hicken/beef	181/158	food hot holding or	stove		chicken/beef			1/41		
	rice/beans	148/156	beef/por	k	165/182	ice cre	am freezer ambie	ent 1 ,	/-4		
sh	redded pork	162	chicken		148						
cil	antro on ice	41	freezer amb		9						
glass	s front cooler/milk	42	WIC/cooked	beef	41						
cold	d top/hot dogs	52	cooled chic	ken	41						
CL	ut tomatoes	41	beans		41	T.G.					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND COL NT HAS BEEN MADE. YOUR				E CONDITIONS OBSERV	/ED AND			
Number	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 cle	anable container,	not in o	cardboa	ard box	lined with foil				
40	Avoid use of styrofo			ws. U	se a cle	eanable	container inste	ad			
32	Rusty shelves wher	e 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										
38	Always thaw under			VIC							
36	Store wiping cloths										
35	Store employee iter		•								
40	Avoid use of cardbo										
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										
4.0	3 comp sink 115 F										
18	Label all spray bottles as sanitizer, oil, etc										
40											
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										
34	Temps in WIC much improved										
39	Ants (2) Store handles un/out of ice, heans, etc.										
39											
45	+										
45											
Received		יטו נט טו	Print:				Title: Person In Charge/	Owner			
(signature)	•		Ramo	n Me	elend	ez	Owner				
Inspected (signature)		tez, 1	RS Christ	у Со	rtez,	RS	Samples: Y N #	collected			