

# Retail Food Establishment Inspection Report

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

Date: <b>10/18/2023</b>	Time in: <b>11:30</b>	Time out: <b>1:15</b>	License/Permit # <b>FS-9091</b>	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
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Establishment Name: <b>La Cocina Del Tio Mon</b>	Contact/Owner Name: <b>Ramon Melendez</b>	* Number of Repeat Violations: _____	<b>22/78/C</b>
Physical Address: <b>105 Kenway Rockwall, TX</b>	Pest control : <b>All Pest/9-20-23/monthly</b>	Grease trap : <b>WeDo/9-27-23/1000gal</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
✓						✓					
✓						✓					
✓						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						✓					
W						<b>Water/ Plumbing</b>					
<b>3</b>						<b>3</b>					
✓						✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>						✓					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						<b>2</b>					
✓						<b>2</b>					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
<b>1</b>						✓					
✓						✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
✓						✓					
✓						✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Pedro Pac Juarez</i>	Print: <b>Pedro Pac Juarez</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>La Cocina Del Tio Mon</b>	Physical Address: <b>105 Kenway</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9091</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cheese	42	beef/pork	156/163	nopalitos	41
cut tomatoes/ham	41	beans/rice	149/135	ice cream freezer	-3
under/ham/chicken	41/42	cilantro on ice	51	drink cooler/ambient	37
potatoes	41	WIC/beef	41		
on stove hot holding/beef	159	beef	41		
beef/pork/pork	156/159/148	pork	41		
shelf above stove/beans/beans	156/92	beans	41		
front steam wells/beef	155	rice	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 100+F equipped
45	Need to fill holes in walls, replace caulking behind sinks, adhere hand sink to wall, broken floor tiles and gaps in walls to repair
32/42	Replace shelf liner on dry storage shelf with a cleanable, drainable mat/over rusty shelving
36	Always store wiping cloths in sani buckets
3	Need to keep beans hot holding at 135+F, not on shelf above stove. COS to 165F as had been out for only an hour
	Sani bucket at 100 ppm chlorine sanitizer
	3 comp prep sink at 120F
32	To clean and seal front cabinets under register and where coffee station is/under
19/10/33	3 comp sink for warewashing/hot water handle is broken, no hot water/to repair and use other 3 comp sink for warewashing
45	Need to replace air return vents, very rusty
45	Need to repair walls, badly damaged and gaps throughout
45	Need to clean floor drains, food debris
45	Acoustic ceiling tiles in kitchen/to be replaced with cleanable ceiling tiles
42	Need to clean shelves/dry storage/grease buildup and some food debris
2	Cut cilantro on ice/need more ice and water to cold hold at 41F or below/COS
42	Need to clean vent hood filters/very dirty and full of grease
42/45	Lots of food debris in back around white freezer/to clean
W	Ice machine is small for the amount of ice slurries made and used/suggested needed a bigger unit to keep up with cooling down
W	To cover margarine when not in use. COS
37	To store all items 6 inches off of floor to clean especially in back near WIC
21	Need certified food manager on duty during prep and service
45/42	Major need for repairs to kitchen and storage areas as well as cleaning throughout

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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