## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/18/2023		23	Time in:									Est. Type Risk Category Page 1 of	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na				4-Investigation					5-CO/Construction   6-Other   TOTAL/SCO * Number of Repeat Violations:	)RE						
La Cocina Del Tio Mon Ramon Mele						dez					Number of Violations COS: 22/78	/C					
105 Kenway Rockwall, TX All Pest/9-20-23/month						onthly	y Oil Less/9-7-23 WeDo										
M					Status: Out = not in conpoints in the OUT box for Prior	each numbered i			neckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	tch		
О	Compliance Status      I   N   N   C   Time and Temperature for Food Safety					R	Compliance Status				C	Frankrich Walds					
T	N	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenhe	*		T		U	A	s	Employee Health  12. Management, food employees and conditional employees;			
	~					, <u>r</u>				~				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					3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands			
	~				4. Proper cooking time	and temperature	e			~				14. Hands cleaned and properly washed/ Gloves used properly			
	~				5. Proper reheating proc Hours)	cedure for hot h	olding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )			
	6. Time as a Public Health Control; procedures & records					S						Highly Susceptible Populations					
					Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
	,																
					destruction Big Steak/Nogales/Tasco									Chemicals			
	~				8. Food Received at pro		e			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at rece	ipi from Contami	ination			~				Water only 18. Toxic substances properly identified, stored and used	-		
W					9. Food Separated & propreparation, storage, dis	otected, prevent	ted during food			-				Water/ Plumbing			
					10. Food contact surface					Ι				19. Water from approved source; Plumbing installed; proper			
3					Sanitized at  11. Proper disposition o			$\perp$	3				i	20. Approved Sewage/Wastewater Disposal System, proper			
	~				reconditioned disca					~				disposal			
					Pri			D • 4 \	. ,	tions	Dag		~				
0	I	N	N	С	111	ority Founda	ation Items (2)	Points)	_	_	_		Cor	rrective Action within 10 days	R		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel	R	O U T	I	N O	N A	_	Food Temperature Control/ Identification	R		
		N O		О	Demonstration 21. Person in charge proand perform duties/ Cer	of Knowledge esent, demonstr rtified Food Ma	e/ Personnel ration of knowledg mager/ Posted	R	U	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R		
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page .	<u>2</u> of <u>2</u>	
La C	ocina Del Tio Mon	105 K		Rockwa	II, TX	FS-9091			
Item/Loc	cation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion		Temp F	
cold to	op/cheese	42	beef/pork	156/163	nopalitos			41	
cut	tomatoes/ham	41	beans/rice	149/135	ice cream freezer		er	<b>-</b> 3	
und	er/ham/chicken	41/42	cilantro on ice	51	drink	cooler/ambie	ent	37	
	potatoes	41	WIC/beef	41					
_	ove hot holding/beef	159	beef	41				<u> </u>	
	eef/pork/pork	156/159/148	pork	41					
	above stove/beans/beans	156/92	beans	41					
front	steam wells/beef	155	rice servations and correcti	41	J <b>C</b>				
Item Number	AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSER	VED AN	ID	
	Hand sink 100+F e	guipped							
45			g behind sinks, adhere hand sink to	wall, broker	n floor tiles	and gaps in walls to rep	oair		
32/42	Replace shelf liner o	n dry sto	rage shelf with a cleanal	ole, drain	able ma	at/over rusty she	lving		
36	Always store wiping			<b>,</b>		<u> </u>			
3	· · · · · ·		35+F, not on shelf above stove.	COS to 165	F as had	been out for only an I	hour		
	Sani bucket at 100								
	3 comp prep sink a		011110 0d11111201						
32	<del>- 1</del>		inets under register and	l where (	roffee s	station is/under			
			handle is broken, no hot water/to				ashina		
45				Topan ana t	450 01101 1	5 comp sink for warew	asimig		
45	<ul> <li>Need to repair walls, badly damaged and gaps throughout</li> <li>Need to clean floor drains, food debris</li> </ul>								
45			nen/to be replaced with	cleanahl	e ceilin	n tiles			
42			storage/grease buildup			<u> </u>			
			<u> </u>						
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									
	Need to clean vent hood filters/very dirty and full of grease  2/45 Lots of food debris in back around white freezer/to clean								
W									
W									
37	5								
21									
	Major need for repairs to kitchen and storage areas as well as cleaning throughout								
To TE I Wajor Freed for repairs to kitchen and storage areas as well as cleaning throught									
Received	l by:		Print:		1	Title: Person In Charge/	Owner		
(signature)	` •	rez		c Jua	rez	Manager			
Inspected (signature)		tez, 1	Christy Co	ortez.	RS				
<u></u>	16 (Revised 09-2015)	0,	,			Samples: Y N #	collecte	d	