

Retail Food Establishment Inspection Report

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

Date: 4/12/2021	Time in: 1:55	Time out: 3:03	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
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Establishment Name: La Cocina Del Tio Mon	Contact/Owner Name: Ramin Melendez	* Number of Repeat Violations: _____	27/73/C
Physical Address: 105 Kenway Rockwall, TX	Pest control : All Pest/monthly	Grease trap : We Do/1000gal/3mo	

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					
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						✓					
2						Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					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					
	✓					✓					
	✓					Physical Facilities					
1						1					
1						✓					
1						✓					
Proper Use of Utensils						1					
1						✓					
1						1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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
on flat top hot holding/beef	148	posole in pot on ground	165		
posole/lengua	149/139	WIC/beans	54		
cold top/cut tomatoes	41	cooked beef/cooked chicken	41/41		
under/chicken	41	cooked pork/rice	41/41		
ham	41	ice cream freezer ambient	3		
front hot wells/posole	147	glass front ambient	35		
shredded chicken/rice	142/137	cilantro on ice in front	41		
beans/beef	139/148				

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
23	3 comp sink, not 110 at time of inspection. was 104. Will check at end of inspection. No dishes washed until 110 F.
45	Clean walls, floors, under equipment
42	Clean in/around/on equipment
39	Store knives clean on magnet
33	Must not wash dishes until water temperature is minimum 110 F
40	Avoid re-use of single use containers like sour cream containers (not cleanable)
37	Store 6 inches off of floor to clean
36	Store wiping cloths in sani buckets
38	Thaw under running cold water or in WIC
10	Have sani buckets setup to 100 ppm bleach. Use strips to check.
47	avoid storing big pots of food on floor to cool
9	Clean hood vents/protect foods under from oil drips
42	Clean floor drains
37	Best to hang mops to dry
1	Beans discarded in WIC at 54. Made previously evening.
27	Must aggressively cool. DO NOT COOL in large stock pots. Use shallow metal pans, stir, take temps often
32	Sand/bleach cutting boards. Time to replace cutting board in back
32	Rusty shelves under prep tables
28	Date mark foods not used within 24 hours after cooking/opening
45	Maintenance to floors/walls
32	Seal exposed wood on front counters
37	Best to hang mops to dry
37/39	Discard unused equipment. white freezer in back, not being used. stinks
W	Must use mop sink to dispose of mop water. keep clear for access.
	At end of inspection, hot water at 3 comp sink 117 F

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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