

# Retail Food Establishment Inspection Report

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

Date: 10/16/2020	Time in: 10:45	Time out: 11:51	License/Permit # FS-9091	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: La Cocina Dwl Tio Mon			Contact/Owner Name: Ramon Melendez		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		22/78/C
Physical Address: 105 Kenway Rockwall, TX			Pest control : All Pest/monthly	Hood Oil Less/3mo	Grease trap : Can 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
3						<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</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>							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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	1						1				
	1					<b>Physical Facilities</b>					
	1						1				
	1						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							1				
	1						✓				
	1						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</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 <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells/beef	<b>194</b>	hot holding on stove		ice cream frrezer	<b>-1.9</b>
pork/pork	158/162	beef/pork	161/145	ice cream freezer	<b>-5.8</b>
beans/rice	148/141	beef	<b>152</b>		
cilantro (not on ice)	<b>68</b>	WIC/beef	<b>42</b>		
cold top/cut tomatoes	<b>41</b>	pork/chicken	41/41		
cheese	<b>41</b>	rice/ground beef	41/41		
under/chicken	<b>41</b>	beans on ice	<b>44</b>		
ham	<b>41</b>	glass front cooler ambient	<b>38</b>		

### 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 106+
31	Need paper towels at hand sink (prep)
2	Cilantro (cut) must be kept cold at 41. Advised to use an ice bath. Discarded.
40	Avoid use of single use containers (sour cream containers). Discard after initial use
42	Clean/degrease dry ingredient shelf. also where tortillas are stored
41	Label spices and seasonings appropriately. (fajita seasonings container should not contain bay leaves)
2	Eggs out on counter at 71, discarded. Must cold hold at 41 or below. Suggested to store in cooler or use an ice bath.
45	Clean floors, wall behind prep tables
45	Maintenance to floors, baseboards, broken tiles
10/39	Clean knife magnet, store knives clean
36	Store wiping cloths in sani bucket
9	Store raw eggs low and separate in coolers
	Sani bucket 100 ppm bleach
37/39	Clean back storage area, organize, dispose of unused equipment
31	Avoid using hand sink as dump sink. large pieces of food in strainer
	Beans made this morning. in ice baths. within 2 hours to 70 then 4 to 41. Will now be placed in WIC
42	Clean shelves in back, prep tables
35	Store personal items low and separate, not with restaurant food, spices, etc
37	Floor storage in back, 6 inches off of floor to clean
32	Sand, bleach large cutting boards in back
45/40	Maintenace to walls, duct tape on walls to hold together
32	Front counters. Seal exposed wood and throughout
34	Gap at front door

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

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