

Retail Food Establishment Inspection Report

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

Date: 4/24/2025	Time in: 2:18	Time out: 3:30	License/Permit # FS-9091	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: La Cocina Del Tio Mon			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 105 Kenway Rockwall, TX			Pest control : All Pest/4-18-2025	Hood Oil Less/4-4-2025	Grease trap : Lonestar/1000gal/4-4-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mexsalva Foods	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Food Temperature Control/ Identification						
OUT	IN	NO	NA	COS		
2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Noe Cavazos</i>	Print: Noe Cavazos	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	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 <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cold top/cut tomatoes		45	beans/pork		158/162	beans/beans		41/41	
shredded cheese		45	beef		165	beef/beef		41/41	
cut lettuce		48	chicharrones		148	on counter/rice		107	
under/hot dogs		45	reach in drink cooler/milk		46	beef		105	
radishes in water for reference		46	white freezer		-1	on ice/beef		91	
on stove/beef		154	WIC/rice		41	beef/rice		89/85	
pork		198	rice		41	ice cream freezer		-20	
steam wells/rice		156	beef stew		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 104F equipped								
2	Items in cold tops to be 41F or below/to discard at 4 hours/small amounts only/ no overstock								
40	Avoid use of foil to line shelves								
45	Need to clean floors/food debris								
45	Maintenance needed to floors (cracked tiles), walls (need to replace FRP), need baseboards replaced								
45	Need to seal holes in walls								
	When replacing ceiling tiles, do not replace with acoustic tiles								
2	Milk in reach in drink cooler at 46/needs to cold hold at 41F or below								
	Digital thermo and gloves used								
	Sani bucket at 100ppm chlorine								
45	Need to clean floor drains								
	3 comp sink 110F , sani sink setup to 100ppm chlorine								
36	to store wiping cloths in sani buckets								
42	To clean in/around/on equipment, shelves								
21	Need certified food manager on duty during prep and service								
27	Need to aggressively cool foods/2 hours to 70F then 4 hours to 41F or below								
	Foods on counter made an hour previous, some on ice slurries, moved to WIC								
	Once foods reach 135, must aggressively cool								
40	Need cleanable containers for straws, etc, avoid Styrofoam cups as storage								
32	To clean cutting boards where discolored and scored								
Received by: (signature) <i>Noe Cavazos</i>		Print: Noe Cavazos				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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