					Retail Food Esta	ıblisl	1M	ent	In	spe	ecti	ion Report			
	ate: <b>/2</b> 4	1/2	203	24	Time in:Time out:License/P1:302:40FS-8							Est. Type Risk Category Page $\frac{1}{2}$ of $\frac{1}{2}$	2		
					tion: 1-Routine 2-Follow Up 3-Compla		_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE		
	stabli <b>an</b>				Chinese Restaurant Contact/Owner Sinan Wan							* Number of Repeat Violations:      ✓ Number of Violations COS:			
Pł	ivsic	al A	ddre	ess:	Rockwall, TX Pest control : Contail/9/20/2024	Ŭ	Ho C&V	od /7-27-	2024	G	reas	e trap : 1000gal/9-10-2024 Follow-up: Yes	В		
		Com	plia	nce S	tatus: Out = not in compliance $IN = in \text{ compliance}$ N	$\mathbf{O} = \mathrm{not}$	obser	ved	N	<b>A</b> = n	not ap	pplicable $COS = corrected on site R = repeat violation W- Wate$	ch		
М	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations							ox for IN, NO, NA, COS Mark an X in appropriate box for R	_		
0	Compliance Status         C           0         I         N         N         C				R	Compliance StatusOINNCUNOAO				С	Emplanes Health				
T	U N U A U (E deemee Echnenheit)				T		0	) A	A O S	Employee Health           12. Management, food employees and conditional employees;					
	Image: Constraint of the second secon					knowledge, responsibilities, and reporting									
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands					
-	~	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )	1		
		•			<ul><li>6. Time as a Public Health Control; procedures &amp; records</li></ul>										
	O. Time as a Public Health Control; procedures & records						Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered								
					Approved Source			~				Pasteurized eggs used when required eggs cooked			
	<ul> <li>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ul>									Chemicals					
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
-					Check at receipt Protection from Contamination			~				18. Toxic substances properly identified, stored and used	-		
3					9. Food Separated & protected, prevented during food			1.				Wedney Disculture			
3				V	preparation, storage, display, and tasting       Water/ Plumbing         10. Food contact surfaces and Returnables ; Cleaned and       19. Water from approved source; Plumbing installed; pro				19. Water from approved source; Plumbing installed; proper						
	~				Sanitized at <u>100</u> ppm/temperature		3					backflow device			
					11. Proper disposition of returned, previously served or							20. Approved Sewage/Wastewater Disposal System, proper	+		
	~		-		reconditioned discarded			~				disposal			
0	I	N	N	C	reconditioned discarded Priority Foundation Items (2 Po	pints) v	0	tions	Ν	Ν	С	disposal rrective Action within 10 days	R		
O U T		N O	N A	C O S	reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel		_	tions I N	_		_	disposal <i>rective Action within 10 days</i> Food Temperature Control/ Identification	R		
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## 1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Crystal Chavez	Print: Crystal Chavez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant	Physical A 2850	Ridge Rd	City/State: Rockwa	II, TX	License/Permit # FS-8855	Page <u>2</u> of <u>2</u>		
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F		
in ice slurry/egg	41	fried rice	158	Tienty Docut	WIF	6		
garlic	40	chicken fried	196					
cooked chicken	39/38	WIC/raw chicker	n 41					
cooked beef	41/41	fried chicken	40					
cooked shrimp	41/40		41					
steam well/soup	156	eggrolls	41					
soup	162	veggies	41					
rice pot/white rice		shrimp	41					
Item AN INSPECTION OF YOUR F		SERVATIONS AND CORRECT TOT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSER			
Number NOTED BELOW:	ADLISHME	11 HAS DEEN MADE. YOUK ATTEN	TION IS DIKE		IE CONDITIONS OBSER			
Hand sink 100+F e								
45 To clean ceiling tile								
45 Maintenance need								
	· · · · · ·	rease accumulation un			4			
		water or in cooler/not				. 18		
	-	k/using a spliced hose	nangin in	SINK/NE	ew part on orde	)r		
45 Missing grout in ba								
45 Missing tiles /basel 45 Need to seal gaps		and bacabaarda						
42 To clean in/around								
		noted and improved.	and co	ntinue	to clean			
42 To clean blenders		•	2000.00					
		o sink faucet/using dirty	saran to h	old toge	ether faucet/to re	epair		
		all by rice storage in ba		<u> </u>		- 1		
•	• •	and separate/not over		eat foo	ds			
43 Missing light shield								
36 To store wiping clo								
32 To seal exposed wood								
45 Cracked floor tiles	45 Cracked floor tiles in women's restroom							
Received by:		Print:			Title: Person In Charge/			
(signature) Crystal Chavez		Crystal	Chav	'ez	Manager			
(signature) Crystal Chavez Inspected by: (signature) Christy Cov	rtez, 1	RS Christy C	ortez,	RS	Samples: Y N #	t collected		
Form EH-06 (Revised 09-2015)	v				5 ampros 1 19 1	concettu		