

# Retail Food Establishment Inspection Report

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

Date: <b>9/16/2024</b>	Time in: <b>3:10</b>	Time out: <b>4:20</b>	License/Permit # <b>FS-8861</b>	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: <b>Genghis Grill</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>1699 Laguna Dr Rockwall, TX</b>	Pest control : <b>Terminix/8-19-2024</b>	Grease trap : <b>Southwest/1000gal/7-25-2024</b>	

**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>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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>W</b>					
<b>Consumer Advisory</b>						<b>2</b>					
	✓						✓				

### 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>					
	✓						✓				
<b>W</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>A.D. Jones</i>	Print: <b>A.D. Jones</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Genghis Grill</b>	Physical Address: <b>1699 Laguna</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8861</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small white freezer	3	calamari	41	dumplings	41
large freezer	-2	beef	41	egg rolls	41
WIC/ham	39	left side serving/tofu	50	under/chicken	36
meatballs	39	noodles	50	noodles	41
beef	40	baby corn	48	rice pot/rice	149/155/152
tomatoes	39	right side serving line/cut tomatoes	39		
serving line/chicken	41	cooked broccoli	34/36		
meatballs	41	line cold top/chicken	40		

**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:
	Bar hand sink 110+F equipped
	Bar 3 comp sink 115F
18	Sani sink setup to well over 400ppm/COS/to test with strips
	Sani bucket setup to 200ppm quats
32	Wood on bar has some exposed wood/to seal to be cleanable
32	Top of small white freezer in bar with large rust spots/needs to be cleanable
18	To label spray bottles as sanitizer, degreaser, etc
	Spray bottle Sink & Surface at 272-700ppm
	Warewash hand sink 115F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 118F
32	Rusty shelves in dry storage to be addressed
W	To store employee drinks low and separate/ not over clean dishes
2	Left side cold wells not cold holding at 41F or below/ need more ice and water for ice slurry to be effective
	Ice slurry to be up to product level/added more ice to well
	Flat top grill ambient over 400F
W	Prep line hand sink 113 F/need paper towels
32	Exposed wood on serving line/to be made cleanable
45	Missing grout throughout/missing and broken tile on wall above baseboards behind serving line
	If an allergy, grill is cleaned and clean spatulas are used
	No wood sticks used any longer
	Discussed thawing frozen fish out of vacuum sealed packaging
42	to clean rice pots, air fryers, in, around, in equipment

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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