Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/16/2024				Time out: 4:20	F	S-880							Est. Type Risk Category Page 1 of 2	2_				
Establishment Name: Conta Genghis Grill						Contact/O	3-Complaint 4-Investigation act/Owner Name:							* Number of Repeat Violations: Number of Violations COS: terral: Follow-up: Ves 10/90/				
Physical Address: 1699 Laguna Dr Rockwall, TX Pest control: Terminix/8-19-202 Compliance Status: Out = not in compliance IN = in compliance							9-2024		<u> </u>				ease	e trap : Follow-up: Yes V No No	10/00// (
	ark t	the ap	prop	riate	tatus: Out = not in copoints in the OUT box fo	r each numbered i	item		chec	ckma re Im	ark in imed	appro liate	opria <i>Cor</i>	te bo	pplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days	ch		
O U						R		O U			C O	Employee Health						
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	•				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from			
3									~				eyes, nose, and mouth					
	~													Preventing Contamination by Hands				
	4. Proper cooking time and temperature					:2							14. Hands cleaned and properly washed/ Gloves used properly	_				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$)						
	6. Time as a Public Health Control; proce			ocedures & rec	cords							Highly Susceptible Populations						
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required liquid pasteurized eggs only			
	<				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco					Chemicals					Chemicals			
	~				8. Food Received at proper temperature						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	check at receipt Protection from Contamina					ination			3					Water only 18. Toxic substances properly identified, stored and used	+			
	~				9. Food Separated & p preparation, storage, di	ted during food	1							Water/ Plumbing				
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			and			~				19. Water from approved source; Plumbing installed; proper backflow device						
	~				11. Proper disposition reconditioned		viously served	or	_		<u></u>				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					reconditioned disc		ation Items	(2 Points	s) vi	olati	ions	Real	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N C A O Demonstration of Knowledge/ Personnel		R		O U T	_	N O	N A	C O S	Food Temperature Control/ Identification	R					
1	~			3	21. Person in charge p and perform duties/ Ce			ledge,		_ 1	~			3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personne 15		1			~				28. Proper Date Marking and disposition	-			
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	~	_	23. Hot and Cold Water available; adequate pressure, safe												digital			
					23. Hot and Cold Water	· ·	quate pressure,	safe							digital Permit Requirement, Prerequisite for Operation			
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Received by: (signature) A. D. Jones	Print: A.D. Jones	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
	ghis Grill	1699		Rockwa	II, TX	FS-8861	1 age <u>2</u> or <u>2</u>				
			TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca		Temp				
small white freezer		3	calamari	41	dumplings		41				
large freezer WIC/ham meatballs beef		-2	beef	41	egg rolls		41				
		39	left side serving/tofu	50	under/chicken 3						
		39	noodles	50	noodles		41				
		40	baby corn	48	rice pot/rice		149/155/				
	tomatoes		right side serving line/cut tomatoes	39							
serv	serving line/chicken		cooked broccoli	34/36							
	meatballs	41	line cold top/chicken	40							
		OH	SERVATIONS AND CORRECTI	VE ACTION	S						
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 equip	ped								
	Bar 3 comp sink 11	5F									
18	Sani sink setup to w	vell ove	400ppm/COS/to test w	ith strips	i						
	Sani bucket setup to 200ppm quats										
32			osed wood/to seal to be								
32	•		n bar with large rust spo	ts/needs	s to be	cleanable					
18	•		anitizer, degreaser, etc								
	Spray bottle Sink & Surface at 272-700ppm										
	Warewash hand sink 115F equipped										
	Dishwasher sanitizing at 100ppm chlorine										
00	3 comp sink 118F		- (- b d d d								
32	Rusty shelves in dry				م ماماله						
			ow and separate/ not ov				footive.				
			ng at 41F or below/ need mo		water io	i ice siurry to be ei	lective				
	· · · · · · · · · · · · · · · · · · ·		ct level/added more ice	to well							
W	Flat top grill ambient over 400F Prep line hand sink 113 F/need paper towels										
32	· · · · · · · · · · · · · · · · · · ·			<u> </u>							
45	Exposed wood on serving line/to be made cleanable 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										
Received (signature)			Print:			Title: Person In Charge					
	A.D. Jones		A.D. Jo	nes		Manager					
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: Y N	# collected				
Form EH O	6 (Revised 09-2015)		1			Samples, 1 IV 1	. John Court				