

# Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: <b>9/17/2024</b>	Time in: <b>1:50</b>	Time out: <b>3:00</b>	License/Permit # <b>FOOD5034</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>Hunan Chinese Restaurant</b>	Contact/Owner Name: <b>Jimmy Lac</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>110 N San Jacinto Rockwall, TX</b>	Pest control : <b>owner to send</b>	Hood <small>Global/8-26-2024</small>	Grease trap : <b>owner to send</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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>Chemicals</b>					
	✓					✓					
	✓					✓					
3					✓	<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>						2					
	✓					<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						<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>Jimmy Lac</i>	Print: <b>Jimmy Lac</b>	Title: Person In Charge/ Owner <b>Owner</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: Hunan Chinese Restaurant	Physical Address: 110 N San Jacinto	City/State: Rockwall, TX	License/Permit # FOOD5034	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
back cold top/all TCS	49+	rice pot/rice	178	2 door freezer	5
soup wells/soup	158/163	rice/rice	181/159	white upright freezer	4
soup/soup	159	2 door reach in/cabbage	41	white upright freezer	11
chicken fried	189/181/190	chicken	41	2 door cooler/cut leafy greens	41
cold top/cooked beef	41	chicken/pork	41/41		
cooked chicken	41	2 door cooler/fried chicken	41		
cooked pork	41	fried chicken	41		
water chestnuts	41	fried pork	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:
	Prep hand sink 123F equipped
	Anything loaded less than 4 hours in cold top moved to back coolers to be used first
2	Any TCS from overnight in back cold top discarded as more than 4 hours out of temp
	No TCS in cold top until repaired
45/32	Maintenance needed throughout to floors, walls, uncleanable in places
42	To clean outside of spice containers/food debris and grease
42	To clean wok area/carbon buildup and grease buildup
42	Need to clean hood vent filters
45	To clean floors (food splatters), under equipment
	Sani bucket setup to 100ppm chlorine
39	Avoid storing rice spoons in standing water/instead store dry and WRS every 4 hours or store in water over 135F
34	Flies
34	Large gap at back door/screen door/need to fill to prevent pests
33	No 3 comp sink/minimum requirement
9	Need to store raw chicken low and separate in coolers/not over ready to eat foods/COS
38	Need to thaw in coolers or under running cool water
34	Avoid storing employee drinks in ice bin/need to store separately
36	Store wiping cloths in sani buckets
40	Single use items to be discarded after initial use
29	Need metal stem thermometer today
32	Rusty shelves in back storage/to address
35	To store employee items low and separate/not over prep areas

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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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