## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

	17				1:50	Time out:	FO	Permit OD5	503					Est. Type R	Risk Category	Page 1 o	of <u>2</u>
		<b>se of</b> ishm			tion: 1-Routine	2-Follow U	Contact/Own			-Inve	stiga	ation	ı	5-CO/Construction  * Number of Repeat Violations	6-Other	TOTAL/SC	CORE
Нι	ına	an (	Ch	ine	ese Restaurant		Jimmy La							✓ Number of Violations COS:		20/80	٦/R
		al A			into Rockwall, TX	ow	est control : vner to send		Ho Globa	ood al/8-26	-2024			e trap : Follo	low-up: Yes	20/00	ט ונ
	(	Com	plia	nce S	Status: Out = not in co	mpliance IN = in	compliance	NO = no						plicable COS = corrected on site	R = repeat viol	lation W-W	/atch
Ma	rk ti	he ap	prop	riate	points in the OUT box for Prio							_		ive Action not to exceed 3 days	ix in appropriate	e box for R	
Co	mpli I	iance N	Sta N	C				R	_	Compl	iance N	e Stat		·			R
U T	N O A O Time and Temperature for Food Safety						U	N O		A (	o s		Employee Health				
	/				1. Proper cooling time a	and temperature	;			1				12. Management, food employees a knowledge, responsibilities, and re		employees;	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)	+	-					13. Proper use of restriction and ex	xclusion: No disc	charge from	_
3		2. Proper Cold Holding temperature(41°F/ 45°F)					~				eyes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F)					1				Preventing Contam	ds						
	~	4 Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used						
	_	5. Proper reheating procedure for hot holding (165°F			olding (165°F in 2			.,				15. No bare hand contact with read					
	~				Hours)									alternate method properly followed	d (APPROVED	1N)	
	•	v			6. Time as a Public Health Control; procedures & records			S						Highly Susceptible Populations			
					Ap	Approved Source				16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required					ered		
	1				7. Food and ice obtained	d from approved	d source; Food in							eggs cooked			
	good condition, safe, and unadultera destruction Southern Star  8. Food Received at proper temperate			good condition, safe, and unadulterated; parasite									Chemicals				
					gs						17. Food additives; approved and properly stored; Washing Fruits		ıs				
	~				check at rece					~				& Vegetables water only		C	
					Protection from Contamination					~				18. Toxic substances properly iden	ntified, stored and	d used	
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						ı				Water/ Plu	lumbina					
				~	10. Food contact surface			_		1				19. Water from approved source; P	Ü	di propor	
	~				Sanitized at 100					~				backflow device	Plumbing installe	eu; proper	
	~				11. Proper disposition of reconditioned disc					~				20. Approved Sewage/Wastewater disposal	r Disposal Systen	n, proper	
	_				Dri	ority Founds	a4: a T4aa (2	- <del> </del>		tions	Rea		C				
					111	ority Pounda	ation Items (2							rective Action within 10 days			
O U	I N	N O	N A	CO	Demonstration			Points)	O U	I J N	N O	N A	C O	rective Action within 10 days  Food Temperature Co	ontrol/ Identifica	ation	R
O U T	N				Demonstration 21. Person in charge pro	of Knowledge	e/ Personnel	R	0	J N	N	N	C	Food Temperature Co 27. Proper cooling method used;			R
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Received by: (signature) Timmy Lac	Print: Jimmy Lac	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: n Chinese Restaurant	Physical A	ddress: I San Jacinto	City/State:	II TX	License/Permit # FOOD5034	Page <u>2</u>	of <u>2</u>		
Tidilai	Hunan Chinese Restaurant   110 N San Jacinto   Rockwall, TX   FOOD5034   TEMPERATURE OBSERVATIONS									
Item/Location         Temp F         Item/Location         Temp F         Item/Location         Temp F										
back o	cold top/all TCS	49+	rice pot/rice	178	2 door freezer			5		
sou	ıp wells/soup	158/163	rice/rice	181/159	white upright freezer		er	4		
	soup/soup	159	2 door reach in/cabbage	41	white upright freezer		er	11		
cl	nicken fried	189/181/190	chicken	41	2 door	cooler/cut leafy gree	ns	41		
cold	top/cooked beef	41	chicken/pork	41/41						
cod	oked chicken	41	2 door cooler/fried chicken	41						
C	ooked pork	41	fried chicken	41						
	water chestnuts		fried pork	41						
1101		41 OB	SERVATIONS AND CORRECTI		IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIREC	CTED TO TI	HE CONDITIONS OBSERVE	ED AND	)		
	Prep hand sink 123	F equip	ped							
	•		hours in cold top move	ed to bac	k coole	ers to be used firs	t			
2			back cold top discarded							
	No TCS in cold top		·				•			
45/32	Maintenance neede	ed through	ghout to floors, walls, ur	ncleanab	le in pla	aces				
42	To clean outside of	spice co	ontainers/food debris ar	d grease	Э					
42	To clean wok area/	carbon l	ouildup and grease buil	dup						
42	Need to clean hood	vent filt	ers							
45	,		ers), under equipment							
- 00	Sani bucket setup to									
39		n standing	water/instead store dry and WF	RS every 4	hours or s	tore in water over 135F	_			
34	Flies	d = = #/= = #/	oon door/oood to fill to r	way and n	a a ta					
34	No 3 comp sink/mir		een door/need to fill to p	revent p	esis					
9	•		ow and separate in coo	lars/not	over re	adv to eat foods/	<u></u>			
38			under running cool wate		OVEL 16	ady to eat 100d3/		,		
34					arately					
36	Avoid storing employee drinks in ice bin/need to store separately  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										
Received	·		Print:			Title: Person In Charge/ O	wner			
(signature)	Timmy Lac		Jimmy l	_ac		Owner				
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	0 1 7 7	11			
Form EH 06	6 (Revised 09-2015)	<i>U</i> -		•		Samples: Y N # co	ollected			