## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 1/1	1/2	202	24	Time in: 5:30	Time out: <b>6:27</b>		ense/Perm		2					Est. Type Risk Category Page 1 of 2	<u>2</u>
		<b>se o</b> t			tion: 1-Routine	2-Follow U	Up 3-Co Contact/O	omplaint		4-I	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOF  * Number of Repeat Violations:	RE
Pa	and	da I	Ex	pre	ess #1167			when Ivan	nc.				1		Number of Violations COS: 2/98/4	Δ
Ph 24	ysic 00	al A Hor	ddre rizo	ess: n R	Rockwall, TX		est control : olab/ 10-1-202	24/month		Hoc JC clean		9-2024	Gr LE	ease S/1	e trap : Follow-up: Yes 1500gal/6-12-2024 No 🗹	`
Ma					Status: Out = not in co	mphanee	n compliance item	NO = Mark '✓'				NA appro	x = no	ot ap	pplicable COS = corrected on site R = repeat violation W-Watc.  ox for IN, NO, NA, COS Mark an in appropriate box for R	h
C	mnl	iance	S C to	tue	Prio	ority Items (3	3 Points) viol	lations Re	equir	_	<i>med</i> ompli				ive Action not to exceed 3 days	
O U	I N	N O	N A	C O		nperature for F		F	R	OU	I N	N O	N A	C O	Employee Health	R
Т	_			S	1. Proper cooling time	legrees Fahrenhe and temperature	-			T				S	12. Management, food employees and conditional employees;	
	~										_				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)				I				Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	re				~				14. Hands cleaned and properly washed/ Gloves used properly <b>QIOVES USEO</b>	
	~				5. Proper reheating pro	ocedure for hot he	nolding (165°F	in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
					6. Time as a Public He	alth Control: pro	ocedures & rec	cords								
	~										<u> </u>		<u> </u>		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					$\mathbf{A_{I}}$	oproved Source	<del>)</del>				-				Pasteurized eggs used when required pasteruized eggs only	
	/				7. Food and ice obtaine good condition, safe, a			lin							Chemicals	
						rate/Sygn										
	~				8. Food Received at pr		re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	]				check at rece	n from Contami	ination				7				18. Toxic substances properly identified, stored and used	
					9. Food Separated & p	rotected, prevent	ted during food	i			<u> </u>					
	~				preparation, storage, di			1							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200	ppm/temperatur	bles ; Cleaned a	and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							- 4° T4	(0.7)		olati	ons	Rem	uire	Cor	rective Action within 10 days	_
						iority round	ation Items	(2 Point	S) vi	omn		ucq.		COL	recuve Action within 10 days	
O U	I N	N O	N A	C O		n of Knowledge		(2 Point		O U	I N	N O	N A	C O	Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Nasima Alim	Print: Nasima Alim	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	da Express #1167	Physical A	ddress: Horizon	City/State:	all TX	License/Permit # FS-8242	Page	<u>2</u> of <u>2</u>				
1 and		2400	TEMPERATURE OBSERVA		ali, 17	1 0-02-72						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
WIF a	ambient	16	steamed rice	139	under/ambient		nt	36				
thaw	reach in cooler	39	to go steam table/orange chicke	168			bient	20				
stear	m stable/brocoli beef	158	Kung pao chicker	166	WIC/raw chicken		38					
	rice	157	rice	163		raw beef		36				
А	ingus steak	163	grill drawers/raw bee	f 41								
hone	ey walnut shrimp	154	raw chicken	41								
teri	iyaki chicken	162	reach in hot holding/ric	e 163								
veg	gie spring roll	155	cold top/peas and carrot	30								
Tı			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Back hand sink 126F equipped											
	Prep hand sink 129F equipped											
	3 comp sink 139F											
	Sani sink at 200ppm quats											
	Sani buckets at 200ppm quats											
	Commercially packed condiments											
	to go hand sink 126F equipped											
	Soda/ tea nozzles WRS daily											
	Test strips and probe thermo/alcohol wipes for probe thermo											
	Orange chicken and fried cooked cooked from frozen											
Raw chicken and beef come			es in frozen, thawed then cooked to required temps									
	Gloves used for all											
36	To store wiping cloths in sani buckets											
	Employee drink holder on wall in back with cups with lids and straws/good											
	Allergen disclaimer on front display window											
	Sleeved straws/disposable utensils in dining room mouth parts down											
	Spent grease is picked up by Dar Pro/internal tank											
	No cooling down, no leftovers, Batch cooking based on demand											
45	Some minor cleaning of floors, some minor food debris											
Received (signature)			Print: Nocime	. Λ Ii ω	2	Title: Person In Charge						
	Nasima Alim		Nasima		П	Manager		_				
Inspecte (signature)		tez. 1	RS Christy C	ortez.	RS							
	16 (Revised 09-2015)	υ,				Samples: Y N #	# collecte	ed				