Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	ite: 0/	17	7/2	24	Time in: 2:10	Time out: 3:08		sense/Per		-1					$\begin{bmatrix} \text{CPFM} \\ 3 \end{bmatrix} \begin{bmatrix} \text{Food handlers} \\ 7 \end{bmatrix} = \text{Page } \underline{1}$	of <u>2</u>
Pu		se o	f Ins	pec	tion: 1-Routine		Up 12:15 3-C	Complair	nt _		Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/S	SCORE
Pei Wei Asian Kitchen					D ₄	Vandy Noeun Pest control:			Hood Grease t			Gr	2000	✓ Number of Violations COS:	9/91/A	
	35 S	Goli	ad F	Rock	wall, Tx		entokil 3/15/24		UC Clean 9/2/24			Southwa		vaste 8/13/24 1500g		
Ma					points in the OUT box for	each numbered i	item	Mark '✓		eckma	ark in	appr	opria	te bo	plicable $COS = corrected on site R = repeat violation W = ox for IN, NO, NA, COS Mark an in appropriate box for R$	Watch
Compliance Status Priority Items (3 Points) Compliance Status O I N N C Time and Temperature for Food Safe						otations I	Requi	_	ompliance		Status		we Action not to exceed 3 days	R		
U T	N	0	A	o s		egrees Fahrenhe	eit)			U T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	/				Trays in wic	and temperature					~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding temperature(135°F) See										Need employee health form, will email Preventing Contamination by Hands	
	/				4. Proper cooking time See	and temperature	e				/				14. Hands cleaned and properly washed/ Gloves used properly	,
			/		5. Proper reheating prod Hours)	cedure for hot h	olding (165°F	Fin 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; procedures & records										Gloves Highly Susceptible Populations	
					Ap	proved Source					_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained good condition, safe, and destruction BEK, broaders and the safe and th	nd unadulterated		d in							Eggs Chemicals	
	/				8. Food Received at pro Key drop, have			mps			/				17. Food additives; approved and properly stored; Washing Fr & Vegetables	uits
					• •	from Contami					/				Water 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & preparation, storage, dis	splay, and tastin	ng								Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at _200_				*		~			'	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/				11. Proper disposition of reconditioned Disc	of returned, prev	viously served	or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	C			ation Items	s (2 Poi	nts) v	iolat O		Req	uire N	Cor	rective Action within 10 days	R
U T	N	N O	A	C O S	Demonstration				K	U T	N	0	A	o s	Food Temperature Control/ Identification	K
	/				21. Person in charge pro and perform duties/ Cer 3			ledge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See	
	/				22. Food Handler/ no unauthorized persons/ personnel 7			el			~				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recor	rdkeeping and Labeling	Food Packag	ge			~				29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Digital thermo, chl/quat strips current	ıl/
	/				23. Hot and Cold Water 143, good press	r available; adec	quate pressure	, safe			<u> </u>				Permit Requirement, Prerequisite for Operation	
	/				24. Required records av destruction); Packaged	ailable (shellsto	ock tags; paras	site			/				30. Food Establishment Permit/Inspection Current/ insp por Posted and current	sted
					Per order Conformance v										Utensils, Equipment, and Vending	
	•				25. Compliance with Vi HACCP plan; Variance processing methods; ma Line check 2x d	obtained for sp anufacturer instr laily	pecialized ructions	and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Cons 26. Posting of Consume	sumer Advisor	•	ooked		2			(~	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/	*
	'				foods (Disclosure/Remi Ingredients upon red	inder/Buffet Pla quest	ate)/ Allergen	Label	4 .:	2			100		Service sink or curb cleaning facility provided Dishwasher confirmed 100ppm	
O U					Core Items (1 Poin	III) Violations		rrective A	Action	Not					ys or Next Inspection , Whichever Comes First	
T	I N	N O	N A	C	Prevention				R	O U		N O		CO	Food Identification	R
				C O S	34. No Evidence of Inse	of Food Contai	mination	er	R	O U T	N	N O	A A	C O S	Food Identification 41.Original container labeling (Bulk Food)	R
				O		of Food Contai	mination on, rodent/oth		R	O U T				0		R
				O	34. No Evidence of Inseanimals	of Food Containect contaminations/eating, drinking	mination on, rodent/oth ng or tobacco		R	O U T	N			0	41.Original container labeling (Bulk Food)	R
				O	34. No Evidence of Instanimals 35. Personal Cleanlines 36. Wiping Cloths; projection Solut 37. Environmental cont	of Food Contained contamination s/eating, drinking perly used and since ion amination	mination on, rodent/oth ng or tobacco		R	O U T	N			0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
				O	34. No Evidence of Instanimals 35. Personal Cleanlines 36. Wiping Cloths; properties of the Stored in Solut	of Food Contained contamination s/eating, drinking perly used and since ion amination	mination on, rodent/oth ng or tobacco		R	O U T	N			0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintaine Looks great	
				O	34. No Evidence of Instanimals 35. Personal Cleanlines 36. Wiping Cloths; profestored in solut 37. Environmental cont 38. Approved thawing a Refrigerator Prope	of Food Contained contamination s/eating, drinking perly used and since ion amination method	mination on, rodent/oth ng or tobacco stored	use	R	O U T	N			0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintaine Looks great 45. Physical facilities installed, maintained, and clean	
1			A	O	34. No Evidence of Instanimals 35. Personal Cleanlines 36. Wiping Cloths; properties of the Solut of Solution of S	of Food Contar ect contamination s/eating, drinking perly used and solon amination method er Use of Utens t, & linens; proper	mination on, rodent/oth ng or tobacco stored sils perly used, sto	use ored,	★	O U T	N			0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintaine Looks great 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
1			A	0 8	34. No Evidence of Instanimals 35. Personal Cleanlines 36. Wiping Cloths; properties of the Solut of Solution of Solut of Solution o	of Food Contar ect contamination s/eating, drinking perly used and solon amination method er Use of Utens t, & linens; proper	mination on, rodent/oth ng or tobacco stored sils perly used, sto	use ored,		O U T	N			0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintaine Looks great 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jorge Larios	Print: Jorge Larios	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Vei Asian Kitchen	Physical A	ddress: S Goliad	City/State: Rockwa	I. Tx	FS2023-1	Page	2 of 2			
	. or , to lair i titorion		TEMPERATURE OBSERVA		.,	. 02020 .					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp			
WIC a		37	Wings/slice stea		_			38/38			
	cooked chix	40	Raw chix	38	Garlic/crispy chix			37/38			
	ork egg roll	40	Rice/xl noodles					38			
Rav	w wings/steak	39/41	Bamboo shoots		Salmon/chix wantong						
	Cooling		Mushrooms/lettuc	39/40		Drawer 1					
G	Ground chix	40	Veggie cooler	40	ermaperit eggien			37/37			
Thav	wing crispy chix	40	Beer/wine coole	r 36-37	Drawer 2 amb			39			
Th	nawing steak	28	Drama station		Won	ton/Hot&	Sour	177/169			
T.	T		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped, temp greater than 100 in each room										
	Hand sinks equipped water greater than 106 throughout the kitchen										
	3 comp sink, not set up, 143, using quat sani 200ppm										
33cos			om after changing product								
10cos											
	Chemicals stored low and well organized										
	Great practice to hand mop over mop sink to drip dry properly										
	Air handler in operation at rear service door										
39/32cos	Used oil is transferred to a holding tank at back of kitchen then pumped to outside trucks trucks Small Strainer observed with broken wire, discarded immediately during insp										
00/02003	Boba machine new, all prepackaged by manufacturer, amb temp in cooler 40										
	Sani buckets filled at 3 comp sink, 200ppm										
	Cooking - brown rice 172 / white rice 178										
41	Pantry station table surface uncleanable- remove shipping liner from top and shelf on bittom										
	Upright Freezer 3.4 htt										
	All cutting boards are in superior shape!										
	New allergen awareness forms posted in kitchen										
	Using yellow/red thermos, chlorine/quat test strips current										
	Cleaning soda/tea nozzles nightly										
	Cardboard boats now using paper liners, all boats are discarded daily or as needed										
Received (signature)		e	See ab	ove		Title: Person In Char	rge/ Owner				
Inspected (signature)		ς _τ	Print: Richard			Samples: V. M.	# 2211	ad			
	6 (Revised 09-2015)	سر رے				Samples: Y N	# collect	cu			

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