## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		1/20				2:15	F	icense/Pe	D-6						Est. Type	Risk Category	Page 1 o	
		e <b>of I</b> i hmen			1-Routine	2-Follow U	Contact	- <b>Complai</b> /Owner N	ame:	4-1	Inve	stiga	tion	L	5-CO/Construction  * Number of Repeat Violat	6-Other tions:	TOTAL/SC	ORE
		Ta I Add		!		Do	Zhan est control	Li We	ng	Hoc	. d		C	2022	✓ Number of Violations CC	OS: Follow-up: Yes	8/92	/A
				st Roc	kwall, TX	Be	errett/10/	31/2024	1	Metrople		-2024	Am	eric		No 🗸		
Mark				Status: e points ir	Out = not in co	ompliance IN = in reach numbered in	item	NO Mark 'v	) = not o						plicable COS = corrected on si x for IN, NO, NA, COS Mark	ite $\mathbf{R}$ = repeat violate an $\mathbf{X}$ in appropriate	lation W-W e box for <b>R</b>	⁄atch
Com	nlia	nce St	ofue	Г	Pric	ority Items (3	3 Points) v	riolations	Requi	_			Corr State	_	ve Action not to exceed 3 days	S		
O U	Î	N N O A	C			nperature for F legrees Fahrenhe			R	O U	I N		N A	C O	Emplo	yee Health		R
T			S	1. Prop	,	and temperature				Т	4			S	12. Management, food employe		employees;	
•	1			2 P	C.11 W.11'.		100/4500				~				knowledge, responsibilities, and		1	
٠	/			Z. Proj	er Cold Holding	g temperature(41	1 F/ 43 F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	/			3. Proj	per Hot Holding	temperature(135	5°F)								Preventing Cont	tamination by Han	ds	
	/			4. Proj	per cooking time	and temperature	e				~				14. Hands cleaned and properl	ly washed/ Gloves u	sed properly	
				5. Prop		cedure for hot he	nolding (165	°F in 2			~			l	15. No bare hand contact with a alternate method properly follo			
		+		6. Tim	e as a Public He	alth Control; pro	ocedures &	records								•		
١	1					· <b>*</b>							T		16. Pasteurized foods used; pro	ptible Populations ohibited food not off	ered	
					AĮ	oproved Source	<b>;</b>				~				Pasteurized eggs used when receggs cooked			
						ed from approved nd unadulterated		ood in							Ch	emicals		
				destruc	South	ern Star/ <i>l</i>												
					d Received at pr <b>ck at rece</b>	oper temperature	e				~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	s
				CHE		n from Contami	ination				~				18. Toxic substances properly i	identified, stored and	d used	-
	,					rotected, prevent		ood							Water	/ N1-!		
٠	1					splay, and tastin		nd and		I					19. Water from approved source	/ Plumbing	nd: proper	
٠	4					ppm/temperatur		ed and			~				backflow device	æ, Flumonig nistane	ed, proper	
						of returned, prev		ed or			7				20. Approved Sewage/Wastewadisposal	ater Disposal Syster	n, proper	
						arded					ions	Dogs		C				
					Pr		ation Iton	ne (2 Poi	nte) w	iolati					ractive Action within 10 days			
		N N O A							nts) v	iolati O U	I N	N O	N	C C	rective Action within 10 days  Food Temperature	e Control/ Identific	ation	R
				21. Pe	Demonstration	n of Knowledge	e/ Personnel	l owledge,		О	I	N	N A	C	Food Temperature			R
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## **Retail Food Establishment Inspection Report**

Received by:  (signature) Zhan Li Weng	Print: Zhan Li Weng	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: a Taste	Physical A 2310		City/State:	all, TX	License/Permit # Pa	ige <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp					
rice po	ots/white rice	150	white freezer	7	wnite	freezer ambient	7					
ŀ	brown rice	149	white freezer	-5								
stea	am well/soup	163	rice pot/rice	156								
	soup	169	WIC/chicken	38								
white r	residential cooler/chicken	41	chicken	34								
	pork	41	chicken	40								
	eggrolls	41	ginger for reference	41								
freezer ambient		7	reach in freezer 2									
		OB	SERVATIONS AND CORRECTIVE		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 100+F equipped											
	Dishwasher sanitizing at 100ppm chlorine											
	3 comp sink 126F	ing at Te										
	Sani buckets setup to 100ppm chlorine  Water in Crock pot 135F for rice scoop											
45	To clean floors and under equipment											
42			• •									
42	To clean shelves and in/around/on equipment To clean in/around wok area											
43	Need light shields in kitchen over prep area											
32	To use all NSF equipment											
W	Odor present near drain in drink counter area											
	Drink hand sink 100+F equipped											
45	Maintenance to walls, floors											
36	Carpet in dining room/not cleanable  To store wiping cloths in sani buckets											
32	Areas throughout with exposed wood/door jams, etc/to seal											
28	To date mark all foods once cooked or opened/to discard at day 7											
			<u> </u>		<u>, .</u>							
Received	•		Print:	\ A /		Title: Person In Charge/ Own	ner					
(signature)	Zhan Li Weng d by: Chvisty Cov		Zhan Li	We	ng	Owner						
Inspected (signature)	d by:	_	Print:									
			RS   Christy Co	wt ~ —								