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: 2 /	19	9/2	24	Time in: 1:35	Time out: 2:38		License/P		77	71				CPFM	Food handlers	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Compla	-	4-I	Invest	tigati	ion	5-CO/Con		6-Other	TOTAL	/SCORE
Establishment Name: Contact/Owner Na Pho Garden Tommy Hu					Name:					Number of Repeat Violations: Vnumber of Violations COS:			0.00	4/4				
	ysic 3 E K				Тх		est control	ol : st 11/12/24		Hoo C&V	od ' 12/2/			se trap :/ waste o 1/11/24 1000g	il	Follow-up: Yes No	6/9	4/A
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							= Watch											
O U	Compliance Status O I N N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety				R	Compliance Status O I N N C U N O A O								R				
Т		~		S	1. Proper cooling time a					Т	/		S	12. Manageme knowledge, res		yees and conditiona and reporting	l employees	;;
	✓				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			·			13. Proper use eyes, nose, and		and exclusion; No di	scharge froi	n
	· /				3. Proper Hot Holding t See	emperature(135	5°F)							Émployee	health forr	n posted ntamination by Ha	nds	
	'				4. Proper cooking time See	and temperature	e				1			14. Hands clea	aned and prope	erly washed/ Gloves	used proper	·ly
		~			5. Proper reheating proc Hours)	cedure for hot h	olding (1	65°F in 2			~				od properly fol	h ready to eat foods lowed (APPROVE		
	~				6. Time as a Public Hea	lth Control; pro	ocedures	& records						Gioves & C		ceptible Population	s	
					App	proved Source	;				~			16. Pasteurized Pasteurized egg N/a		rohibited food not o equired	ffered	
	~				7. Food and ice obtained good condition, safe, an destruction Souther	d unadulterated			П					IN/C	C	Chemicals		
	~				8. Food Received at pro Checking	per temperature	e				~			17. Food additi & Vegetables Water	ives; approved	and properly stored	; Washing F	ruits
						from Contam					/					y identified, stored a	nd used	
	•				Food Separated & preparation, storage, dis See	splay, and tastin	ng									er/ Plumbing		
	~				10. Food contact surface Sanitized at 100	es and Returnal ppm/temperatur	bles ; Clear re	aned and			/			19. Water from backflow device City app	ce .	rce; Plumbing insta	lled; proper	
					11. Proper disposition o	of returned, prev	viously se	erved or						20. Approved S	Sewage/Waste	water Dienesal Crest	em, proper	
	'				reconditioned Disca	ard					~			disposal	C	water Disposar Syst	71 1	
					reconditioned Disca		ation It			, ,		_		disposal			71 1	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tommy Hu	Print: Tommy Hu	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Physical Address: Physical Address: Physical Address: Physical Address: Proceeding Proceeding Proceeding Proceeding Proceded	-							
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