

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/21/2024	Time in: 2:30	Time out: 4:10	License/Permit # FS-8861	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Genghis Grill			Contact/Owner Name:		* Number of Repeat Violations: _____		10/90/A
Physical Address: 1699 Laguna Rockwall, TX			Pest control : Terminix/ 2-17-2025	Hood Kramer/3-2024	Grease trap : Southwaste/7-2024, refer to city	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3											
							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
			✓				✓				
			✓			Highly Susceptible Populations					
							✓				
Approved Source						Chemicals					
	✓										
	✓						✓				
Protection from Contamination											
	✓					3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling											
	✓						✓				
	✓					Permit Requirement, Prerequisite for Operation					
Conformance with Approved Procedures							✓				
	✓					Utensils, Equipment, and Vending					
Consumer Advisory							✓				
	✓					2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
W							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Vicki Macy</i>	Print: Vicki Macy	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Genghis Grill	Physical Address: 1699 Laguna	City/State: Rockwall, TX	License/Permit # FS-8861	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white freezer	2	left side cold well/tofu	45	pot stickers	41
under counter cooler	7	noodles	45	pico	41
coffin white freezer	2	peppers	45	rice pot/	141
meat cold well/chicken	41	right side cold well/cut tomatoes	39	rice	135
chicken	41	broccoli	36	rice	145
beef	41	sprouts	37	WIC/raw beef	39
shrimp	41	grill line cold top/ crispy chicken	41-48	raw chicken/ham	39/40
pulled pork	41	eggrolls	41-52	baby corn	39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Bar 3 comp sink 110F
18	Sani sink setup way over 200 ppm quats/COS
	Bar hand sink 100+F equipped
	Sani bucket setup to 200ppm quats
2	Left side cold well, still using ice slurry baths to cool, levels not up to product level, COS
	When will until be repaired, replaced? Consistent problems of cold holding
	Line sani bucket at 200ppm quats
	Wood sticks only being used to separate orders, not being used for cooking
	Using spatulas for cooking
	When there is an allergy, grill is steamed, area below is sanitized, clean utensils, separated with wood
42	To clean rice pots/grease accumulation
32	Need to replace rice pot with broken handle, food debris collects and doesn't seal, could allow rice at the top to drop below 135F
	Grill line hand sink 108F equipped
37/42	To clean suppression nozzles over grill/grease accumulation and vent hood filters
32/42	Need to replace wood around back side of serving line and caulk to seal gaps where food debris is collecting
	Grill ambient 443F
45	Some missing grout
45	Missing tiles on back wall behind serving line/to repair and fill gaps
42	To clean floors drains, some food debris
	3 comp sink 110F
	Warewash hand sink 100+F equipped
18	To label all spray bottles/in service wait station

Received by: (signature) <i>Vicki Macy</i>	Print: Vicki Macy	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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