

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|
| Date: 3/20/2024 | Time in: 12:20 | Time out: 1:55 | License/Permit # FS-8855 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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: Van Chan's Chinese Restaurant | Contact/Owner Name: | * Number of Repeat Violations: _____ | 20/80/B |
| | | ✓ Number of Violations COS: _____ | |

| | | | | |
|--|--|---|------------------------------------|---|
| Physical Address: 2850 Ridge Rd Rockwall, TX | Pest control : Contail/3-19-2025 | Hood <small>Dr Powerwasher/1-31-25</small> | Grease trap : IMC/9-2024 | 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 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | Preventing Contamination by Hands | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | ✓ | | | | ✓ | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| Approved Source | | | | | | | ✓ | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Protection from Contamination | | | | | | | ✓ | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 3 | | | | | | | ✓ | | | | |
| | ✓ | | | | | 3 | | | | | |

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 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 2 | | | | | | | ✓ | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | | ✓ | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | 2 | | | | | |
| Consumer Advisory | | | | | | 2 | | | | | |
| | ✓ | | | | | W | | | | | |

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 | | | | | |
| 1 | | | | | | | ✓ | | | | |
| 1 | | | | | | Physical Facilities | | | | | |
| 1 | | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | 1 | | | | | |
| 1 | | | | | | 1 | | | | | |

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

Retail Food Establishment Inspection Report

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|--|----------------------------------|--|
| Received by: (signature) <i>Emily Eguia</i> | Print: Emily Eguia | 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)

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|--|------------------------------------|-----------------------------|-----------------------------|-------------|
| Establishment Name: Van Chan's Chinese Restaurant | Physical Address: 2850 Ridge Rd | City/State: Rockwall, TX | License/Permit # FS-8855 | Page 2 of 2 |
|--|------------------------------------|-----------------------------|-----------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|---------------------|--------|------------------|--------|---------------|--------|
| WIC/raw chicken | 40 | shrimp | 35 | | |
| fried chicken | 40/41 | steam wells/soup | 178 | | |
| eggrolls | 40 | soup | 180 | | |
| shrimp | 41 | rice pot | 150 | | |
| WIF ambient | 4 | fried rice | 156 | | |
| chicken hot holding | 180 | rice pot | 141 | | |
| ice well/chicken | 41/41 | | | | |
| beef | 41/41 | | | | |

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: |
| | RR sinks 100F equipped |
| 46 | To address broken cracked tile around toilet in women's RR |
| 47 | To address stools in dining room with duct tape |
| 42/32 | To clean front cabinets, seal exposed wood/to be made cleanable |
| 20/31 | Line hand 106F equipped. However, not draining/ probably needs to be snaked or grease trap pumped |
| | Will have to use warewash sink until repaired |
| | Needs to be repaired asap |
| W | 3 comp sinks 109F/minimum is 110F/to monitor |
| 32 | To discard broken tubs, etc |
| | Dishwasher sanitizing at 100ppm chlorine |
| 20 | 3 comp sink drains slow draining/ need to call grease trap company today |
| 45/32 | Large gaps in walls, corners, exposed drywall, needs to be cleanable |
| 45 | To seal holes in walls, large gaps, could attract pests or allow pest entry |
| 45 | To clean ceiling tiles/lots of dust accumulation |
| 45 | Need to clean floor drains, lots of food debris, could attract pests |
| 42 | To clean shelves in WIC |
| 42 | To clean outside of rice pots and prep tables |
| 42/10 | Outside of tea urns, self service spice containers, the whole area needs to be cleaned and degreased |
| 10 | Need to clean ice chute at soda machine |
| 40 | Avoid use of saran to hold plumbing pipes together under sinks |
| 42/45 | Need to clean in/around on equipment Floors, walls throughout with grease accumulation |
| 32 | To replace sugar storage container as has a large holes and could attract pests |
| 32 | To clean cutting boards where badly discolored |
| 10 | Sani bucket setup setup to 0ppm/COS to 100ppm chlorine |
| 22 | All employees cooking or serving to have food handlers license within 30 days of hire |
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|--|----------------------------------|--|
| Received by: (signature) <i>Emily Eguia</i> | Print: Emily Eguia | Title: Person In Charge/ Owner Manager |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Samples: Y N # collected |

Form EH-06 (Revised 09-2015)