## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: <b>/2(</b>	)/2	202	24	Time in: 12:20	Time out: <b>1:55</b>		S-88		5					Est. Type	Risk Category	Page 1	$_{\text{of}}\underline{\textbf{2}}$
			f Ins		tion: 1-Routine	2-Follow U		Complain Owner Na		4-]	Inve	stiga	tion		5-CO/Construction  * Number of Repeat Violati	6-Other	TOTAL/S	SCORE
Va	an	Ch	an	's (	Chinese Restau				une.						✓ Number of Violations CO	OS:	20/8	n/R
			ddre ge		Rockwall, TX		est control : ontail/3-19		ı	Hoo Dr Powe	od erwasher/	1-31-25	Gre IMC	ease 2/9		Follow-up: Yes ✓ No □	20/0	ם יטי
М					Status: Out = not in corpoints in the OUT box for	прпансс	n compliance	110	= not o						plicable COS = corrected on si x for IN, NO, NA, COS Mark	te <b>R</b> = repeat vio	lation W-	Watch
		•			•					re Im	ımed	iate	Corre	ecti	ve Action not to exceed 3 days		C BOX IOI IX	
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Tem	perature for F	Food Safety		R	O U		ance N O		C O	Emmlo	waa Waaldh		R
T	N	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenhe				T	N	0		s	12. Management, food employe	yee Health	employees:	
	~				1. Froper cooling time a	na temperature					~				knowledge, responsibilities, and		employees,	
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				_				13. Proper use of restriction and eyes, nose, and mouth	charge from		
					3. Proper Hot Holding to	emnerature(135	5°F)											
	~				4. Proper cooking time a					Preventing Contamination by Har						,		
	~				5. Proper reheating proc			PE in 2			~				15. No bare hand contact with r			
		~			Hours)	edure for not no	iolding (105	r III 2			~				alternate method properly follo			.)
	~				6. Time as a Public Hea	lth Control; pro	ocedures & r	records							Highly Suscep	otible Populations		
					<b>A</b>	15									16. Pasteurized foods used; pro		ered	
	1	1			•	proved Source		1 .							Pasteurized eggs used when req eggs cooked	quirea		
	~				7. Food and ice obtained good condition, safe, an	d unadulterated		od in							Cho	emicals		
					destruction Southe	ern Star									17.5	1 1 1	W 1: E	•.
	~				8. Food Received at pro	_	e				~				<ul><li>17. Food additives; approved as &amp; Vegetables</li></ul>	nd properly stored;	Washing Fri	uits
						from Contami	ination				~				18. Toxic substances properly i	dentified, stored an	d used	
					9. Food Separated & pro	otected, prevent	ted during fo	ood			Ľ							
	~				preparation, storage, dis											/ Plumbing		
3					10. Food contact surface Sanitized at			d and			~				19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition o reconditioned disca	_	viously serve	d or		3					20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
		-			Pric	ority Founda	ation Item	ns (2 Poir	nts) v	_		_		_	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Prio Demonstration				nts) vi	O U		Requ N O	N A	C O	rective Action within 10 days  Food Temperature	Control/ Identific	ation	R
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Received by: (signature) Emily Equia	Print: Emily Eguia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishmen Van Chan	nt Name: n's Chinese Restaurant	Physical A	ddress: Ridge Rd	City/State:	ıll TX	License/Permit # FS-8855	Page <u>2</u> of <u>2</u>			
Tan Grian	TO OTHEROSE FROM A PARTIE	2000	TEMPERATURE OBSERVA		, 17	1 0 0000				
Item/Locatio	on	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp I			
WIC/raw	v chicken	40	shrimp	35						
frie	ed chicken	40/41	steam wells/soup	178						
$\epsilon$	eggrolls	40	soup	180						
	shrimp	41	rice pot	150						
WIF	= ambient	4	fried rice	156						
chicke	en hot holding	180	rice pot	141						
ice w	vell/chicken	41/41	•							
	beef	41/41								
			SERVATIONS AND CORRECTI	VE ACTION	NS					
	IN INSPECTION OF YOUR EST	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TH	IE CONDITIONS OBSER	RVED AND			
		ipped								
	RR sinks 100F equipped To address broken cracked tile around toilet in women's RR									
			room with duct tape							
			al exposed wood/to be	made cle	eanable					
			er, not draining/ probably ne				ped			
V	Vill have to use wa	rewash	sink until repaired				<u></u>			
N	leeds to be repaire	ed asap								
W 3	comp sinks 109F/	minimuı	m is 110F/to monitor							
32 T	o discard broken t									
D	Dishwasher sanitizing at 100ppm chlorine									
20 3	B comp sink drains slow draining/ need to call grease trap company today									
45/32 La	arge gaps in walls	, cornei	rs, exposed drywall, nee	eds to be	e cleana	ble				
45 T	o seal holes in wa	lls, large	gaps, could attract per	sts or all	ow pest	entry				
45 T	o clean ceiling tile	s/lots of	dust accumulation							
45 N	Need to clean floor drains, lots of food debris, could attract pests									
42 T	o clean shelves in	WIC								
42 T	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 c										
10 N	10 Need to clean ice chute at soda machine									
	Avoid use of saran to hold plumbing pipes together under sinks									
	5 Need to clean in/around on equipment Floors, walls throughout with grease accumulation									
	To replace sugar storage container as has a large holes and could attract pests									
	To clean cutting boards where badly discolored									
	Sani bucket setup setup to 0ppm/COS to 100ppm chlorine									
22 A	All employees cooking or serving to have food handlers license within 30 days of hire									
Received by: (signature)			Emily E	guia		Title: Person In Charge Manager				
Inspected by (signature)	Emily Eguia :: Chvisty Cov	ton, 1	RS Christy Co							
	evised 09-2015)	10g, 1	Commisty Co	JI 10Z,	1 (0	Samples: Y N	# collected			