Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	9	/20	25	12:00	7:me out: 2:00		Cense/Pe	D5		4				Est. Ty	pe	Risk Category	Page	<u>.1</u> (of <u>2</u>
Purp Estab				ction: 1-Routine	2-Follow U	Up 3-0	C omplai Owner N		4-]	Inves	tiga	tion		5-CO/Construction * Number of Repeat		6-Other	TOT	AL/SO	CORE
Hun	nar	n Cl	nin	ese Restauran		Jimmy	/ Lac	anic.						✓ Number of Violati	ions COS	:	_ 24	176	3/C
Physi 110 I	ical N S	Addı San	ess: Jac	into Rockwall, TX	Co	est control : ontail/3-19			Hoo Global		2025	Gre Eag	ase le/	trap : refer to city	Fol No	llow-up: Yes		// \	<i>)</i> ,
Mark				Status: Out = not in core points in the OUT box for	or each numbered		Mark 'v		eckma	rk in	appro	priate	box	clicable COS = corrected for IN, NO, NA, COS		R = repeat in appropri	violation riate box fo	W-W	7atch
		nce St			•		olations	Ĺ	Co	mpli	ance	Statu	s	ve Action not to exceed	3 aays				
	O I N N N C Time and Temperature for Food Safety					R	O U T	I N	N O		0	1	Employee Health				R		
3	1. Proper cooling time and temperature							~				12. Management, food e knowledge, responsibilit			al emplo	yees;			
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	,			2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	,		3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands						
	ı			4. Proper cooking time	e and temperature	re				<u></u>			14. Hands cleaned and properly washed/ Gloves used pro					perly	
	+			5. Proper reheating pro	ocedure for hot h	nolding (165°)	F in 2							Gloves used 15. No bare hand contact with ready to eat foods or approve					_
	٠			Hours)						_				alternate method properl	ly follow	ed (APPROVI	ED Y.	.N)	
	1			6. Time as a Public He	ealth Control; pro	ocedures & r	ecords									ble Populatio			
	Approved Source						~				16. Pasteurized foods use Pasteurized eggs used w eggs cooked			offered					
				7. Food and ice obtain good condition, safe, a			od in								Chon	nicals			
					ern Star/0														
\ \	4			8. Food Received at pr		re				/				17. Food additives; approach & Vegetables	roved and	properly store	d; Washii	ng Fruit	iS
			<u> </u>		n from Contam	nination				~				18. Toxic substances pro	operly ide	entified, stored	and used		
W			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											,	Water/ I	Plumbing			
				10. Food contact surface Sanitized at			d and			_			+	19. Water from approved backflow device	d source;	Plumbing inst	alled; pro	per	
3					ppinatemperatus														
3				11. Proper disposition		viously served	d or							20. Approved Sewage/W	Vastewate	er Disposal Sys	stem, prop	er	
3	,			11. Proper disposition reconditioned disc	arded	-				~				20. Approved Sewage/W disposal		er Disposal Sys	stem, prop	er	
0 1		N N	C	11. Proper disposition reconditioned disc	carded	ation Item		nts) v	0	I	N	N (C	20. Approved Sewage/Wdisposal) days			oer	R
-		N N O A		11. Proper disposition reconditioned disc	carded ciority Founds on of Knowledge	ation Item	s (2 Poi		O U T		N	N (C O	20. Approved Sewage/W disposal rective Action within 10 Food Tempe	<i>days</i> erature C	ontrol/ Identi	fication		R
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Received by: (signature) Timmy Lac	Print: Jimmy Lac	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	n Chinese Restaurant	Physical A	l San Jacinto	City/State: Rockwa	all, TX	FOOD5034	Page .	2 of 2			
TEMPERATURE OBSERVATIONS											
				_	Item/Location						
	op/ chicken fried	41/41	chicken raw	40	line cold top/cooked beef			41			
egg	rolls/pork ribs	40/ 44	2 door reach in cooler/cooked chicker	36	cooked chicken			41			
u	nder/wings	41	veggies/sprouts	37/40	cooked shrimp			41			
rice	pot/brown rice	165	2 door freezer ambien	5	cooked veggies		3	41			
rice	pot/brown rice	171	white upright freeze	r -4	und	ler/noodles		42			
chicke	en wings on counter	107-113	white freezer	-8							
2 door	reach in cooler/cabbage	46/47	2 door veggie cooler	32							
	pork raw	41	soup/soup	170/173							
Itom	T		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	СТЕО ТО ТНЕ	E CONDITIONS OBSERVE	D AN	ID			
	Hand sink 120+F e	quipped									
10/33	Dishwasher not sar	nitizing/e	mpty sanitizer bucket								
			sani jug, COS to 1000p	m chlorii	ne						
			tate code requirement								
27			d an hour previous, place								
			king, must aggressively cool.	2 hours to	70F then 4	hours to 41F or belo	W				
	Ribs in cold top to										
	Need to address maintenance throughout floors (to be cleanable), ceiling tiles to be replaced with cleanable tiles										
32			at have duct tape on th		Lawaaaa						
			uipment with food spla		grease						
27	•		and equipment to clea		70E than 1	hours to 11E or ho	lovu				
1			using shallow metal bowls.				iow				
28			never reached required sonce cooked or opend	•							
40				-		•	ard				
42											
39	, ,										
36											
42											
42	Need to clean wok area/carbon buildup and food debris										
18	Sani bucket setup well over 100ppm chlorine/ COS to 100ppm										
35											
31											
Received (signature)	·		Jimmy	Lac		Title: Person In Charge/ O	wner				
Inspected (signature)	Timmy Lac 1 by: Chvisty Cov	ton 1	Print: Christy C								
	5 (Revised 09-2015)	10g, 1	Co Cillisty C	J. 10Z,	1 (0	Samples: Y N # co	ollecte	ed			