

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 3/19/2025	Time in: 12:00	Time out: 2:00	License/Permit # FOOD5034	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
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Establishment Name: Hunan Chinese Restaurant	Contact/Owner Name: Jimmy Lac	* Number of Repeat Violations: _____	24/76/C
Physical Address: 110 N San Jacinto Rockwall, TX	Pest control : Contail/3-19-2025	Grease trap : Eagle/refer to city	

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						✓					
W						Water/ Plumbing					
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					
	✓					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					
	✓					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					
1						✓					
1						Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						1					

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hunan Chinese Restaurant	Physical Address: 110 N San Jacinto	City/State: Rockwall, TX	License/Permit # FOOD5034	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ chicken fried	41/41	chicken raw	40	line cold top/cooked beef	41
eggrolls/pork ribs	40/ 44	2 door reach in cooler/cooked chicken	36	cooked chicken	41
under/wings	41	veggies/sprouts	37/40	cooked shrimp	41
rice pot/brown rice	165	2 door freezer ambient	5	cooked veggies	41
rice pot/brown rice	171	white upright freezer	-4	under/noodles	42
chicken 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		

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:
	Hand sink 120+F equipped
10/33	Dishwasher not sanitizing/empty sanitizer bucket
	Primed after installing new sani jug, COS to 1000pm chlorine
33	No 3 comp sink/minimum state code requirement
27	Chicken wings on counter fried an hour previous, placed in freezer to rapid cool at inspection
	Once temps drop to 135F from cooking, must aggressively cool. 2 hours to 70F then 4 hours to 41F or below
	Ribs in cold top to cold hold at 41F or below
34	Need to close back door and seal around gap to prevent pest entry
45/32	Need to address maintenance throughout floors (to be cleanable), ceiling tiles to be replaced with cleanable tiles
32	To repair cooler handles that have duct tape on them
45	Need to clean walls and equipment with food splatters and grease
47	To dispose of unused items and equipment to clean
27	Must aggressively cool cabbage using shallow metal bowls. 2 hours to 70F then 4 hours to 41F or below
1	Cabbage made yesterday never reached required temps, discarded
28	Need to date mark all foods once cooked or opened, discard after 6 days
40	To discard single use items such as large cans being used for utensil storage/need to discard
42	Need to clean shelves, etc/food debris
39	Need to store rice spoons in dry storage (not standing water) and WRS at least every 4 hours
36	Need to store wiping cloths in sani buckets, avoid storing dirty on prep counters
42	Need to clean vent hood filters/grease
42	Need to clean wok area/carbon buildup and food debris
18	Sani bucket setup well over 100ppm chlorine/ COS to 100ppm
35	Store employee items low and separate/not over prep areas. Do not use screw top water bottles, use cup with lid and straw instead
31	Drink hand sink not working, no hot water/to use kitchen hand sink

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

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