

Date: 4/17/25	Time in: 1:35	Time out: 2:30	License/Permit # FS2023-1	CPFM 3	Food handlers 13	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Pei Wei Asian Kitchen			Contact/Owner Name: Vandy Noeun		Number of Repeat Violations: <u>3</u> Number of Violations COS: <u>      </u>	
Physical Address: 2235 S Goliad Rockwall, Tx			Pest control : Massey 4/1/25	Hood UC Clean 9/2/24	Grease trap /: waste oil Southwaste 2/11/25 1500g	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature Trays in wic	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature See	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Brothers	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 13	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 138, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line check 2x daily recorded	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See	
	✓				28. Proper Date Marking and disposition Good date labels	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, chlorine strips expired	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2				✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
1				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Small strainer	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained Looks great	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✓		47. Other Violations N/a	

# City of Rockwall

Received by: (signature) <b>AnthonyMings</b>	Print: <b>Anthony Mings</b>	Title: Person In Charge/ Owner <b>Kitchen Manager</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Pei Wei Asian Kitchen</b>	Physical Address: <b>2235 S Goliad</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS2023-1</b>	Page <u>2</u> of <u>2</u>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	37	Wings/slice steak	39/39	Chix/stk	38/38
Cooked chix	40	Raw chix	38	Garlic/crispy chix	37/38
Pork egg roll	40	Rice/xl noodles	39/39	Bean spout mix	38
Raw wings/steak	39/41	Bamboo shoots	38	Salmon/chix wantong	
Cooling		Mushrooms/lettuce	39/40	Drawer 1	
Ground chix	40	Veggie cooler	40	Chix/pork eggroll	37/37
Thawing crispy chix	40	Beer/wine cooler	36-37	Drawer 2 amb	39
Thawing steak	28	Drama station		Wonton/Hot&Sour	177/169

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) [Signature] SET	Print: Richard Hill	Samples: Y N # collected

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