

Retail Food Establishment Inspection Report

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

|   |                  |  |                                    |                       |  |   |
|---|------------------|--|------------------------------------|-----------------------|--|---|
| Date:<br>6/16/2025  | Time in:<br>1:20 | Time out:<br>2:25  | License/Permit #<br>FS-8825        | 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 <input type="checkbox"/> TOTAL/SCORE  |                  |  |                                    |                       |  |   |
| Establishment Name:<br>Koung Thai Restaurant  |                  |  | Contact/Owner Name:                |                       | * Number of Repeat Violations: ____<br>✓ Number of Violations COS: ____  |   |
| Physical Address:<br>2006 S Goliad Rockwall, TX   |                  |  | Pest control :<br>Wing 8/5-30-2025 | Hood<br>C&V/4-14-2025 | Grease trap :<br>America's Best/5-19-2025  | Follow-up: Yes <input checked="" type="checkbox"/><br>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<br>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 <b>X</b> 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<br>(F = degrees Fahrenheit) |                                    |                       | R  |   |
| OUT   | IN               | NO   | NA                                 | COS                   |  |   |
|   | ✓                |  |                                    |                       | 1. Proper cooling time and temperature   |   |
|   | ✓                |  |                                    |                       | 2. Proper Cold Holding temperature(41 °F/ 45°F)  |   |
|   | ✓                |  |                                    |                       | 3. Proper Hot Holding temperature(135°F)   |   |
|   |                  | ✓  |                                    |                       | 4. Proper cooking time and temperature   |   |
|   |                  | ✓  |                                    |                       | 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<br>SJ/Restaurant Depot        |   |
|   | ✓                |  |                                    |                       | 8. Food Received at proper temperature<br>check at receipt   |   |
|   |                  | Protection from Contamination                                    |                                    |                       |  |   |
|   | ✓                |  |                                    |                       | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  |   |
| 3   |                  |  |                                    |                       | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature   |   |
|   | ✓                |  |                                    |                       | 11. Proper disposition of returned, previously served or reconditioned<br>discarded  |   |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  |                  |  |                                    |                       |  |   |
| OUT   | IN               | NO   | NA                                 | COS                   | R  |   |
|   | ✓                |  |                                    |                       | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted<br>1                                  |   |
| 2   |                  |  |                                    |                       | 22. Food Handler/ no unauthorized persons/ personnel   |   |
|   |                  | Safe Water, Recordkeeping and Food Package Labeling              |                                    |                       |  |   |
|   | ✓                |  |                                    |                       | 23. Hot and Cold Water available; adequate pressure, safe  |   |
|   | ✓                |  |                                    |                       | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   |
|   |                  | Conformance with Approved Procedures                             |                                    |                       |  |   |
|   | ✓                |  |                                    |                       | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |   |
|   |                  | Consumer Advisory  |                                    |                       |  |   |
|   | ✓                |  |                                    |                       | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label<br>all meats to required temps    |   |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First  |                  |  |                                    |                       |  |   |
| OUT   | IN               | NO   | NA                                 | COS                   | R  |   |
| 1   |                  |  |                                    |                       | 34. No Evidence of Insect contamination, rodent/other animals  |   |
| 1   |                  |  |                                    |                       | 35. Personal Cleanliness/eating, drinking or tobacco use   |   |
| 1   |                  |  |                                    |                       | 36. Wiping Cloths; properly used and stored  |   |
| 1   |                  |  |                                    |                       | 37. Environmental contamination  |   |
|   | ✓                |  |                                    |                       | 38. Approved thawing method  |   |
|   |                  | Proper Use of Utensils   |                                    |                       |  |   |
| 1   |                  |  |                                    |                       | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used   |   |
| 1   |                  |  |                                    |                       | 40. Single-service & single-use articles; properly stored and used   |   |
| Food Identification   |                  |  |                                    |                       |  |   |
| OUT   | IN               | NO   | NA                                 | COS                   | R  |   |
|   | ✓                |  |                                    |                       | 41.Original container labeling (Bulk Food)   |   |
|   |                  | Physical Facilities  |                                    |                       |  |   |
| 1   |                  |  |                                    |                       | 42. Non-Food Contact surfaces clean  |   |
|   | ✓                |  |                                    |                       | 43. Adequate ventilation and lighting; designated areas used   |   |
|   | ✓                |  |                                    |                       | 44. Garbage and Refuse properly disposed; facilities maintained  |   |
| 1   |                  |  |                                    |                       | 45. Physical facilities installed, maintained, and clean   |   |
|   | ✓                |  |                                    |                       | 46. Toilet Facilities; properly constructed, supplied, and clean   |   |
|   | ✓                |  |                                    |                       | 47. Other Violations   |   |

|  |                           |  |
|--|---------------------------|--|
| Received by:<br>(signature) <i>Meiling Hu</i>          | Print: <b>Meiling Hu</b>  | Title: Person In Charge/ Owner<br><b>Owner</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Business Email:                                |

Form EH-06 (Revised 09-2015)

|  |   |   |                                  |                                    |              |  |  |                           |  |
|--|---|---|----------------------------------|------------------------------------|--------------|--|--|---------------------------|--|
| Establishment Name:<br><b>Koung Thai Restaurant</b>    |   | Physical Address:<br><b>2006 S Goliad</b> |                                  | City/State:<br><b>Rockwall, TX</b> |              | License/Permit #<br><b>FS-8825</b>             |  | Page <u>2</u> of <u>2</u> |  |
| TEMPERATURE OBSERVATIONS                               |   |   |                                  |                                    |              |  |  |                           |  |
| Item/Location  |   | Temp F                                    | Item/Location                    |                                    | Temp F       | Item/Location                                  |  | Temp F                    |  |
| under counter cooler/milk tea                          |   | <b>42</b>                                 | under/corn                       |                                    | <b>39</b>    | peppers for reference                          |  | <b>40</b>                 |  |
| soup pot/soup  |   | <b>138</b>                                | right cold top/baby corn         |                                    | <b>40</b>    | white freezer                                  |  | <b>1</b>                  |  |
| rice pot/rice  |   | <b>181</b>                                | carrots                          |                                    | <b>40</b>    |  |  |                           |  |
| rice pot/rice  |   | <b>153</b>                                | under/curry sauce                |                                    | <b>38</b>    |  |  |                           |  |
| left cold top/ chicken                                 |   | <b>39</b>                                 | chicken in sauce                 |                                    | <b>39</b>    |  |  |                           |  |
| beef   |   | <b>38</b>                                 | WIF ambient                      |                                    | <b>15</b>    |  |  |                           |  |
| shrimp   |   | <b>37</b>                                 | WIC/chicken                      |                                    | <b>38</b>    |  |  |                           |  |
| peas and carrots                                       |   | <b>32</b>                                 | chicken                          |                                    | <b>39/39</b> |  |  |                           |  |
| 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: |   |                                  |                                    |              |  |  |                           |  |
|  | Drink counter hand sink 101 equipped  |   |                                  |                                    |              |  |  |                           |  |
| 32   | Drink counter/peeling laminate/exposed wood/to make cleanable   |   |                                  |                                    |              |  |  |                           |  |
| 35   | Need to store personal items low/separate   |   |                                  |                                    |              |  |  |                           |  |
| 28   | Need to date mark milk teas/discard at day 7  |   |                                  |                                    |              |  |  |                           |  |
| 18   | To store chemicals low and separate/Febreeze sprays needs to be out of kitchen for front area only/no food contact        |   |                                  |                                    |              |  |  |                           |  |
|  | 3 comp sink 127F  |   |                                  |                                    |              |  |  |                           |  |
|  | Dishwasher sanitizing at 100ppm chlorine  |   |                                  |                                    |              |  |  |                           |  |
| 18   | Do not store spray chemicals on cart with utensils, etc/store low and separate instead                                    |   |                                  |                                    |              |  |  |                           |  |
| 10   | To clean inside ice machine near uce deflector panel  |   |                                  |                                    |              |  |  |                           |  |
| 45   | To clean mold on wallbehind 3 comp sink   |   |                                  |                                    |              |  |  |                           |  |
| 37   | Need to clean and organize throughout/ remove unused equipment and items to better clean                                  |   |                                  |                                    |              |  |  |                           |  |
| 39   | To clean various cooking, prep equipment and store clean  |   |                                  |                                    |              |  |  |                           |  |
| 42   | To clean rice pots and cart where rice pots are stored  |   |                                  |                                    |              |  |  |                           |  |
| 35   | No screw top bottles for employee drinks. use a cup with lid and straw instead  |   |                                  |                                    |              |  |  |                           |  |
| 45   | To clean walls in kitchen/ food splatters   |   |                                  |                                    |              |  |  |                           |  |
| 42   | to clean sauce squirt bottles   |   |                                  |                                    |              |  |  |                           |  |
| 36   | Need to store wiping cloths in sani buckets   |   |                                  |                                    |              |  |  |                           |  |
| 32   | Need to address cutting boards where badly scored   |   |                                  |                                    |              |  |  |                           |  |
| 42   | Need to clean shelves above cold tops/food debris and grease  |   |                                  |                                    |              |  |  |                           |  |
|  | Back 3 comp sink 140F   |   |                                  |                                    |              |  |  |                           |  |
|  | Back prep hand sink 138F equipped   |   |                                  |                                    |              |  |  |                           |  |
| 39   | Avoid storing rice spoons in standing water/instead store dry and WRS every 4 hours or store in water over 135+F          |   |                                  |                                    |              |  |  |                           |  |
| 28   | Need to date mark all foods/to discard at day 7   |   |                                  |                                    |              |  |  |                           |  |
|  | Digital thermo/current test strips  |   |                                  |                                    |              |  |  |                           |  |
|  | Sani bucket setup to 100ppm   |   |                                  |                                    |              |  |  |                           |  |
| 34   | Some fruit flies/to address   |   |                                  |                                    |              |  |  |                           |  |
| 22   | All employees to have food handlers within 30 days of hire  |   |                                  |                                    |              |  |  |                           |  |
| 40   | To discard all carboard and single use items after initial use  |   |                                  |                                    |              |  |  |                           |  |
| Received by:<br>(signature) <i>Meiling Hu</i>          |   |   | Print: <b>Meiling Hu</b>         |                                    |              | Title: Person In Charge/ Owner<br><b>Owner</b> |  |                           |  |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> |   |   | Print: <b>Christy Cortez, RS</b> |                                    |              | Samples: Y    N    # collected                 |  |                           |  |

Form EH-06 (Revised 09-2015)