Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/16/2025					License/Permit # FS-8825							Est. Type Risk Category Page 1 of 2	2_					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na						e.						5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE					
Koung Thai Restaurant						viici Tvaiii		✓					Number of Violations COS: 20/80/	R				
Pł 20	iysic 106	al A S C	ddre Golia	ess: ad l	Rockwall, TX	Wii	st control : ng 8/5-30-2	2025		Hoc 2&V/4	od 1-14-2	025	Gr Am	ease	e trap : Follow-up: Yes 20/00/			
M					Status: Out = not in co	r each numbered it			chec	ckma	rk in	appro	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R vive Action not to exceed 3 days	:h		
Co	ompl	iance	e Sta	tus C				R	,	_	mpli					R		
Ŭ T	N	o	A	o s	(F = c)	nperature for Follegrees Fahrenhei				Ŭ T	N	O	A	o s	Employee Health			
	~				Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding	g 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			
		~			4. Proper cooking time	and temperature	;				/				14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating pro	cedure for hot ho	olding (165°F i	n 2			~				IS. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
		•			6. Time as a Public He	cedures & rec	ords	-						attended properly followed (AFFROVED 1, IN,)				
	~	<u> </u>			o. Time as a Tubile He	and Control, proc	ecdures & rec	ords .							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					Approved Source						~				Pasteurized foods used; pronibited food not offered Pasteurized eggs used when required eggs cooked			
	good c			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														
	~					staurant [-								Chemicals			
	~				8. Food Received at pr		;				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at rece	PIPT n from Contami	nation			3					Water only 18. Toxic substances properly identified, stored and used	-		
					9. Food Separated & pr					3								
	~				preparation, storage, di										Water/ Plumbing			
3					10. Food contact surfact Sanitized at	ppm/temperature	re				>				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition reconditioned disc		iously served o	r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Pri	iority Founda	tion Items (2 Points	s) vie	olati	ions .	Requ	uire	Cor	rrective Action within 10 days			
O U T	I N	N O	N A	C O S		iority Founda n of Knowledge/		2 Points		O U	ions I N	Requ N O	N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R		
O U T		N O				n of Knowledge/	Personnel	R		О	I	N	N	С	·	R		
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra ertified Food Mar	/ Personnel ation of knowled	R edge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R		
	N	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/ resent, demonstra ertified Food Mar inauthorized person	Personnel ation of knowlenager/ Posted sons/ personnel	R edge,		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R		
	N	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u	n of Knowledge/ resent, demonstra- tritified Food Mar- unauthorized persordkeeping and I Labeling	Personnel ation of knowlenger/ Posted sons/ personnel Food Package	R edge,		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R		
	N	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco	resent, demonstra ertified Food Mar unauthorized persordkeeping and I Labeling er available; adequivailable (shellstoo	Personnel ation of knowled ager/ Posted sons/ personnel Food Package uate pressure,	edge,		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	N /	N O		О	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the performance of the person of the performance of the person of th	resent, demonstra retified Food Mar mauthorized persondered personal	Personnel ation of knowle mager/ Posted sons/ personnel Food Package uate pressure, ck tags; parasit	R safe		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending			
	N /	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged	resent, demonstra ertified Food Mar inauthorized personal Labeling or available; adequivailable (shellston Food labeled with Approved J fariance, Specialise obtained for spe	resonnel ation of knowlenger/ Posted sons/ personnel Food Package uate pressure, seck tags; parasit Procedures ized Process, as ecialized	R safe		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025			
	V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstra ertified Food Mar inauthorized personal Labeling or available; adequivailable (shellston Food labeled with Approved J fariance, Specialise obtained for spe	resonnel ation of knowlenger/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit Procedures ized Process, and ecialized uctions	R safe		O U T	V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	V	NO		О	Demonstration 21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellston Food labeled with Approved I fariance, Specialifie obtained for spe anufacturer instru- isumer Advisory	resonnel ation of knowlenger/ Posted sons/ personnel Food Package uate pressure, ack tags; parasit reck t	Redge,		2	V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
	V		A	OS	21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to requ	resent, demonstra ertified Food Mar inauthorized personal labeling or available; adequivallable (shellston Food labeled with Approved I fariance, Specialise obtained for specialise obtained for specialise anufacturer instrusiumer Advisory er Advisories; ravinder/Buffet Platuired temps	resonnel ation of knowlenger/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit Procedures ized Process, at accialized uctions we or under cookee// Allergen Lass	Redge, Radge, Ra	iion	2 2 Not	V V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/			
	V	N O		О	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Point	resent, demonstra ertified Food Mar mauthorized person ordkeeping and I Labeling er available; adequivailable (shellston Food labeled with Approved I fariance, Specialife obtained for speanufacturer instru- sumer Advisory er Advisories; ra- inder/Buffet Plate Uired temps nt) Violations in	resonnel ation of knowle hager/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit reck tags; parasit recedures fized Process, and ecialized suctions which were under cookies and all regent Lies Require Corrections	Redge, Re	iion	2	「 N	N O	N A	COS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
2 	V V V	N	A	O S	21. Person in charge properties of the content of t	resent, demonstra ertified Food Mar inauthorized personal labeling or available; adequivailable (shellston Food labeled with Approved I Variance, Specialise obtained for specialise obtained for specialise of the summer Advisory er Advisories; ratinder/Buffet Platuired temps int) Violations in the violations in the cert contamination	resonnel ation of knowle hager/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit reck tags; parasit rec	Redge, Re	iion	2 2	I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
2 	V V V	N	A	O S	21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; model of the conformation of th	resent, demonstra ertified Food Mar mauthorized personal inauthorized personal inauthorized inau	dition of knowle atton of know	Redge, Re	iion	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities			
2 0 0 1 1	V V V	N	A	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; productions of the processing processing methods of the prevention of th	resent, demonstra ertified Food Mar inauthorized personal and Labeling or available; adequivaliable (shellstonal Food labeled) with Approved I ariance, Specialise obtained for specialise of the summer Advisory of Food Contained temps of Food Contained temps of Food Contained to See a see	dition of knowle atton of know	Redge, Re	iion	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean			
2 0 0 1 1	V V V	N	A	O S	21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods (Disclosure/Remall meats to requestion) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; productions of the processing methods (Disclosure/Remall meats to requestion) 36. Wiping Cloths; productions of the processing methods (Disclosure/Remall meats to requestion) 37. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 37. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 37. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 37. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 37. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 38. Wiping Cloths; productions of the processing methods (Disclosure/Remall meats to requestion) 39. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 39. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion) 39. Environmental conditions of the processing methods (Disclosure/Remall meats to requestion)	resent, demonstra ertified Food Mar mauthorized person ordkeeping and I Labeling er available; adequivallable (shellston Food labeled with Approved I ariance, Specialise obtained for specialise obtained for specialise obtained for specialise of the summer Advisory er Advisories; ravinder/Buffet Platuired temps int) Violations is of Food Contamination is seed and stamination	dition of knowle atton of know	Redge, Re	iion	2 2 Not:	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used			
2 0 U T 1 1	V V V	N	A	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; productions of the processing processing methods of the prevention of th	resent, demonstra ertified Food Mar mauthorized person ordkeeping and I Labeling er available; adequivallable (shellston Food labeled with Approved I ariance, Specialise obtained for specialise obtained for specialise obtained for specialise of the summer Advisory er Advisories; ravinder/Buffet Platuired temps int) Violations is of Food Contamination is seed and stamination	dition of knowle atton of know	Redge, Re	iion	2 2 Not:	V V to E.	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 75. Food Identification 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			
2 0 U T 1 1	V V	N	A	O S	21. Person in charge pi and perform duties/ Ce 1 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem all meats to req Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstra ertified Food Mar inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellston Food labeled with Approved I draiance, Specialite obtained for specialite obtained for specialite obtained for specialite of the summer Advisory er Advisories; ratinder/Buffer Platuired temps int) Violations in of Food Contamination sect contamination section and statistical in the section of the section	resonnel ation of knowlenger/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit Procedures ized Process, and ecialized suctions which was a first of the social section of the s	Redge, safe e e e e e e e e e e e e e e e e e e	iion	2 2 Not:	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. 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 45. Physical facilities installed, maintained, and clean			
2 0 U T 1 1	V V	N	A	O S	21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no use Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; modes (Disclosure/Remall meats to requestion Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanline: 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivallable (shellston Food labeled with Approved I Variance, Specialise obtained for specialise of specialise obtained for	resonnel ation of knowle ager/ Posted sons/ personnel Food Package uate pressure, sock tags; parasit Procedures ized Process, and ecialized uctions wor under cookee// Allergen Lass Require Correlation, rodent/other ag or tobacco use to be considered.	Redge, Safe e diked abel Rective Act R dd,	iion	2 2 Not:	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 75. Food Identification 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			

Received by: (signature) Meiling Hu	Print: Meiling Hu	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

F / 11' 1	, XI	DI 1 1 A	1.1	La	· . /G		T: /D :: //	l p	0 60	
Koun	ng Thai Restaurant	Physical Address: 2006 S Goliad			ity/State: Rockwa	all, TX	License/Permit # Page FS-8825		<u>2</u> of <u>2</u>	
	<u> </u>			RE OBSERVAT		,				
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Locat	ion		Temp F	
	counter cooler/milk tea	42	under		39	peppers for reference			40	
	oup pot/soup	138	right cold to	o/baby corn	40	white freezer			1	
r	ice pot/rice	181	carı	ots	40					
r	ice pot/rice	153	under/curry sauce		38					
left o	cold top/ chicken	39	chicken in sauce		39					
	beef	38	WIF ar	nbient	15					
	shrimp	37	WIC/cł	nicken	38					
pea	s and carrots	32	chic	ken	39/39					
		OF	SERVATIONS AN	D CORRECTIV	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MAD	E. YOUR ATTENTI	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AN	√D	
	Drink counter hand	sink 10	1 equipped							
32	Drink counter/peelir			wood/to ma	ake clea	anable				
35										
28	Need to store personal items low/separate Need to date mark milk teas/discard at day 7									
18	To store chemicals low and				t of kitche	n for front	area only/no food co	ontact		
	3 comp sink 127F						,			
	•	Dishwasher sanitizing at 100ppm chlorine								
18	Do not store spray	_ -			etc/stor	e low a	nd separate in	stead	i	
10	To clean inside ice									
45	To clean mold on w			•						
37	Need to clean and org		•		equipme	ent and i	tems to better c	lean		
39	To clean various co	oking, p	rep equipme	nt and store	clean					
42	To clean rice pots a	<u> </u>								
35	No screw top bottle	s for en	nployee drink	s. use a cu	p with I	id and s	straw instead			
45	To clean walls in kit		• •		•					
42	to clean sauce squi	rt bottle	 S							
36										
32										
42	,									
Back 3 comp sink 140F										
	Back prep hand sin	k 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										
22	1 7									
40	40 To discard all carboard and single use items after initial use									
Received (signature)			Print:	eiling	Hu		Title: Person In Charge Owner	e/ Owner		
Inspected (signature)		tez, 1	RS Print: Ch	nristy Co	rtez,	RS	Samples: Y N	# collecte	ed	