Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Person of Topic Control   Person   Pe	Date: 9/09	:25	5	Time in: 9;00	Time out: <b>10:32</b>		nse/Permit -9411						Food handlers 4	Food managers  2	Page 1	of <u>2</u>
Healthy Bash mi    Maria LUU   Projected Albace   Project Maria Complement with the complement of the complement with the comp					2-Follow Up			_	-Inve	stiga	ation				TOTAL/S	SCORE
See   Compliance States   Cont - act of compliance   Continue															C/O	1/-
Completion States   Out on an unumplance   No. 10   Out of sharper   No. 10   Out of sharper   Out of shar	Physical	Addr	ess:					-		n			e trap//waste oil	Follow-up: Yes	6/94	<del>1</del> /a
Priority Tenne ( ) Points) vindation. Require Januardian Currective Action and so exceed 3 dates  Time and Transport for Book Safety  The provision of the components of the priority of the p					npliance IN = in c	compliance		t obsei	rved	N	$\mathbf{A} = \mathbf{n}\mathbf{c}$	ot ap			lation W-	Watch
Complance Status   Complance Status   Complance Status   Consideration   Con	Mark the	appro	oriate	•											e box for R	
N   O   O   Comment of the process of administry of the process					` ` `			C	Compl	ianc	e Stat	us				R
FreeZer USGd    Proper CMI Holding responsered 1979 4577   See   Proper Michael proportion 1979   Market also absorbed properties 1979   Market also absorbed from the ordinary also also absorbed from the ordinary also absorbed from the ordinary also also also also also also absorbed from the ordinary also also also also also also also also		A		(F = de	egrees Fahrenheit					0	A		-	•		
1.3. Proget use of presentation. No discharge from special content of the conte	V	/		Freezer used	nd temperature				1				knowledge, responsibilities, an		employees;	
Preventing Contamination by Hands   Preventing Contamination   Preventing					temperature(41°I	F/ 45°F)							13. Proper use of restriction an	d exclusion; No dis	charge from	+
1. A Proper cooking in the analyse in this property was a property or and property was a property or analyse of the property						_			~				eyes, nose, and mouth			
S. Prograndensing procedures for hot bidding (165°F in 2 brain)   IO USE STOVE (USE)   In the procedure of hot bidding (165°F in 2 brain)   IO USE STOVE (USE)	w 🗸					g in noodles in	side						•			
Honox   Do USG STOVE TOP   December   Dece	<u> </u>			1 0	•	(1.550T):			1				* *	•	1 1 2	
Approved Source  Approved Source  1. Food and see sharined from approved waters: Froad in good condition, said, and unaddrecards; paralist destruction insulated bag commercial grocery  1. Food and see sharined from approved waters: Froad in good condition, said, and unaddrecards; paralist destruction insulated bag commercial grocery  1. Food and seek seated from approved waters: Froad in good condition, said, and unaddrecards; paralist destruction insulated bag commercial grocery  1. Food and services and Remandation  1. Food section of proper temperature  1. Food section of proper temperature  1. Food sections of proper temperature  1. Section of the properature  1. Section of the properature temperature  1. Section of the properature  1. Section of the properature temperature  1.	~			Hours) To use st	ove top	lding (165°F ii	n 2		/				alternate method properly follo			)
Approved Source  7. Food and see obtained from approved source; Food in gott accident to the provided by the p		<b>✓</b>	1	6. Time as a Public Heal	lth Control; proce	edures & reco	ords							ptible Populations		
Cooking   Cook					1.0								16. Pasteurized foods used; pro	phibited food not off	fered	
Serial Received and properly intendice of the control instituted by an appropriation of the control instituted by a proper intendice of the control instituted by a proper intendice of the control instituted by a properly instituted by a properl						7								quired		
S. Food Received at proper temperature   Laser / pobe				good condition, safe, and	d unadulterated;	parasite							Ch	emicals		
Laser /pobe   Protection from Contamination   Protection fro						ercial groo	cery						17 Food odditions organist		Washing Em	-:4
Protection from Contamination    Protection from Contamination   Proceedings   Process   Process   Process   Procedures	<b>/</b>				per temperature				/				& Vegetables	nd property stored;	wasning Fru	iits
Post of Separated & protectule, prevented during food preparations, concept, display, and tasting food preparations, concept, display, and tasting food food of the protection of the protecti				Protection	from Contamin	ation			/				18. Toxic substances properly	identified, stored an	d used	
10. Food contact surfaces and Returnables; Cleaned and Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence cases to the search of Samitzed at _150_ possequence contamination. The search of Samitzed at _150_ possequence contamination of Samitzed at _150_ possequence contamination. The search of Samitzed at _150_ posseque									<u>                                     </u>					/ Dlumbing		
Samitized at 1.150 permemperature   Continue of making   Continue of m				Good			nd		T						ad: proper	
1.1. Proper disposaled or returned, previously served or reconditioned Discard  Pilority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper Use of Utensits  Proper Geoling method used; Equipment Adequate to Maintain Product Temperature Control/ Identification  R	W		~	Sanitized at 150 p	ppm/temperature	Cos200 finished m	aking		/				backflow device	x, I fullioning install	cu, proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper Section (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Proper Use of Utensits  Proper Use of Ute		./				ously served o	r		./				20. Approved Sewage/Wastew	ater Disposal System	m, proper	
No.   No.   Consumer Advisory   Score   Personal   Pe						tion Itoma (	2 Doints		4	D		C				
21. Person in charge present, demonstration of knowledge, and perform duties' Certified Food Manager (CPNI) 2-3 22. Food Handler/ no unauthorized persons/ personnel 22. Food Handler/ no unauthorized persons/ personnel 23. Hot and Cold Water available; adequate pressure, safe 11.7 24. Required records available (shellstock tags; parasite destruction); Packaged Food laheled 25. Compliance with Variance, Specialized Process, and HACCP plant Variance obtained for specialized processing method used:  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and Food Allergen Label 29. Thermal test strips OUI of Calte less strips 20. Thermal test strips OUI of Calte less the strips 29. Thermal test strips OUI of Calte less the strips 20. Thermal test strips OUI of Calte less the strips 29. Thermal test strips OUI of Calte less the strips 20. Thermal test strips OUI of Calte less the strips 20. Thermal test strips OUI of Calte less the strips 20. Thermal test strips OUI of Calte less the strips of Calter test of Operation 30. Food Establishment Permit (Current/ insp sign posted ) 20. Thermal test strips OUI of Calter less the strips of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label 20. Thermal test strips Out of Calter surfaces cleanable, properly designed, constructed, and used 21. Adequate handwashing facilities, installed, maintained, used 22. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 23. Thermal test strips of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer) Allergen Label 24. Non-Food Contact surfaces clean strips of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer) Allergen Label 25. Compliance o	0 I N	N N			•			C	) I	N	N	С	·	Control/ Identific	ation	R
Maintain Product Temperature   2-3							dge,									
Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 117  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; manufacture instructions Lemon juice : for flavor only /finish cooking  Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate): Allergen Label Posted  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  Thermal test strips  Out of date test strips  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Service sink or curb cleaning facility provided Setting up test at 20-400 per label  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  R  Prevention of Food Contamination  R  Prevention of Food Contamination  A Stagle Part of Comminacy Inspection (First)  A Stagle Part of Comminacy Inspect				2-3					/						quate to	
Conformance with Approved Procedures   23, Hor and Cold Water available; adequate pressure, safe   117	<b>/</b>			22. Food Handler/ no un	nauthorized perso	ons/ personnel			/				Yeah, only using three	days		
23, Hot and Cold Water available; adequate pressure, safe 117   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Lemon juice: for flavor only flinish cooking   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label   27. No						ood Package		2					Thermal test strips		ed; Chemica	1/
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R					t) Violations R	Require Corre	ective Actio	on No	t to E	xce	ed 90	Da			iabei	
34. No Evidence of Insect contamination, rodent/other animals Watch doors  35. Personal Cleanliness/eating, drinking or tobacco use Stored Separately  36. Wiping Cloths; properly used and stored Stored in QUATS micro fiber  37. Environmental contamination Watch frost  38. Approved thawing method  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used watch rresidential use in condition  40. Single-service & single-use articles; properly stored  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean See  42. Non-Food Contact surfaces clean See  44. Garbage and Refuse properly disposed; facilities maintained Lids down  45. Physical facilities; installed, maintained, and clean See equipped  46. Toilet Facilities; properly constructed, supplied, and clean Supplied	UNC							U	I N	N	N	C O	_			R
Stored Separately   Stored in QUATS micro fiber   1   42. Non-Food Contact surfaces clean   See   Stored in QUATS micro fiber   1   43. Adequate ventilation and lighting; designated areas used   Watch frost   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained, and clean   See equipped   46. Toilet Facilities; properly constructed, supplied, and clean   Supplied   Supplied   47. Other Violations   48. Physical Facilities   Physical Facilities   42. Non-Food Contact surfaces clean   See   42. Non-Food Contact surfaces clean   42. Non-Food Contact surfaces clean   See   43. Adequate ventilation and lighting; designated areas used   43. Adequate ventilation and lighting; designated areas used   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   Supplied   47. Other Violations   47.			S		ct contamination	, rodent/other		1		/		S	41.Original container labeling	(Bulk Food)		
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Watch frost   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained, and clean   See equipped   46. Toilet Facilities; properly used watch rresidential use in condition   40. Single-service & single-use articles; properly stored   47. Other Violations   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained, and clean   See equipped   46. Toilet Facilities; properly constructed, supplied, and clean   Supplied   47. Other Violations   47. Other Violations   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained, and clean   See equipped   46. Toilet Facilities; properly constructed, supplied, and clean   Supplied   47. Other Violations   47. Other Violations   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   Lids down   45. Physical facilities installed, maintained   46. Toilet Facilities; properly constructed, supplied, and clean   46. Toilet Facilities; properly constructed, supplied   47. Other Violations   47. Other Violations   48. Adequate ventilation and lighting; designated areas used   48. Adeq	/			36. Wiping Cloths: prop	erly used and sto	ored iher		1					42. Non-Food Contact surfaces			
38. Approved thawing method   44. Garbage and Refuse properly disposed; facilities maintained   Lids down	W			37, Environmental conta	amination	1001		Ė	1					ghting; designated a	areas used	
Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch rresidential use in condition  40. Single-service & single-use articles; properly stored  1		+		38. Approved thawing n	nethod			$\vdash$	1					ly disposed; faciliti	es maintaine	d
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Watch rresidential use in condition  40. Single-service & single-use articles; properly stored  47. Other Violations	10.0			39. Utensils, equipment,	, & linens; proper	rly used, store	d,	Ë					46. Toilet Facilities; properly c	onstructed, supplied	d, and clean	
www. Single-service & single-use articles, properly stored and used Watch use Watch	VV			Watch rresidentia	al use in côn	dition	d		_							
	W			and used Watch	USE	property store	u			/						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / covid Mari LUU	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: hy Banh mi	Physical A	ddress: ater 1-30	City/State: Rockwall		Page <u>2</u> of <u>2</u>					
T. 77			TEMPERATURE OBSERVA		7. 7						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Bev c	ooler customer sauce	41	Cold top left	35.2	4door	35					
Unde	er counter cooler	41	Beef/chick	35	Cut lettuce	38					
	Jelly	41	Cut cilantro	49	Cilantro /dikon	41/38					
C	Cold top left	34	Mayo	33	Bean sprouts	40					
١	/lushrooms	32:33	Freezer HTT	7.4							
Ma	ngo in middle	38	Upright single	39							
Brov	vn rice /meayo	41/39	Chick	36.9							
	table noddles/water										
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS .						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO THE CONDITIONS OBSERVE	ED AND					
	RR hot water 117 soar	and tow	rels /toilet flushed								
	Hot at front hand sink		Total Atomot Hadrida								
W	Replacing towel real ti		day under equipment								
••				dicates 20	0-400 ppm tested at 2 ppm	n					
	Handing the finished p			4104100 20	o roo ppini tootoa at 2 ppin	· •					
	Everything else is lab Allergy warning poste										
442	Watch fan guards	<u></u>									
45	Clean dusty air vents										
W	•	s used for	small orders in reheat rte	onlv /no ki	ill temp						
Wcos			200 just making. Added m		•						
W	Remember reheats 1			<u> </u>							
29	Expired test strip inJur	ne									
	Commercial air fryer u		igger dishes								
	Shelnnt		99								
	Raw meat low										
	Date mark or 24 hrs or most 3 days										
	Shelving to be 6 inch										
	Dumpster looks good										
	Mops hanging on wall										
	Hot water 110										
	_										
Received (signature)	Maria LU	IJ	Print:		Title: Person In Charge/ O	wner					
Inspected			Print:								
(signature)	rby. KellyKírkpatríck Rs/ M	lary A Fac									
	5 (Revised 09-2015)	-			Samples: Y N # co	ollected					