

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
- ☒ Vomit clean up
- ☒ Employee health

Date: 9/09:25		Time in: 9:00		Time out: 10:32		License/Permit # Fs-9411		Food handlers 4		Food managers 2		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: Healthy Banh mi						Contact/Owner Name: Maria LUU				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				6/94/a											
Physical Address:				Pest control : CNS 8/4/2		Hood Self clean		Grease trap//waste oil We do 6:18/5 50 gal		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics															
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 X in appropriate box for IN, NO, NA, COS    Mark an <del>X</del> 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		Compliance Status		Employee Health				R									
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS										
		✓			1. Proper cooling time and temperature Freezer used							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted									
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
W	✓				3. Proper Hot Holding temperature(135°F) Make sure steam table is165 before putting in noodles inside						Preventing Contamination by Hands														
		✓			4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly									
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours) To use stove top							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves and utensils									
			✓		6. Time as a Public Health Control; procedures & records Watch						Highly Susceptible Populations														
					Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Insulated bag commercial grocery						Chemicals														
	✓				8. Food Received at proper temperature Laser /pobe							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only									
					Protection from Contamination							✓				18. Toxic substances properly identified, stored and used Watch placement low									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good						Water/ Plumbing														
W	✓			✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150</u> ppm/temperature Cos200 finished making							✓				19. Water from approved source; Plumbing installed; proper backflow device City approved									
			✓		11. Proper disposition of returned, previously served or reconditioned Discard							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2-3							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
	✓				22. Food Handler/ no unauthorized persons/ personnel 4							✓				28. Proper Date Marking and disposition Yeah, only using three days									
					Safe Water, Recordkeeping and Food Package Labeling						2						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Out of date test strips								
	✓				23. Hot and Cold Water available; adequate pressure, safe 117						Permit Requirement, Prerequisite for Operation														
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/ insp sign posted ) Posted									
					Conformance with Approved Procedures						Utensils, Equipment, and Vending														
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Lemon juice :for flavor only /finish cooking							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped									
					Consumer Advisory						W						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used								
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posted							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Setting up test at 20-400 per label									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																									
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification						R	
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch doors								✓			41.Original container labeling (Bulk Food)									
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored separately						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored Stored in QUATS micro fiber						1						42. Non-Food Contact surfaces clean See								
W					37. Environmental contamination Watch frost							✓				43. Adequate ventilation and lighting; designated areas used									
	✓				38. Approved thawing method Pull							✓				44. Garbage and Refuse properly disposed; facilities maintained Lids down									
					Proper Use of Utensils						1						45. Physical facilities installed, maintained, and clean See equipped								
W	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch residential use in condition							✓				46. Toilet Facilities; properly constructed, supplied, and clean Supplied									
W	✓				40. Single-service & single-use articles; properly stored and used Watch use								✓			47. Other Violations Watch									

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Healthy Banh mi	Physical Address: 639 eater 1-30	City/State: Rockwall	License/Permit # Fs 9411	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler customer sauce	41	Cold top left	35.2	4door	3..5
Under counter cooler	41	Beef/chick	35	Cut lettuce	38
Jelly	41	Cut cilantro	49	Cilantro /dikon	41/38
Cold top left	34	Mayo	33	Bean sprouts	40
Mushrooms	32:33	Freezer HTT	7.4		
Mango in middle	38	Upright single	39		
Brown rice /meayo	41/39	Chick	36.9		
Seamtable noddles/water					
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: ALL TEMPS TAKEN IN F				
	RR hot water 117 soap and towels /toilet flushed				
	Hot at front hand sink -127				
W	Replacing towel real times per day under equipment				
	Steramine tabs using microfiber sanitizer b used label indicates 200-400 ppm tested at 2 ppm				
	Handing the finished product tea to customer				
	Everything else is labeled				
	Allergy warning posted				
442	Watch fan guards				
45	Clean dusty air vents				
W	Residential appliances used for small orders in reheat rte only /no kill temp				
Wcos	bucket and Kitchen sink below 200 just making. Added more per label				
W	Remember reheats 165f				
29	Expired test strip inJune				
	Commercial air fryer used for bigger dishes				
	ShelInt				
	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 by: (signature)		Print:		Title: Person In Charge/ Owner	
Maria LUU					
Inspected by: (signature)		Print:		Samples: Y N # collected	
KellyKirkpatrickRs/ Mary A FaceTime					

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