

Retail Food Establishment Inspection Report

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

Date: 9/22/2025	Time in: 1:30	Time out: 2:35	License/Permit # FS-8855	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Van Chan's Chinese Restaurant			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2850 Ridge Rd Rockwall, TX			Pest control : Wing 8/9-17-2025	Hood C&V/7-18-2025	Grease trap : Cold Springs/7-13-2025/1000gal	Follow-up: Yes ☒ No ☐
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		
W					1. Proper cooling time and temperature	
3					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 Southern Star/Restaurant Depot	
	✓				8. Food Received at proper temperature 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 discarded	
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/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2	
		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/Bufett Plate)/ Allergen Label all meats to required temps	
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		
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
	✓				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	
Compliance Status						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
1					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: (signature) Tommy Hu	Print: Tommy Hu	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant		Physical Address: 2850 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-8855		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cooked beef in tub/no ice		54	pork		43				
cooked chicken in tub/no ice		51	sprouts		43				
shrimp cooked in tub no ice		42	cabbage		43				
raw egg in tub/no ice		51							
garlic in tub/no ice		54							
rice pot/rice		170							
chicken fried		188							
WIC/chicken		43							
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:								
31	Line hand sink 109F/needs paper towels								
42	Need to clean vent hood filters								
	Owner says plans to sell next month								
2	All TCS items on cookline must cold hold at 41F or below/added ice to tubs at inspection/out less than one hour								
42	To clean shelves and carts/greasy								
45	To clean floors and floor drains/food debris/could attract pests								
45/10	To clean walls and prep surfaces								
45	To seal gaps/holes in walls								
	3 comp sink 115F								
45	To repair walls where they meet broken tile baseboards								
	warewash hand sink 105F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
38	Must thaw under running cool water or in cooler/not at room temperature								
40	To remove transport liner from new equipment/liner isn't cleanable								
45	Missing grout in kitchen/to fill to prevent food buildup								
	Sani bucket setup to 100ppm chlorine								
36	To store wiping cloths in sani buckets, not on prep counters								
40	To replace carboard daily on shelves to catch grease								
2	WIC must cold hold at 41F or below/								
45/32	Large hole on WIC door/to repair/to be cleanable								
27	When cooling, use shallow metal pans, not plastic tubs/2 hours to 70 then 4 hours to 41F or below								
28	To date mark/discard on day 7								
42/32	To clean rice pots/replace when broken								
32	Some rusty shelves in WIC/to address								
42	To clean bulk storage containers/greasy and food debris								
10	To clean ice chute at ice machine								
43	Need lighting in WIC to better see to clean								
Received by: (signature) Tommy Hu			Print: Tommy Hu			Title: Person In Charge/ Owner Owner			
Inspected by: (signature) Christy Cortez, RS			Print: Christy Cortez, RS			Samples: Y N # collected			

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