

Retail Food Establishment Inspection Report

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

Date: 9/26/2025	Time in: 1:10	Time out: 2:40	License/Permit # FS-8861	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Genghis Grill			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		16/84/B
Physical Address: 1699 Laguna Dr Rockwall, TX			Pest control : Terminix/9-16-2025	Hood Greasebusters/9-2025	Grease trap : Southwest/1000gal/7-18-2025	Follow-up: Yes <input checked="" type="checkbox"/> 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
 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
			✓			Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3				✓			✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓					1					
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Laurel Gibbons</i>	Print: Laurel Gibbons	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Genghis Grill	Physical Address: 1699 Laguna Dr	City/State: Rockwall, TX	License/Permit # FS-8861	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bar chest freezer	-10	shredded pork	41	egg	40
large chest freezer	-18	shrimp	39		
bar under counter freezer	3	veggie cold wells/varying	46-51		
WIC/tofu	40	rice pot/white rice	141		
raw chicken	39	white rice	148		
ham	41	brown rice	152		
steak	40	grill cold top/chicken	41		
meat cold table/raw chicken	41	eggrolls	41		

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:
	Bar hand sink 130F equipped
	Bar 3 comp 117F
	Sani sink setup to 200ppm quats
10	Bar sani bucket setup to less than 100ppm quats/COS
32	White chest freezer in bar/lots of rust on top and sides/ not cleanable
W	Watch ice deflector panel in ice machine/to keep clean
29	Need chlorine tests strips
45	Need to clean air return vents in dining and bar/dusty
45	Need to replace broken or missing ceiling tiles
32	To address exposed wood throughout bar/serving bar, etc
31	Warewash hand sink/need to keep accessible/ no sani buckets to be stored inside of
	Warewash hand sink 107F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 112F
W	Dispenser at 3 comp sink/to watch that sanitizer is in tube when dispensing and no bubbles in tube
43	Only 1 bulb out of 4 working in WIC/to replace and repair to see to clean
32	Rusty shelves in back/dry dish rack
43	To replace light over 3 comp sink/to better see to clean
2	The veggie cold wells/still only using ice slurry baths/need to replenish ice often to keep ice levels up to product level to cold hold at 41F or below
	Ambient grill 422F
	Wood sticks used only for allergy separation/not for cooking
32	Rice pots need to be replaced where handles held together with duct tape/not cleanable
42	Need to clean outside of rice pots and prep table/some grease buildup
	Each customer is asked for any food allergies
34	Some fruit flies
45	Various places throughout with broken tiles on walls and baseboards

Received by: (signature) <i>Laurel Gibbons</i>	Print: Laurel Gibbons	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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