

# Retail Food Establishment Inspection Report

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

Date: <b>11/12/2025</b>	Time in: <b>1:10</b>	Time out: <b>2:00</b>	License/Permit # <b>FOOD-6833</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>China Taste</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>2310 Greencrest Rockwall, TX</b>	Pest control : <b>Berrett/10-26-2025</b>	Grease trap : <b>America's/500gal/8-25-2025</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
3						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
W							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Zhanli Weng</i>	Print: <b>Zhanli Weng</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>China Taste</b>	Physical Address: <b>2310 Greencrest</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD-6833</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white freezer	7	cold top/pork	41	pork	42
white freezer	1	pork /baby corn	41/41	fried chicken	41
WIC/raw chicken	41	raw chicken	41	chicken	41
chicken cooked	41	shrimp	41	eggrolls	36
		under/noodles	41	rice pot/fried rice	158
fried chicken	41	soup wells/sweet n sour	168	2 door freezer	2
fried chicken	41	egg drop soup	157	white freezer	-12
rice in rice pot	161/168	white residential cooler/ribs	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:
	Back hand sink 119F equipped
	3 comp sink 127F
36	Need to store wiping cloths in sani buckets
	Oil changed in fryers twice weekly
	Water in crockpot for rice spoons 136F
27	Do not cover foods while cooling/no lids or saran until fully 41F in the middle
	Sani bucket setup to 100ppm chlorine
	Dishwasher sanitizing at 100ppm chlorine
	Test strips current 1/2027 exp
	Digital thermo
	Drink hand sink 100F equipped
W	Odor present near drain in drink counter area
45	To clean walls in drink station
	To address cabinets under drink counter/chipping paint
	Spent grease picked and disposed by Glenn's
34	Need weather stripping at front door/to seal gap
42	To clean carts and in/around/on shelves and equipment
9	Need new storage container for rice as cracked and cannot seal properly
	Once cooked foods reach 135 when cooling down, must aggressively cool in Walk in cooler/2 hours to 70F then 4 hours to 41F or below
36	Avoid using screw tops water bottles/instead use a cup with lid and straw
W	Time to defrost white freezer in drink counter area
45	Need to replace ceiling tile in back storage/small water leak/not over foods however

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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