

Retail Food Establishment Inspection Report

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

Date: 7/10/2026	Time in: 11:45	Time out: 1:45	License/Permit # FS2025-13	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: Noodles & Dumplings			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		30/70/C
Physical Address: 670 E I-30 Rockwall, TX		Pest control : need info	Hood Jasvid/5-20-2026	Grease trap : need info	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		
	✓				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	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
3					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	
		Employee Health			R	
W					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
3					14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
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	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		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/Buffer Plate)/ Allergen Label	
		Food Temperature Control/ Identification			R	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need metal stem thermo	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026	
		Utensils, Equipment, and Vending				
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
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	
1					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				
1					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	
		Food Identification			R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				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) <i>Diego Saenz</i>	Print: Diego Saenz	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: Noodles & Dumplings		Physical Address: 670 E I-30		City/State: Rockwall, TX		License/Permit # FS2025-13		Page __ of __	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
boba drink dispenser/ Thai tea		40	line reach in freezer		14	under counter freezer ambient		-10	
front rice pot/rice		165	line cold top/eggrolls		40	under counter cooler/shredded chicken		41	
steam well/beef/pork		164/156	peppers		41	chicken fried hot holding		160/160	
chicken		173	chicken/beef		41/41	rice pot/rice		166	
cold top/boiled eggs		41	middle cold top/chicken		41	WIC/chicken		41	
cut tomatoes /shaved beef		41/41	beef		41	beef		41	
garbanzo beans		40	cooked veggies		41	veggies		41	
under/shrimp		42	under/shrimp		40	WIF		-11	
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:								
14/9/35	Upon entry, observed employee grab rice from rice pot with bare hands, licked his hands, then threw Remainder of rice back into the rice pot for consumption								
	This rice was then discarded as instructed. Must use utensils for tasting and cannot double dip/must be single use only								
	Drink hand sink 138F equipped /Soda nozzles WRS daily/Tea dispensers WRS daily/tea discarded nightly								
28	Must date mark all foods once cooked/opened/to discard within 7 days								
45	Need to clean floors in cookline, in WIC and WIC/lots of food debris								
39	Rice forming bowls to be WRS every 4 hours								
39	Rice spoons/do not hold in standing water/can hold in water over 135+F/suggested mini crock pot or have to WRS every 4 hours								
34	Some flies/to address in expo area/Need to address flies in back storage and kitchen								
32	Peeling wood in the pass thru window/not cleanable/must repair								
40	Need a handled scoop in steam wells/not a to go bowl								
40	Do not use fishing line for cutting eggs. Use a surface that is WRS/like a knife								
42	Need to clean inside coolers, handles, in/around/on equipment								
42/45	Need to clean in/around/on hand sinks, behind walls and prep surfaces								
39	Need to clean dough bowl/store clean								
36	Need to store wiping cloths in sani buckets/not on dry storage shelves								
35/9	Need to store employee drinks low and separate/ no screw tops. Need a cup with lid and straw instead/ in prep area as well/and DO NOT place on food in cookline in cold top								
40	Do not store food /raw shrimp in single use containers/COS as found in pineapple can								
42	Need to clean bulk flour/salt containers								
2	Thawing beef at room temp from midnight last night/temps from 56-76F/discarded as more than 4 hours out of temp								
38	Must thaw in cooler or under running cool water								
10	Ice deflector panel/to clean/pink slime forming								
10	Must have sani bucket setup during prep and service								
2	Garlic in oil must cold hold at 41F or below/ on cookline cart/COS								
40/32	Need to remove transport tape from prep tables/to be cleanable								
	3 comp sink 133F/line hand sink 122F equipped								
	warewash hand sink blocked/not accessible/no soap								
10/33	Dishwasher not sanitizing/changed sani jug out/COS/no detergent flowing/COS								
39/10	Do not store knives between equipment								
Received by: (signature) <i>Diego Saenz</i>		Print: Diego Saenz				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			