

Retail Food Establishment Inspection Report

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

Date: 4/27/2026	Time in: 3:45	Time out: 4:30	License/Permit # FS-8242	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
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Establishment Name: Panda Express #1167	Contact/Owner Name:	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: 2400 Horizon Rockwall, TX	Pest control : Ecolab/4-23-2026	Hood Miller/4-2026	Grease trap : LES/1500 gal/4-1-2026	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓						✓				
W				✓			✓				
	✓						✓				

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						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Nasima Alim</i>	Print: Nasima Alim	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: Panda Express #1167	Physical Address: 2400 Horizon	City/State: Rockwall, TX	License/Permit # FS-8242	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	5	noodles	165	thawing cabinet	38
WIC/raw chicken	44	rice pot/white rice	171	to go /fried rice	178
raw beef	45	veggie cold top/ zucchini	41		
serving line/ teriyaki chicken	167	drawers/raw beef/chicken	40/41		
mushrooms chicken	168	under counter freezer ambient /HTT	19		
broccoli beef	166	left cold top/peas & carrot	27		
Kung pao chicken	171	under/liquid egg/ambient	33		
rice	169	hot holding reach in/rice	150		

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:
	Warewash hand sink 113F equipped
	3 comp sink 111F
	Sani sink setup to 200ppm quats
	Test strips current exp 5-2027
	Separate employee cup holder in back/good
	Ice deflector panel clean at inspection
	Internal spent grease pickup and disposal/Dar Pro
	All meats come in frozen, then thawed and cooked fresh daily/no leftovers/discarded daily
	Drive thru hand sink 104F equipped
	Serving line cutting board, knives, and utensils are WRS every 2 hours
	Drive thru serving window not being used at inspection
	Using liquid pasteurized eggs only
	Digital thermos
	Emailed allergen poster
	Allergen disclaimer on front service line
45	To replace moldy caulking behind 3 comp sink
	Disposable utenils stored mouth parts down
	Soda and tea nozzles WRS daily
	Gloves used
	Prep sink 116F
	Air curtain functioning at back service door
W	1 sani bucket setup to 200ppm, one right at 150ppm/to change every 2 hours or as often as needed to keep at required ppm
2	WIC not cold holding at 41F or below/work order in to repair/added ice baths for all raw meat
!	Suggested to replace plastic air curtains where missing to WIC

Received by: (signature) <i>Nasima Alim</i>	Print: Nasima Alim	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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