

Retail Food Establishment Inspection Report

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

Date: 6/29/2026	Time in: 1:25	Time out: 2:20	License/Permit # FS-8825	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: Koung Thai Restaurant			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/80/B
Physical Address: 2006 S Goliad Rockwall, TX		Pest control : Wing/6-29-2026	Hood HCA/6-2026	Grease trap : America's Best/6-16-2026	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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓					
		✓			14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
		Approved Source			Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
	✓				18. Toxic substances properly identified, stored and used	
		Protection from Contamination			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						
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Safe Water, Recordkeeping and Food Package Labeling			Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026	
		Conformance with Approved Procedures			Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
		Consumer Advisory			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						
OUT	IN	NO	NA	COS	Food Identification	
1					41.Original container labeling (Bulk Food)	
1					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
		Proper Use of Utensils			45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: Koung Thai Restaurant		Physical Address: 2006 S Goliad		City/State: Rockwall, TX		License/Permit # FS-8825		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
glass front cooler/milk tea		30	right cold top/corn		37				
soup pot/soup		148	under/dumplings		40				
rice pot/rice		149	rice pot/rice		174				
soup		147	WIC/chicken, raw		43				
cold top/corn		35	chicken cooked		42/40				
peas and carrots		37	dessert		42				
chicken		39	glass front cooler/shrimp rolls		61				
under/crab		39	white freezer		1				
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:								
19	Drink counter hand sink 103F/equipped/leaking under, slow draining								
40	Old drink counter removed/ new stainless table installed/need to remove transport tape								
34	Observed a dead roach/to call pest control								
28	Need to date mark milk teas/discard at day 7								
40	To discard single use containers after initial use								
	3 comp sink 135F								
	Dishwasher sanitizing at 100ppm chlorine								
42	Need to clean rolling carts, rice pots, in, around, on equipment/food debris and grease								
32	All equipment and storage containers to be NSF								
45	To clean mold on wall behind 3 comp sink								
37	Need to clean and organize throughout/ remove unused equipment and items to better clean								
39	To clean various cooking, prep equipment and store clean								
32	Do not use cardboard and saran on utensils handles as not cleanable								
35	No screw top bottles for employee drinks. use a cup with lid and straw instead/do NOT store in ice machine to cool!								
45	To clean walls in kitchen/ food splatters								
42	to clean sauce squirt bottles and spice containers								
32	Need to address cutting boards where badly scored								
42	Need to clean shelves above cold tops/food debris and grease								
	Back 3 comp sink 127F								
	Back prep hand sink 142F equipped								
2	Do not use glass front cooler for cold holding as not under 41F/moved shrimp rolls to WIC/just made								
28	Need to date mark all foods/to discard at day 7								
	Digital thermo								
	Sani bucket setup to 200ppm quats								
29	Need quats test strips/ ordered at insp								
22	All employees to have food handlers within 30 days of hire								
Received by: (signature) <i>Meiling Hu</i>			Print: Meiling Hu			Title: Person In Charge/ Owner Owner			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

Form EH-06 (Revised 09-2015)