Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	, o	~ ~		Time in:	Time out:	License/P				ı			Est. Type	Risk Category	Page 1 of 2)
					11:10	12:08	FOO						—r				
	urpo stabli				tion: 1-Routine	2-Follow Up Co	3-Compla ontact/Owner l		_	-Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Vio	6-Other	TOTAL/SCOR	RЕ
				_ •	ress		hn McKe	nzie				Ι		✓ Number of Violations		10/90/	Δ
	iysic 10				Rockwall, TX	Pest co ABC/n	nonthly		Ho Spray	ood y Away	/6mo	Gı LE	ease S/1	e trap : 1000gal/3mo	Follow-up: Yes V	10/30/	$\overline{}$
.,					Status: Out = not in con	mpliance IN = in comp	oliance N	O = not						plicable COS = corrected or	n site \mathbf{R} = repeat vio	lation W-Watch	h
M	ark t	he ap	prop	oriate	points in the OUT box for o									ox for IN, NO, NA, COS Mive Action not to exceed 3 do	lark an X in appropriate avs	e box for R	
Co	ompli	iance N	Sta N	tus		•		R	_	Compli							R
U	N	o	A	o s		perature for Food Segrees Fahrenheit)	safety		U	J N	o	A	o s	Emp	ployee Health		
	~				Proper cooling time as	nd temperature				~				12. Management, food emple knowledge, responsibilities,		employees;	
					2 P C.11 H.11.	(410E/46	E0E/							• •		.1 C	
3					2. Proper Cold Holding	temperature(41°F/ 43	5°F)			~				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No disc	charge from	}
F	~				3. Proper Hot Holding to	emperature(135°F)								Duaranting Co	ontomination by Han	.da	
					4. Proper cooking time a	and temperature				T ,				14. Hands cleaned and prop	ontamination by Han erly washed/ Gloves u		
	~				5. Proper reheating proce	*	1 (165°F in 2			~				15. No bare hand contact wit	•		<u> </u>
		~			Hours)	edure for not notanig	5 (103 1 111 2			~				alternate method properly fo			}
	~				6. Time as a Public Heal	lth Control; procedur	res & records							Highly Sus	ceptible Populations		
	Ľ			<u> </u>						1 1				16. Pasteurized foods used;		fered	
					Арр	proved Source				~				Pasteurized eggs used when no eggs	required		}
					7. Food and ice obtained good condition, safe, and												
	~				destruction	а анаданстакса, рага									Chemicals		
					8. Food Received at proj	per temperature								17. Food additives; approved	d and properly stored;	Washing Fruits	
	~				check at recei	ipt				~				& Vegetables water only			}
					Protection	from Contaminatio	n			1				18. Toxic substances properl	ly identified, stored an	d used	
	_				9. Food Separated & propreparation, storage, dis		ring food							Wat	ter/ Plumbing		
	~				10. Food contact surface Sanitized at100	es and Returnables ; (Cleaned and			V				19. Water from approved sor backflow device	urce; Plumbing installe	ed; proper	
	_				11. Proper disposition of		served or			<u> </u>			1	20. Approved Sewage/Waste	ewater Disnosal System	m proper	<u> </u>
					reconditioned	r returned, previously	, served or			V				disposal	ewater Bisposar Byster	iii, proper	i
	~				disca	arded				ľ				disposai			ļ
	~				reconditioned disca		Items (2 Po			tions				rective Action within 10 day	ys		
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Ken Haa	Print: Ken Hua	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	JI TV	License/Permit # FOOD-7284	Page <u>2</u> of <u>2</u>				
Criici	ken Express	1010	TEMPERATURE OBSERVAT	Rockwa	III, I 🔨	1 00D-1204					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
under	warmers/chicken breast	167	hot wells in back/mashed potatoes	156							
chi	cken things	148	corn on the cob								
chi	cken tenders	152	gravy	158							
_	ken gizzards	135	2 door glass reach in cooler/butte	71							
	t wells/gravy	145	WIC/chicken	43							
	y/Mac n cheese	145/168	chicken	44							
gı	reen beans	169	WIF ambient	-3							
hot ho	olding reach in/gravy	157									
Item	AN DIODECTION CONTROL		SERVATIONS AND CORRECTI			TE GOLDWING STATE	WED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	To go hand sink 100 F. Please post employee health poster at hand sink.										
	RR hand sink 100 F. Chicken discarded every 3 hours. Gizzards discarded every 15 minutes.										
20											
32	·		igle serve ketchup packe	is. Use a	a cieana	able container in	istead				
42/40	Clean shelf holding										
45/40	Sani bucket 100 ppm chlorine sanitizer										
45/42	2 Clean/degrease areas around/on chicken fryers/under as well										
	Soda/tea nozzles WRS daily										
	Back hand sink 122 F 3 comp sink 133 F										
	3 comp sani sink setup to 100 ppm chlorine sanitizer										
40			k spices (salt). Avoid us		isposab	le bowl					
35											
2	WIC must cold hold at 41 or belo	w. Use ice t	o cold hold at 41 or below until repaired	l/ adjusted.	Summer/hea	at will affect WIC. Correc	t now.				
37	Heavy condensation	n in WIF	/watch and cover foods	below							
	Spent grease retrieved and dispensed by Global Recycling Management										
45	Missing grout throughout to be addressed										
45/42	Clean floors, equipr	nent, c	atfish batter pans and lic	ds							
42	Clean cookie case/replace taped sign in back where dingy										
Received	by:		Print:		I	Title: Person In Charge	/ Owner				
(signature)	Ken Hua		Ken Hu	a		Manager					
Inspected (signature)	l by:	ten 1	RS Christy Co			<u> </u>					
Farm FIL 00	5 (Revised 09-2015)	g, 1	ormoty Ot	JI (OZ,		Samples: Y N	# collected				