## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

					1:20	Time out: 2:35	F(	OOD	72							Page <u>1</u> of <u>2</u>	
		<b>se o</b> i ishm			tion: 1-Routine	2-Follow U	Jp 3-C Contact/O	Complaint Owner Nar	_	4-I	nves	tiga	tion		5-CO/Construction   6-Other	TOTAL/SCOR	RE
Cł	nic	ker	n E	хр	ress								-		✓ Number of Violations COS:	10/90/	Α
18	ysic 10	al A S G	ddre Golia	ess: ad I	Rockwall, TX	AB	st control : BC/9-27-20	023		Hoo SprayAv		2023	LE:	ease S/1	e trap :   Follow-up: Yes	10/00//	
Ma					<b>Status:</b> Out = not in co	ompliance IN = in reach numbered it	compliance tem	NO = Mark '✓'							plicable $COS = corrected on site R = repeat viola ox for IN, NO, NA, COS Mark an in appropriate$	ation W-Watch	h
					•					e Im	med	iate	Corr	ecti	ive Action not to exceed 3 days		
O U	mpii I N	iance N O	N A	C O		nperature for Fo	•	1	₹	O U	mpn I N			C O	Employee Health		R
Т				S	(F = d 1. Proper cooling time	legrees Fahrenhe and temperature	it)			T				S	12. Management, food employees and conditional en	mployees;	
	~										~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				7				13. Proper use of restriction and exclusion; No discheyes, nose, and mouth	harge from	
3					3. Proper Hot Holding	temperature(135°	°F)		_						Proventing Controlled to be Wood	1.	
3					4. Proper cooking time	and temperature	;								Preventing Contamination by Hand  14. Hands cleaned and properly washed/ Gloves use		
	~				5. Proper reheating pro			in 2		W					15. No bare hand contact with ready to eat foods or a		-
	~				Hours)		8 (				~				alternate method properly followed (APPROVED		
	~				6. Time as a Public Hea	alth Control; prod	cedures & re	cords		. I					Highly Susceptible Populations		
					An	proved Source					~				16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required	ered	
					7. Food and ice obtaine		1 source: Food	d in							no eggs		
	~				good condition, safe, an	nd unadulterated:	; parasite								Chemicals		
					8. Food Received at pro	Service Inc		rate							17. Food additives; approved and properly stored; W	Vaching Emite	
	~				check at rece						~				& Vegetables Water only	vasining 1 tuits	
						n from Contami	nation			3					18. Toxic substances properly identified, stored and	used	
	~				9. Food Separated & pr			d							Water/ Plumbing		
					10. Food contact surface			and		ı	1				19. Water from approved source; Plumbing installed	d: proper	
W					Sanitized at 100			and			~				backflow device	u, proper	
	·/				11. Proper disposition of	of returned, previ	iously served	or			,				20. Approved Sewage/Wastewater Disposal System disposal	ı, proper	
	Ĺ				reconditioned disc									~			
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Received by: (signature) Kinh Haa	Print: Kinh Hua	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Ken Express	Physical A	ddress: S Goliad	City/State: Rockwa	II TX	License/Permit # FOOD7284	Page <u>2</u> of <u>2</u>				
011101	χρισσσ	1010	TEMPERATURE OBSERVA		11, 17						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
	ling under heat lamp/tenders	122	Mac n cheese	179	WIF ambient  back steam wells/corn 1						
sp	picy tenders	121	gravy/gravy/gravy	135/137/138							
	breast	137	hot holding reach in unit/mashed po	142	mas	s 156					
	thighs	158	WIC/chicken tenders	41	green beans		178				
	legs	167	chicken breasts	42							
	tenders	177	chicken in box	42							
	liver		chicken	42							
stean	steam wells/green beans		glass front cooler/butte	r 42							
		OB	SERVATIONS AND CORRECT	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ГАВLISНМЕ	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVI	ED AND				
	Front hand sink equ	iipped.	Need to post employee	health p	oster						
42	Need to clean sink a	and han	d soap dispenser/ tape	on dispe	enser/to	be cleaned					
18	Sani bucket setup fa	ar too st	rong/COS to 100 ppm	chlorine	sanitize	r					
36	Avoid using a wipin	g cloth l	nanding on belt/instead	store in	sani bu	ıckets					
W	Need to wash hand	s after e	eating, then can glove a	fter hand	l washi	ng					
3	Must either hot hold	chicke	n at 135+F or fill out TF	HC form	and dis	scard at 4 hours					
	Replaced heat bulb	s above	chicken/will see if this	changes	hot ho	lding temps					
45	Some missing grout in back/some food debris/to clean										
	Spent grease picked up and disposed by Global										
	Dumpster area clean										
	3 comp sink 110+F										
	Warewash hand sin				_						
W		•	sani sink not setup/had								
			. Suggestion to wait to fill with wa	er until dishe	s are to be	washed to avoid confusi	ion				
	Soda nozzles clean		,								
	Tea urn cleaned weekly										
A F	All hot foods discarded daily/no cooling down or reheating  Some overall maintenance to floors, walls, baseboards										
45		enance	to noors, wans, basebo	arus							
34	A few flies										
Received	by:		Print:		Ī	Title: Person In Charge/ C	)wner				
(signature)	·		Kinh H	Ja		Manager					
Inspected (signature)	l bv•	<u> </u>	Print:		DC	<u> </u>					
	Christy Cor	rez, T	RS Christy C	ortez,	K9	Samples: Y N # c	collected				