Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/16/2022			202	22	Time in: 11.50	Time out: 1:00	License/FOC			33	33				Est. Type Risk Category Page 1 of _	2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner N China Taste Zhan Li We													* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control:					crig]	Нос					e trap : Follow-up: Yes 13/87/	Β				
23					Status: Out = not in con	Bei	rrett/monthly	NO = n			plex/				ica's/3mo No	ah	
M					points in the OUT box for e	each numbered it	tem Marl	κ'√' a	chec	kma	ırk in	appr	opria	ite bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	U11	
C	ompl	iance	e Sta	tus	Prior	rity Items (3	Points) violation	ns Req	uire	_	<i>med</i> ompli				ive Action not to exceed 3 days	T	
O U T	I N	N O	N A	C O S	Time and Tem	perature for Fo		R		O U T	I N	N O	N A	C O S	Employee Health	R	
1	.,				1. Proper cooling time an	-	,			1				3	12. Management, food employees and conditional employees;	Т	
	~					(410	75/ 450P				~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41	F/ 45 F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands		
		•/			4. Proper cooking time a	and temperature			ŀ	3					14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating proce	edure for hot ho	olding (165°F in 2			3				-	15. No bare hand contact with ready to eat foods or approved	+	
		~			Hours)						~				alternate method properly followed (APPROVED $Y_{.}$ $N_{.}$.)		
	~	•			6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations		
					Approved Source						_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Т	
	l l						I source: Food in								eggs cooked	H	
					7. Food and ice obtained from approved source; Fo good condition, safe, and unadulterated; parasite destruction ABC										Chemicals		
	~				8. Food Received at prop	per temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т	
					check at recei	ipt					~				water only 18. Toxic substances properly identified, stored and used	_	
	ı					from Contamin					~				18. Toxic substances properly identified, stored and used	L	
	~				9. Food Separated & pro- preparation, storage, disp	play, and tasting	3								Water/ Plumbing		
3					10. Food contact surface Sanitized at 100 p						~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disca	f returned, previ arded	iously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
				_						-	-						
					Prio	ority Founda	tion Items (2 P) vio						rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R) vio	olati O U T		Req N O	n N A	Con C O S	Food Temperature Control/ Identification	R	
	N	N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 2	of Knowledge/ esent, demonstra tified Food Man	Personnel ation of knowledge nager/ Posted	R) via	O U	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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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) Than Li Weng		Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

		1								
	_{ment Name:} a Taste	Physical A		ity/State: Rockwa	II. TX	License/Permit # Page FOOD6833	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT	IONS	•					
Item/Loc	ration sidential cooler/fried	Temp F	Item/Location	Temp F	Item/Locat		Temp F			
chicken/p		41	cooked veggies	41	white freezer ambient		-5			
_	ggsrolls/ribs	41/41	under/noodles	41	white freezer ambient		-1			
free	ezer ambient	7	rice pot/brown rice	156	white freezer ambient		-5			
ho	t wells/soup	167	rice pot/white rice	153	small drink cooler/ canned drinks only		41			
	soup	169	fried rice	48	2 door reach in freezer ambient		5			
cold	top/raw chicken	41	WIC/fried chicken	37/40						
r	aw shrimp	41	raw chicken/pork	41/41						
	raw beef	41	cut melon	40						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSERVED A	ND			
	Back Hand sink 100	F. Pos	st employee health poste	er at har	nd sink					
14			ves. Instead remove glov			sh hands then reglov	e			
10/33			t 100 ppm chlorine sanit		-					
	Will use 3 comp sin	k until r	epaired							
	Sani buckets setup	to 100 p	opm chlorine sanitizer							
42/45	Clean in/around/on	equipm	ent, wok area, some foo	d debri	s, floors	s, under equipment				
42	Clean dishwasher s	strainer	basket							
	3 comp sink 123 F									
36	Store wiping cloths	in sani l	ouckets, not on prep tabl	es						
37	Store items 6 inche	s off of t	Toor to clean							
37	Discard unused iter	<u>ns in dr</u>	y storage to better clean							
35	Store personal item									
37			n/not being used/to go or	ıly. Org	janize te	o better clean				
45	Carpet in dining roo	m. Dirty	<i>l</i>							
Received (signature)	•		Zhan Li	Wei	na	Title: Person In Charge/ Owner Owner	•			
Inspected (signature)		tez 1	Print: Christy Co			 				
F FIL 00	-	0, 1	ormoty oc	,		Samples: Y N # collect	ed			