					Retail Food Est			me	ent	In	spo	ecti	Allergy policy     Vomit clean up     Employee health				
Date:         Time in:         Time out:         License/Pe           5/13/2024         1:45         2:40         FOO							rmit # D6833						Est. Type Risk Category Page <u>1</u> of	2			
Pı	ırpo	ose o	f In	spec	tion: 🗸 1-Routine 🗌 2-Follow Up 🔄 3-Compl			-	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCC	ORE			
		ishm a T			e: Contact/Owner Zhan Li W								* Number of Repeat Violations:      ✓ Number of Violations COS:	^			
Pł 23	iysic	al A	ddr	ess:	est Rockwall, TX Pest control : Berrett/3-2024			Hoo	od lex/4-2:	2024			se trap : Follow-up: Yes 9/91/	A			
		Com	ıplia	nce S	<b>tatus: Out</b> = not in compliance $IN = in$ compliance	NO = n	not o	bserv	ved	N	<b>\</b> = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Wat$	tch			
M	ark t	the ap	oprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation								ox for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days				
Co	Î	Ν	nce Status					0	Î	Ν	nce Status N N C O A O			R			
U T	N	0	Α	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	~								~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth				
_	~			-	3. Proper Hot Holding temperature(135°F)	+			<b>–</b>								
-	v v				4. Proper cooking time and temperature	+							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating procedure for hot holding (165°F in 2	┥┦			~			-	15. No bare hand contact with ready to eat foods or approved	+			
	~				Hours)				~				alternate method properly followed (APPROVED YN)				
	~				6. Time as a Public Health Control; procedures & records				1				Highly Susceptible Populations				
	Approved Source				Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	1				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				I				eggs cooked				
	~				destruction Southern Star/ABC/Bright								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	<u> </u>				check at receipt Protection from Contamination			3	•				Water only           18. Toxic substances properly identified, stored and used	_			
-	1			1	9. Food Separated & protected, prevented during food	+		3				~					
	~				preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	C	Priority Foundation Items (2 P	oints R		olati 0		Req N	uire N	Cor	rective Action within 10 days	R			
U T	N	0	A	O S	Demonstration of Knowledge/Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification	_			
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted	,							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~								~								
					22. Food Handler/ no unauthorized persons/ personnel	+	-		v v				28. Proper Date Marking and disposition				
	•				2 . 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package				-				<ul><li>28. Proper Date Marking and disposition</li><li>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</li></ul>				
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Received by: (signature) Zhan Li Weng	<sup>Print:</sup> Zhan Li Weng	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: China Taste	Physical A 2310	Greencrest F	ity/State: Rockwa		e <u>2</u> of <u>2</u>						
Item/Location	Temp F	TEMPERATURE OBSERVA           `emp F         Item/Location		Item/Location	Temp F						
white freezer	-6	pork	Temp F	fried chicken	38						
white freezer	11	cooked veggies	41	fried pork	39						
WIC/cooked chicken	41	under/noodles	41	ribs	40						
raw chicken	40	broth soup	155	freezer ambient	16						
cooked shrimp	49	sweet n sour soup	159	2 door reach in freezer	-6						
wings	40	egg drop soup	156	white freezer ambient	-8						
Rice pot/rice	158	Rice in rice pot									
cold top/chicken	41	white residential/eggrolls	41/41	JO							
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENTI		NS CTED TO THE CONDITIONS OBSERVED A	ND						
Hand sink 100+F ed	quipped										
Dishwasher sanitizi	ng at 10	0 ppm chlorine									
3 comp sink 110+F Sani bucket at 100	nnm ch	lorino									
36 Need to store wipin											
45 Need to replace cat	•										
		containers/not cleanable									
39 Discard frayed/brok	<i>.</i>										
42 To clean in/around/		•									
		equipment/ some food de									
<b>.</b>		ea of drink counter/on-go	oing iss	ue							
18 Label spray bottles/		and									
Drink hand sink 100 Not using soda four											
		•									
45 To address maintenance to floors, walls When dining room is updated, floors need to be cleanable, not carpet											
Received by: (signature)		Zhan Li	\/\/∩ı	ng Owner							
(signature) <b>Inspected by:</b> (signature) <b>Christy Cor</b>		Print:		<u> </u>							
(signature) Christy Cor Form EH-06 (Revised 09-2015)	tez, 1	RS Christy Co	ortez,	RS Samples: Y N # collect	ed						