## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		101	^		Time in		Time out:		License/Po							Est. Type Risk Category Page 1 of 2	<u>,                                     </u>
					2:10	1-Routine	3:30 2-Follow		FOO  3-Complai		_		-4:	4:			
Es	tabli	ishm a T	nent	Nan		I-Routine L	2-F 0110W	Conta	ct/Owner N Li We	lame:	4-	Inve	suga	luon		* Number of Repeat Violations:  ✓ Number of Violations COS:	
Ph	ysic	al A	ddre	ess:	st Rockv	vall, TX		Pest contro Serrett/4-28	l:		Ho Metrop	od olex/4-2	5-2023			e trap : Follow-up: Yes 10/90// 's Best/2-10-2023/500gal/3mo No No	4
		Com	plia	nce S	Status: (	Out = not in co	each numbered		Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1
Co	mpli I	iance N	e Sta	tus C			· ·	,		R	_	ompl			_	we Action not to exceed 5 days	R
Ŭ	N	Ö	A	o s		(F = d)	nperature for egrees Fahrenl	heit)	ty		U T	N	Ö	A	o s	Employee Health	
	~				1. Proper	cooling time	and temperatur	re				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper	Cold Holding	temperature(4	41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~	-			3. Proper	Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands	
		~			4. Proper	cooking time	and temperatu	ıre				~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper Hours)	reheating pro	cedure for hot	holding (16	55°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
	~				6. Time a	s a Public Hea	alth Control; pr	rocedures &	& records							Highly Susceptible Populations	
						Ap	proved Source	ce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	~				good cond destruction	dition, safe, ar	d from approved unadulterate  Southern	ed; parasite Star								Chemicals	
	~					_	oper temperatu	ire				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					cneck	at rece	eipi n from Contan	mination				~				water only 18. Toxic substances properly identified, stored and used	
	~					eparated & pr	rotected, preventsplay, and tasti	ented during	food			<u>                                     </u>				Water/ Plumbing	
3				~			es and Returna ppm/temperat		ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Prope recondition		of returned, pre	eviously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								J . 4° T4 .	(2 D		iolat	tions	Dog		$\overline{c}$		
_		- N. I	3.7	0			officy I duffe	dation Ite	ems (2 Po		_	_	_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S		emonstration	n of Knowledg	ge/ Personn	iel	R R	O U T	I N	N O	N A	Cor C O S	rective Action within 10 days  Food Temperature Control/ Identification	R
		N O		О	21. Personand perfo	emonstration n in charge pr rm duties/ Ce	n of Knowledg resent, demons rtified Food M	ge/ Personn stration of k Manager/ Pos	nowledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Received by:  (signature) Zhan Li Weng	Zhan Li Weng	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: a Taste	Physical A		ity/State: Rockwa	ıll TX	License/Permit # P	age <u>2</u> of <u>2</u>					
Offilia	a rasic	2010	TEMPERATURE OBSERVAT		III, 17X	1 000000						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
hot ho	olding/broth	162	raw beef	41	large v	-4						
	soup	153	cooked pork	41	WIC/raw chicken							
rice	pots/white rice	159	cooked shrimp	41	COO	ked chicken	41/41					
	fried rice	148	cooked chicken	41	noodles		41					
white	residential cooler/ribs	41	under/noodles	41	rice spoon water							
fri	ed chicken	40/41/41	noodles	41	2 doo	r freezer ambien	•					
	eggrolls	40/41	rice pot/fried rice	164	white	freezer ambient	t <u>5</u>					
cold	top/raw chicken	41	large white freezer ambient	1								
Itam			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 100F wit 3 comp sink 110+F	h soap a	and paper towels									
10/22		oitizina/	COS by changing ampty	conitiz	or iug							
10/33 W			COS by changing empty	Sariiuzi	ei jug							
42	Need to store wiping cloths in sani buckets											
42	Need to clean in/around/on wok area/some food debris											
	Sani bucket setup to 100 ppm chlorine sanitizer											
	Drink counter not being used/canned drinks only sold Glen's Grease picks up and disposes of spent grease											
37	Strong odor in drink counter area.											
45			clean floors/food debris									
45 Maintenance to floors and walls, ceiling in back storage closet												
45	Carpeting in front a											
37	Floor storage/store 6 inches off of floor to clean											
32	Watch rusty shelving in WIC											
32	All equipment to be NSF in kitchen											
Received (signature)	·		Zhan Li	Wei	na	Title: Person In Charge/ Own	ner					
Inspected (signature)		ton 1	Print: Christy Co			<u> </u>						
Form FIL 0	5 (Revised 09-2015)	<i>102</i> , 1	Cillisty CC	i l <del>c</del> ∠,	110	Samples: Y N # coll	ected					