					Retail Food Esta			ne	ent	In	spo	ect	✓ Allergy policy ✓ Vomit clean up ✓ Employee health	
	1/S	9/2	202	23	Time in:Time out:License/P1:452:58FOO			33	3		_		Est. Type Risk Category Page <u>1</u> of <u>4</u>	2_
Pı	irpo	se o	f In	spec	ion: 🗸 1-Routine 🗌 2-Follow Up 🔲 3-Compla	int		_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
			nent Tas	<sub>Nan</sub> ste	e: Contact/Owner M Zhang Li W						_		* Number of Repeat Violations:      ✓ Number of Violations COS:      12/87/	P
Ph 23	ysic 10	al A Gre	ddre en	ess: cre	st Rockwall, TX Berrett/10-27-202	23		Hoo	od x/10-24	4-2023			Ise trap : Follow-up: Yes	D
		Com	plia	nce S	tatus: <b>Out</b> = not in compliance $IN = in compliance$ N	$\mathbf{O} = \mathbf{n}\mathbf{c}$					<b>4</b> = r	not ap	applicable $COS = corrected on site R = repeat violation W- Water$	ch
Ma	urk t	ne ap	oprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations								box for IN, NO, NA, COS Mark an X in appropriate box for R <i>Cetive Action not to exceed 3 days</i>	
0	Î	iance N O	e Sta N A	tus C O	Time and Temperature for Food Safety	R		Co O U	mpli I N	iance N O	e Sta N A	tus C O		R
U T	N	0	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	N	0	A	s		
	~								~				knowledge, responsibilities, and reporting	1
3					2. Proper Cold Holding temperature(41°F/ 45°F)	$\prod$			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	1
Ĕ	~				3. Proper Hot Holding temperature(135°F)	$\left  \right $			-				Proventing Contemination by Hands	-
-	ע ע				4. Proper cooking time and temperature	$\left  \cdot \right $			~				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 $\dot{Y}$ 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	1
-	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
					destruction Southern Star/ABC 8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits	-
	~				check at receipt				~				& Vegetables water only	
					Protection from Contamination				~				18. Toxic substances properly identified, stored and used	
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Priority Foundation Items (2 Po	nts) R	) vio	0	Ι	N	N	С		R
Ŭ T	N	0	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	N	0	A	0 S	Food Temperature Control/ Identification	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	1
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition	+
					Safe Water, Recordkeeping and Food Package Labeling				~		-		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation	
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		Ī		~				30. Food Establishment Permit (Current/insp report sign posted)	
					Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vending	
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used	
			i	1	Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps		-	2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Actie	on N	Vot i	to E. I	xcee N	ed 9 N	0 Da		R
U T	I N	0	A	o s	Prevention of Food Contamination	A		U T	I N	0	A A	o s	Food Identification	K
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
W					36. Wiping Cloths; properly used and stored	Ш		1					42. Non-Food Contact surfaces clean	$\square$
	•				37. Environmental contamination			1					43. Adequate ventilation and lighting; designated areas used	$\square$
	~				38. Approved thawing method				•				44. Garbage and Refuse properly disposed; facilities maintained	$\square$
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean	<u> </u>
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean	1
w					40. Single-service & single-use articles; properly stored and used				~				47. Other Violations	
ــــــ				I		1							1	1

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

## **Retail Food Establishment Inspection Report**

Received by: (signature) Zhang Li Weng	<sup>Print:</sup> Zhang 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)

TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F           cold top/pork         steam wells/soup         162         white freezer ambient         4           pork         soup         159         residential cooler/fried chicken         51           shrimp         Rice in rice pot         158         eggrolls         42           raw chicken         WIC/raw chicken         36         pork cooked         42           raw beef         Fried chicken         39         2 door freezer ambient         -2           under/noodles         cooked chicken         40         white freezer ambient         -10           cooked pork         noodles         41         -10           Rice in rice pot         156         white freezer ambient         -2         -2           Mite freezer on Porving USERVATIONS AND CORRECTIVE ACTIONS         -10         -05         -05           Mite freezer ambient         -2         -2         -         -           Weine prepring raw meat, keep raw chicken and beef separate/not on top of each other/was in bags and delivered an hour previous         -10           W         Use a handled scoop instead of to go cups in cut lettuce         -         -           <
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P trap near drink counter with strong odor/refer to building
42 To clean carts
32 Some rusty shelves under prep tables
45/32 Carpeting in dining room is not cleanable
45 Some chipping paint and exposed wood in dining area
Received by:     Print:     Title: Person In Charge/ Owner
Inspected by:       Christy Cortez, RS       Print:       Christy Cortez, RS       Print:

Form EH-06 (Revised 09-2015)