## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da <b>1</b>		3/2	202	21	Time in: 2:45	Time out: <b>3:52</b>		License/Po			33	3			Est. Type	Risk Category	Page 1 o	of <u>2</u>
					tion: 1-Routine	2-Follow U		-Complai		_	Inve		atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Name: Contact/Owner Name: Zhan Li We					Name:						★ Number of Repeat Viola     ✓ Number of Violations C	18/82/B						
			ddre en		st Rockwall, TX	Be	est control errett/2m	onth		Ho Metro	od oplex/	′3mo	G Am	reas		Follow-up: Yes 🗸 No 🗌	10/02	<u> </u>
Ма					points in the <b>OUT</b> box for		item	Mark '		eckm	ark in	appı	ropria	ate bo		k an 🗙 in appropriat	plation W-Wate box for R	atch
Co	mnli	ance	Stat	tne	Pric	ority Items (3	3 Points)	violations	Requi	_					ive Action not to exceed 3 day	VS		
O U T	U N O A O Time and Temperature for Food Safety						R	O U	Compliance Status					R				
W					1. Proper cooling time	and temperature	е				~			~	12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)			13. Proper use of restriction and exclusion; N eyes, nose, and mouth			nd exclusion; No dis	charge from				
3					3. Proper Hot Holding	temperature(135	5°F)			Preventing Contam			Preventing Con	tamination by Har	nds			
	•				4. Proper cooking time						~				14. Hands cleaned and proper gloves used/uter	nsils used		
	~				5. Proper reheating pro Hours)	ocedure for hot h	olding (165	5°F in 2			~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public He	alth Control; pro	ocedures &	records								eptible Populations		
						oproved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re eggs cooked		fered	
	~		7. Food and ice obtained from approgood condition, safe, and unadultera destruction ABC			nd unadulterated	d; parasite					Chemicals  17. Food additives; approved and properly stored; Washing Fruits						
	~				8. Food Received at pr		e				~				& Vegetables  Water only	and properly stored;	Washing Fruits	3
					Protection	n from Contami				3					18. Toxic substances properly	identified, stored an	nd used	
3			9. Food Separated & protected, prevented preparation, storage, display, and tasting			ng									r/ Plumbing			
	~				10. Food contact surfact Sanitized at100	ppm/temperatur	re				~				19. Water from approved sour backflow device	-		
	~				11. Proper disposition reconditioned disc			ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
					Pr	iority Founda	ation Iteı	ms (2 Po							rrective Action within 10 days			
O U T	I N	N O	N A	C O S		n of Knowledge			R	O U T	N	N O	N A	C O S	Food Temperatur	e Control/ Identific	cation	R
	~				21. Person in charge pand perform duties/ Ce 2					2					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no u	inauthorized pers	rsons/ perso	nnel			~				28. Proper Date Marking and	•		
					Safe Water, Reco	ordkeeping and Labeling	Food Pack	kage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water	er available; adec	quate pressi	ure, safe			•				Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records a destruction); Packaged		ock tags; pa	arasite			~				30. Food Establishment Peri	mit (Current/insp re	eport sign poste	ed)
	1					with Approved					1					pment, and Vendin		
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for sp	pecialized	ss, and		2					31. Adequate handwashing fac supplied, used	cuities: Accessible a	nd property	
					Con	sumer Advisor	у				~				32. Food and Non-food Contadesigned, constructed, and use		e, properly	
	~				26. Posting of Consum foods (Disclosure/Rem meats to requir	inder/Buffet Pla					~				33. Warewashing Facilities; in Service sink or curb cleaning to		used/	
0		N.T.	N	G	Core Items (1 Poi	nt) Violations	Require C	Corrective		_	_		_	_	ys or Next Inspection, Which	hever Comes First		l D
O U T	I N	N O	A A	C O S		of Food Contar		.1	R	U T	N	N O	N A	C O S		dentification		R
	~				34. No Evidence of Insanimals	sect contamination	on, rodent/o	other			~				41.Original container labeling	(Bulk Food)		
	~				35. Personal Cleanline	ss/eating, drinkir	ng or tobaco	co use							Physic	cal Facilities		
1					36. Wiping Cloths; pro	perly used and s	stored			1					42. Non-Food Contact surface	s clean		
Ħ	~				37. Environmental con	tamination			H	Ė	~				43. Adequate ventilation and l	ighting; designated	areas used	
$\vdash$	~				38. Approved thawing	method			$\square$		~				44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	
	_				Duon	er Use of Utens	rils			1	Ť				45. Physical facilities installed	l, maintained, and cl	ean	+
1					39. Utensils, equipmendried, & handled/ In u	t, & linens; prop	perly used,	stored,		<u> </u>	~				46. Toilet Facilities; properly	constructed, supplied	d, and clean	
<u> </u>					40. Single-service & si		•	stored		1					47. Other Violations			_
	<b>/</b>				ana usea					1'								

## **Retail Food Establishment Inspection Report**

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

Received by:  (signature) Zhan li Weng	<sup>Print:</sup> 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: <b>Rockwa</b>	ıll. TX	License/Permit # Page FOOD 6833	<u>2</u> of <u>2</u>			
O T III T	4 14010	1	TEMPERATURE OBSERVATI	ONS	, 170					
Item/Loc	****	Temp F	Item/Location	Temp F	Item/Loca		Temp F			
	freezer ambient	7	noodles	41	broth		169			
white	e freezer ambient	3	rice pot/rice	158	container of egg drop soup on counter		111			
cold	top/cooked beef	41	WIC/fried chicken	37	white residential cooler/eggrolls		27			
C	ooked pork	41	chicken	38	fri	ed chicken	39/38/39			
COC	oked chicken	41	raw chicken	39	CC	ooked pork	186			
r	aw shrimp	41	cooked chicken	37	reach	in freezer ambient	-3			
ra	aw chicken	41	hot wells/egg drop soup	155						
un	der/noodles	41	sweet and sour soup	158						
Item Number	AN INSTECTION OF TOOK ESTABLISHMENT HAS BEEN MADE. TOOK ATTENTION IS DIKECTED TO THE CONDITIONS OBSERVED AND									
	Hand sink 100+F									
	Dishwasher 100 pp	m chlor	ne sanitizer							
	3 comp sink 110+F									
18			Corrected on site to 100	• •	hlorine	sanitizer				
	Must not use low splash bleach. It will not stay in solution.									
31			back with buckets. Kee	p easy	access	to use.				
39	Keep scoops handles out of bulk products (flour)									
36	Store wiping cloths in sani buckets									
9 27	Clean vents over wok area/hanging grease  Chicken in bowl fried 5 hours ago at 54-62. Advised to place on shallow metal pan to cool. 1 more hour to fit 2 hours to 70 then 4 hours to 41. Will discard if doesn't make it to 41 within an hour.									
3	-		o soup on counter as was un				ne			
			o in hot wells until ordere							
			d. Canned drinks only	<u> </u>	in team to	5po 01 100 1				
	Only to go and deliv									
47			nches off of floor to clear	า						
45	Clean floors, under equipment/degrease floors									
42	Clean storage bins/	contair	ners, wok/cooking area							
Received (signature)	•		Zhan li \	 N∠n		Title: Person In Charge/ Owner Owner				
Inspected	toun of Meny		Print:	V CII	9	ONNIICI				
(signature)		tez, 1	RS Christy Co	rtez,	RS	Samples: Y N # collect	ed			