

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 11/10/2022	Time in: 1:10	Time out: 2:10	License/Permit # FOOD6833	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: China Taste	Contact/Owner Name: Zhan Li Weng	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2310 Greencrest Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Berrett/monthly	Hood Metroplez/3mo	Grease trap : America's Best/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
			✓			Highly Susceptible Populations					
✓						✓					
Approved Source						Chemicals					
✓						✓					
✓						✓					
Protection from Contamination						Water/ Plumbing					
✓						✓					
✓						✓					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						Physical Facilities					
✓						✓					
✓						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
1						1					
✓						✓					
✓						✓					
Proper Use of Utensils						Physical Facilities					
✓						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Zhan Li Weng</i>	Print: Zhan Li Weng	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: China Taste	Physical Address: 2310 Greencrest	City/State: Rockwall, TX	License/Permit # FOOD6833	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells/soup	151	cold top/chicken	44	large white freezer ambient	3
soup	164	beef	45	large white freezer ambient	-8
rice pots/rice	164	cooked veggies	43	WIC/raw chicken	38
fried rice	140	under/noodles	41	raw pork	38
white residential cooler/fried chicken	41	pork	41	fried chicken	37
ribs	41	beef/cooked 1.5 hours previous	68	fried chicken	38
eggrolls	40	raw chicken	41	fried chicken	92
eggrolls	30	raw beef	41	2 door reach in freezer ambient/white freezer	-3/2

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Back hand sink 113 with soap and paper towels. Post employee health poster at hand sink.
	3 comp sink 119 +F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Sanitizer buckets setup at 100 pp chlorine sanitizer
	Rice scoops in hot water at 141 F
42	Clean strainer basket in dishwasher
2	Chicken and beef in cold top to cold hold at 41F or below. Lids open at lunch perhaps why elevated temps. Will move to WIC
27	Fried chicken in WIC cooked an hour previous. Discussed cooling on sheet pan to aggressively cool. 2 hours to 70F then 4 hours to 41F or below.
35	Store employee drinks low and separate/not over prep areas
34	Close front door to prevent entry of pests
36	Store wiping cloths in sani buckets
W	Date mark foods if not used within 24 hours
45	Clean floors under storage shelves in back
	Drink counter not used=canned drinks only
	No dine in/only to go and delivery
	Ice machine not working
45	Clean floors/food debris
45	Clean walls behind sinks
42	Clean wok area, in, around , on equipment
	Reminder to always saniize surfaces after prepping raw chicken or meat
45	Carpet in dining room/to be cleaned
W	Beef in cold top at 68/made 1.5 hours previous. Moved to WIC to aggressively cool. Discussed with owner.

Received by: (signature) <i>Zhan Li Weng</i>	Print: Zhan Li Weng	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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