## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da	ite:				Time in: Time out: License/F	Permit	#					Est. Type Risk Category			
11/10/2022   1:10   2:10   FOOD6833												Page <u>1</u> of <u>2</u>	-		
					tion: 1-Routine 2-Follow Up 3-Compla			4-In	vesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCOR	E		
		shm a T			ce: Contact/Owner Zhan Li We		:					* Number of Repeat Violations: ✓ Number of Violations COS:			
Ph	vsic	al A	ddre	ss:	Pest control : Berrett/monthly			Hood etrople		(	Greas	se trap : Follow-up: Yes V 10/90//	4		
23					IN - in compliance	$\mathbf{O} = \mathbf{n}\mathbf{c}$	-								
Ma					points in the OUT box for each numbered item Mark	'√' a c	check	mark	in ap	propr	iate b	box for IN, NO, NA, COS Mark an X in appropriate box for R			
Co	mpli	ance	Stat	us	Priority Items (3 Points) violation	s Kequ	uire		<i>ediat</i> plian						
O U	I N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O I			О	Employee Health	R		
T				S	Proper cooling time and temperature			T			S	12. Management, food employees and conditional employees;			
W								-				knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/45°F)			J				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
2					3. Proper Hot Holding temperature(135°F)	-						(),,	_		
	~											Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature			V				14. Hands cleaned and properly washed/ Gloves used properly <b>QIOVES USED</b>			
		,			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			·				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			
		•			6. Time as a Public Health Control; procedures & records							, , ,	_		
	~				o. Time us a radio ricatai control, procedures de recotas							Highly Susceptible Populations			
					Approved Source			·	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in							eggs cooked			
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals			
					destruction Southern Star/ABC  8. Food Received at proper temperature			<u> </u>			T	17. Food additives; approved and properly stored; Washing Fruits			
	~				check at receipt			·	/			& Vegetables water only			
					Protection from Contamination		ŀ	- L				18. Toxic substances properly identified, stored and used	_		
					9. Food Separated & protected, prevented during food										
	~				preparation, storage, display, and tasting							Water/ Plumbing			
	<b>\</b>				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>100</u> ppm/temperature			v				19. Water from approved source; Plumbing installed; proper backflow device			
	/				11. Proper disposition of returned, previously served or reconditioned discarded			v	1			20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	T	N	N	C	Priority Foundation Items (2 Po	oints)	vio	lation O I	_	-		· · · · · · · · · · · · · · · · · · ·	R		
U	I N	N O	A A	C O S	Demonstration of Knowledge/ Personnel	K		U N	N O	A	o s	Food Temperature Control/ Identification	K		
_	~			~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2		2	2				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel		١	W	Т			28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package					ŀ	·				date mark if not using within 24 hours  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	Labeling										digital				
	~										Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			V				30. Food Establishment Permit (Current/insp report sign posted)			
			1	1	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			·	/			supplied, used			
					Consumer Advisory			·	-			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 meats to required temps			·	/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
					Core Items (1 Point) Violations Require Corrective		on N								
U	I N	N O	N A	C O	Prevention of Food Contamination	R		O I			О	Food Identification	R		
<u>т</u> 1				S	34. No Evidence of Insect contamination, rodent/other		ŀ	T	/		S	41.Original container labeling (Bulk Food)			
<u>.</u>					animals 35. Personal Cleanliness/eating, drinking or tobacco use						<u> </u>	Physical Facilities			
1				$\dashv$	36. Wiping Cloths; properly used and stored	+	-	4	T			42. Non-Food Contact surfaces clean			
Ľ				_	37. Environmental contamination	H	F	1	+			43. Adequate ventilation and lighting; designated areas used			
	~					$\perp \downarrow$	ļ	•	_			44. Garbage and Refuse properly disposed; facilities maintained			
1	~	38. Approved thawing method					•	1							
		_					1								
					Proper Use of Utensils		Ľ	1	$\perp$		L	45. Physical facilities installed, maintained, and clean	_		
	ر د				Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		-	1	/			45. Physical facilities installed, maintained, and clean      46. Toilet Facilities; properly constructed, supplied, and clean			

## **Retail Food Establishment Inspection Report**

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)

		T		GL (G.								
	ment Name: a Taste	Physical A	Greencrest	City/State: Rockwa	all. TX	FOOD6833						
<u> </u>	4 14010	20.0	TEMPERATURE OBSERVA		an, 170							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
hot we	ells/soup	151	151 cold top/chicken 44 large white freezer ambie									
	soup	164	beef	45	large v							
rie	ce pots/rice	164	cooked veggies	43	WIC	า 38						
	fried rice	140	under/noodles	41	raw pork fried chicken fried chicken		38					
white re	esidential cooler/fried chicken	41	pork	41			37					
	ribs	41	beef/cooked 1.5 hours previou	s 68			38					
	eggrolls	40	raw chicken	41	fried chicken		92					
	eggrolls	30	raw beef	41	2 door rea	ch in freezer ambient/white freeze	-3/2					
		OF	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO T	HE CONDITIONS OBSERVED	AND					
	Back hand sink 113	with soa	p and paper towels. Po	st employ	ee heal	th poster at hand s	ink.					
	3 comp sink 119 +F											
			00 ppm chlorine sanitize									
	Sanitizer buckets setup at 100 pp chlorine sanitizer											
	Rice scoops in hot											
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												
35 34	Close front door to		and separate/not over	orep are	as							
36	Store wiping cloths											
W	Date mark foods if r											
45												
	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	<u> </u>											
45	Clean walls behind sinks											
42	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/mag	Discussed with owner.										
Received	l by:		Print:			Title: Person In Charge/ Own	ıer					
				i We	ng	Owner						
Inspected	d by:		Print:									
. 8()	Christy Cov	tez, T	RS Christy C	ortez,	KS	Samples: Y N # colle	ected					