Retail Food Establishment Inspection Report													
												Employee health	
Date: Time in: Time out: License/Per								0	<u> </u>			Est. Type Risk Category Page 1 of 2	>
5/24/2021 2:30 3:40 FOO Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						D 6833				n	5-CO/Construction 6-Other TOTAL/SCOR		
Es	stabli	ishm	nent	Nan	e: Contact/Owner	Name:		-111 V	esug	ati01		* Number of Repeat Violations: * Number of Violations COS:	
China Taste Zhan Li We Physical Address: Pest control :						eng						se trap : Follow-up: Yes / 10/90//	A
								rica's/500 gal/3mo No pplicable COS = corrected on site R = repeat violation W- Watch	b				
М					points in the OUT box for each numbered item Mark	'√' a cl	heckn	nark i	n app	ropria	ate bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	1
	Compliance Status						(Comp	liance Stat		tus	tive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	τ	D I U N F		N N O A	C O S	Employee Health	R
	۲				1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/45°F)		_	+				13. Proper use of restriction and exclusion; No discharge from	
	~							~				eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)			_				Preventing Contamination by Hands	
	~				4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			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			_	<u> </u>			Highly Susceptible Populations	
	Ľ						-	Τ				16. Pasteurized foods used; prohibited food not offered	_
	1				Approved Source			~				Pasteurized eggs used when required eggs cooked	
	~	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction ABC 										Chemicals	
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
_	Ľ				check at receipt		_	-				Water only 18. Toxic substances properly identified, stored and used	
					Protection from Contamination 9. Food Separated & protected, prevented during food			~					_
	~				preparation, storage, display, and tasting		Water/ Plum					Water/ Plumbing	
	2				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or							20. Approved Sewage/Wastewater Disposal System, proper	
	•				reconditioned discarded			~				disposal	
0	I	N	N	С	Priority Foundation Items (2 Po	oints)	(ation	Ν	Ν	С	rrective Action within 10 days	R
O U T		N O	N A	C O S	Priority Foundation Items (2 Per Demonstration of Knowledge/ Personnel	_	(1	ation	_		_	rrective Action within 10 days Food Temperature Control/ Identification	R
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Received by: (signature) Zhan Li Weng	Zhan 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)

Establishment Name: China Taste	Physical A 2310		City/State: Rockwa	III. TX	License/Permit # Page 2 of 2 FOOD 6833		_ of <u>2</u>				
		TEMPERATURE OBSERVAT		,							
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	,	Temp F				
white freezer ambient	-3	raw chicken	41	2 door reach in freezer amb		ent .	-11				
white freezer ambient	6	raw beef	41	chicken made 4 hours previous		ous	60				
WIC/chicken	39	under/noodles	41	fried pork wontons		าร 1	167				
chicken	37	water for rice scoop	136								
wings	40	rice in rice pot	162								
hot wells/soup	154	white residential									
cold top/chicken	41	fried chicken	41								
pork/beef	41/41	eggrolls	50								
•	OE	SERVATIONS AND CORRECTI	VE ACTION	IS							
Item AN INSPECTION OF YOUR I Number NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AND)				
Hand sink 100+F											
3 comp sink 110 +											
35 Store personal iter	ns low ai	nd separate									
Sani bucket 100 p	pm blead	ch									
Dishwasher sanitiz	zing at 10	0 ppm bleach									
Drink counter not	being use	ed. Canned drinks only									
Dry storage clean	ng looks	good/improved.									
Fried chicken in large bowl in resi	lential cooler. A	dvised to use WIC to aggressively cool, not	residential coo	ler. this coole	r should be used for non TCS	S only					
Chicken within TP	HC of 2 h	nours to 70 then 4 hours	to 41.	Move to	WIC to cool to	41.					
		Discussed shallow, metal					r				
45 Clean floors, unde	•										
42 Clean shelves in V											
42 Clean wok area, d	•										
36 Store wiping cloth		huckets									
47 Clean, organize fro											
, 0		ems after initial use									
	Seal exposed wood throughout Clean air curtain between kitchen and dining room										
	+										
Dessional has		D-i-4			Tide, Decore I. Clark						
(signature) (signature) Zhan Li Wena		Zhan Li	We	na	Title: Person In Charge/ O	Jwner					
Inspected by:		Print:		<u> </u>							
(signature) Inspected by: (signature) Christy Co	rtez, 1	RS Christy Co	Christy Cortez, RS			collected					