Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

						D 6833					Risk Category	Page <u>1</u> of _						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								4-	Inve	stig	ation	ı	5-CO/Construction	6-Other	TOTAL/SC	ORE		
Establishment Name: China Taste Physical Address: Contact/Owner Name: Zhan Li We								Hood Grease			Gı	reas	* Number of Repeat Viola Violations C e trap:	15/85	i/B			
	10	Gre	een	cre	st Rockwall, TX		errett/month		L		oplex/		An	neri	ca's Best/500gal/3mo	Follow-up: Yes V		
Ma					Status: Out = not in compoints in the OUT box for e	each numbered it	item .	Mark '✓		eckm	ark in	appı	opria	ite bo	plicable COS = corrected on sox for IN, NO, NA, COS Mar ive Action not to exceed 3 day	site \mathbf{R} = repeat vio	e box for R	itch
Co	Compliance Status						R	C	Compliance							R		
U T	N O A O Time and Temperature for Food Safety								U N O		A	o s	P					
	1. Proper cooling time and temperature								~		12. Management, food employees and conditional knowledge, responsibilities, and reporting				employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from			
	~	3. Proper Hot Holding temperature(135°F)												Preventing Con	ntamination by Han	ıds		
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					n 2			14. Hands cleaned and properly washed/ Glove gloves used				•					
		5. Proper reheating procedure for hot Hours)			edure for flot fic	olding (105 F1	ing (165°F in 2						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; p		th Control; pro	rocedures & records							Highly Susceptible Populations							
	Approved Source								16. Pasteurized foods used; pro-						fered			
	1				7. Food and ice obtained			in							eggs cooked			
	good co					ood/Sout	Southern Star											
	~				8. Food Received at prop check at recei	•	e				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
	<u> </u>					from Contami	ination				~				water 18. Toxic substances properly	identified, stored an	d used	+
	~	9. Food Separated & protected, prevented during food											Water/ Plumbing					
	~				10. Food contact surfaces Sanitized at 100 p			nd		3					19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	*
	~				11. Proper disposition of reconditioned disca	returned, previ	riously served o	or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
		ш	-					(2 D :		• 7	tions	Rea	uire	Cor				
					•	rity i ounda	ation Items ((2 Poir	its) v	ıoıaı		2104	un c	Cor	rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel		nts) v	O U T	I N	N O	N A	C O S		e Control/ Identific	ation	R
				О	Demonstration of 21. Person in charge presand perform duties/ Cert	of Knowledge/	/ Personnel			O U	I N	N	N	C 0		e Control/ Identific		R
	N			О	Demonstration of 21. Person in charge pres	of Knowledge/ sent, demonstra ified Food Mar	/ Personnel ation of knowlenager/ Posted	edge,		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adece edisposition	quate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Taste	Physical A	ddress: Greencrest	City/State: License/Permit # Pa			Page	<u>2</u> of <u>2</u>		
Offiliti	a rasic	2010	TEMPERATURE OBSERVA		III, 17	1 000000				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
2 door	r freezer ambient	20	white cooler/eggro	I 41/41	hot wells/eggdrop soup			155		
white	e freezer ambient	1	fried chicken	41	swee	t and sour sou	Jp	151		
rice h	not holding in rice pot	195	cold top/raw chicker	า 41						
WIC	C/raw chicken	40	raw shrimp	41						
fr	ied chicken	34/38	cooked pork	41						
	wings	37	cooked chicker	<u>1 41 </u>						
rice	rice pot/fried rice		under/noodles	41						
rice	pot/white rice	158	crab	41						
Item	LAN BURDE CENTAN OF MANDE		SERVATIONS AND CORRECT			TE GOLD WILLIAM ODGEDAN				
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	СТЕВ ТО ТІ	HE CONDITIONS OBSERV	ED AN	√D		
	3 comp sink 112									
	Hand sink 116									
31	Must have soap an	d paper	towels at back hand sir	ık						
	dishwasher 100 pp	m								
39	Keep scoop handle	s out of	bulk products							
42	Clean bulk product	contain	ers, lids							
W	Watch putting very hot foods in	2 door freeze	r. Will cause stress on freezer and rai	se temps. On	ce temps co	ol to 135, then place in free	zer			
35	Store employee dri	nks low	and separate							
37	Hang mop to dry									
	Small crockpot for r	ice sco	pp. Hot water at 161							
40	Avoid use of tape of	n equip	ment, remove to clean							
32/39	Avoid use of painte	r's brusł	n for egg-wash. use a	NSF app	proved b	pasting brush ins	tea	d		
36	Store wiping cloths	in Sani	buckets							
34	Found evidence of mice	e. Need to	o call pest control today. Dri	ed goods a	and in sea	aled plastic containe	ers			
45	Advised to clean behind and along walls.									
45	Maintenance to walls, floors, broken tiles									
42	Clean in/around/on equipment									
42	Clean, degrease between wok area and oven									
42	Clean around woks									
40	Avoid use of cardboard as floor mats.									
32	Seal exposed wood in dry storage									
19										
	No dine in so drink counter not being used. only canned drinks sold Store cooking utensils separate from extension cords that could possibly sit on the ground									
39	Store cooking utens	ııs separ	ate from extension cords	that cou	ia possi	bly sit on the grou	und			
Received			Print:			Title: Person In Charge/ C)wner			
			Zhan Li	We	ng	Owner				
Inspected (signature)	Zhan Li Weng the by: Christy C	orte	& Christy							
			o Criticity		. J _	Samples: Y N # c	ollecte	èd .		