

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 11/9/2020	Time in: 11:35	Time out: 12:44	License/Permit # FOOD 6833	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: _____	15/85/B
Physical Address: 2310 Greencrest Rockwall, TX	Pest control : Berrett/monthly	Grease trap : America's Best/500gal/3mo	

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓					3					★
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
	✓					2					
	✓						✓				

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					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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
2 door freezer ambient	20	white cooler/eggroll	41/41	hot wells/eggdrop soup	155
white freezer ambient	1	fried chicken	41	sweet and sour soup	151
rice hot holding in rice pot	195	cold top/raw chicken	41		
WIC/raw chicken	40	raw shrimp	41		
fried chicken	34/38	cooked pork	41		
wings	37	cooked chicken	41		
rice pot/fried rice	151	under/noodles	41		
rice pot/white rice	158	crab	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	3 comp sink 112
	Hand sink 116
31	Must have soap and paper towels at back hand sink
	dishwasher 100 ppm
39	Keep scoop handles out of bulk products
42	Clean bulk product containers, lids
W	Watch putting very hot foods in 2 door freezer. Will cause stress on freezer and raise temps. Once temps cool to 135, then place in freezer
35	Store employee drinks low and separate
37	Hang mop to dry
	Small crockpot for rice scoop. Hot water at 161
40	Avoid use of tape on equipment, remove to clean
32/39	Avoid use of painter's brush for egg-wash. use a NSF approved basting brush instead
36	Store wiping cloths in Sani buckets
34	Found evidence of mice. Need to call pest control today. Dried goods and in sealed plastic containers
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	Floor drain in drink counter not draining. Advised to not use hand sink here. Instead use kitchen hand sink.
	No dine in so drink counter not being used. only canned drinks sold
39	Store cooking utensils separate from extension cords that could possibly sit on the ground

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

Form EH-06 (Revised 09-2015)