Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name: Contact/Owner Name: * Number of Repeat Violations: Vongwoon Cho Vongwoon Cho Vongwoon Cho Vongwoon Cho	box for R
Establishment Name: Contact/Owner Name: Yongwoon Cho	17/83/B
Physical Address: 216 E Rusk Rockwall, TX Pest control :	tion W- Watch box for R
216 E Rusk Rockwall, TX Cornerstone/quarterly ?? Liquitek/50gal/6mo No	tion W- Watch box for R
Mark the appropriate points in the OUT box for each numbered item No In No No No No No No No N	box for R
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status	R
3	
3	mployees;
Second	inployees,
2. Proper Cold Holding temperature(41°F/ 45°F) 13. Proper use of restriction and exclusion; No discledeyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) Preventing Contamination by Hand 4. Proper cooking time and temperature	
3. Proper Hot Holding temperature(135°F) Preventing Contamination by Hand 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves us	arge from
4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves us	
	ed properly
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED)	
6 Time as a Public Health Control: procedures & records	/
Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offe	rad
Approved Source Pasteurized eggs used when required eggs COOKed	.cu
7. Food and ice obtained from approved source; Food in	
good condition, safe, and unadulterated; parasite destruction Eckrich/Dawn/Sunrise Chemicals	
8. Food Received at proper temperature 17. Food additives; approved and properly stored; V	Vashing Fruits
check at receipt & Vegetables water only	
Protection from Contamination 18. Toxic substances properly identified, stored and	used
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing	
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100_ppm/temperature 19. Water from approved source; Plumbing installed backflow device	l; proper
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposal System disposal	, proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	
O I N N C U N O A O Demonstration of Knowledge/Personnel R O I N N C Tool Temperature Control/ Identifica	tion
T S S 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequation Maintain Product Temperature	iate to
22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrate Thermal test strips	i; Chemical/
Safe water, Recordkeeping and Food Package Labeling Thermal test strips digital	
Thermal test strips digital 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Op 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current/insp rep	eration
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Thermal test strips Case	eration ort sign posted) d properly properly sed/ R eas used
Conformance with Approved Procedures Conformance with Approved Procedures	eration ort sign posted) d properly properly sed/ R eas used s maintained
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Received by: (signature) Hayli Cho	Print: Hayli Cho	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E-4-11:-1:		Dli1 A	11	C:4-/C4-4-		I :/D:4 #	D (0 -f 0
	ut and Coffee	Physical A 216 E	Rusk	City/State: Rockwall	, TX	License/Permit # FS-9267	Page 2	2 of <u>2</u>
			TEMPERATURE OBSER	VATIONS				
Item/Loc		Temp F	Item/Location	Temp F 1	tem/Locati	on		Temp I
gray res	idential cooler ambient/freeze	32/-3						
white r	each in freezer ambient	5						
2 doo	r reach in/cooked egg	47						
kolad	ches cooked today	51						
sai	usage in box	46						
big 2	door glass ambient	40						
small	2 door glass ambient	33						
		OB	SERVATIONS AND CORRE	CTIVE ACTIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIRECT	ED TO TH	E CONDITIONS OBSE	RVED ANI	D
	hand sink 112 F							
	3 comp sink 112 F							
	•	S foods	s, 4 hours to discard	TPHC				
	Sani bucket setup t							
1	Egg made previous							
			as well as sausage de	elivered today	move	d to alternate	cooler	
2			ded any TCS foods (not prepped wit					d.
33	Must wash, rinse, a	nd SAN	ITIZE all utensils, pa	ns. etc				
32			grade. Must use N		rcial k	itchen		
31			age of chemicals, soap				nly	
	-		n't been professional					
				. ,				
21	***Refer to fire department for vent hood. Need a certified food manager on duty							
45	Maintenance to floors, walls, seal gaps, etc							
45	Clean floors, under							
32	Shelving needing maintenace to be cleanable							
40			until original items a	re gone				
		<u></u>	<u></u>	<u> </u>				
Received	•		Print:			Title: Person In Charg	ge/ Owner	
(signature)	Hayli Cho		Hayli	Cho		Manage	r	
Inspected	l by:		Print:	- =				
(signature)	Hayli Cho Thy: Chvisty Cov	tez, 1	RS Christy	Cortez, F	RS	Samples: Y N	# collected	i