Followup Fee of \$50.00 after																			
\$50 First					<b>Retail F</b>	ood Esta	abli	ishr	me	nt I	ns	spe	ecti	ion Report		<ul> <li>First aid</li> <li>Allergy</li> </ul>			
				P															
City of Rockwall Employee health																			
Date:         Time in:         Time out:         License/P           5/31/24         3:00         3:45         FS20												CPFM	$\begin{array}{c c} Food handlers \\ \hline 2 \end{array}  Page \underline{1}  of \underline{2} \end{array}$						
Purpose of Inspect				tion: 🖌 1-Routine	2-Follow Up	3-Compla	aint	4-Investigation 5-CO/Cons				1	5-CO/Const		6-Other	TOTAL/SCORE			
Establishment Name: Contact/Owner N Feng Cha Levi Le						Nam	Vame:						×Number of ✓ Number of	f Repeat Vio Violations	Repeat Violations: Violations COS: Follow-up: Yes 🖌				
Physical Address:     Pest control :       2930 Ridge Rd Rockwall, TX     C&S pest							Hood Grease trap :/ waste oil N/a Newly open												
Compliance Status:       Out = not in compliance       IN = in compliance       NO = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W= Watch											ch								
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         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O           (E = degraes Expression)         (E = degraes Expression)         (E = degraes Expression)				R		O         I         N         N         C           U         N         O         A         O         Employee Health							R						
Т		(F = degrees Fahrenheit) 1. Proper cooling time and temperature			1		Т				S	12. Management, food employees and conditional employees; knowledge responsibilities and reporting							
				2. Proper Cold Holding temperature(41°F/ 45°F)										knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
V														eyes, nose, and mouth Has state hand sink form					
	~			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
V	/			4. Proper cooking time	-	(1.550)				~				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_N_Gloves					
V	1			6. Time as a Public Health Control; procedures & records Using for tapioca pearls, discarded every 4 hours						<u> </u>		1		Highly Susceptible Populations					
				Approved Source					(	~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
				7. Food and ice obtaine good condition, safe, ar			Т	1											
V				destruction Sysco	-	ite										Chemicals			
r	•			8. Food Received at pro Checking	oper temperature					~				17. Food additive & Vegetables Water	es; approved	and properly stored;	Washing Fruits		
			<u> </u>	Protection	n from Contaminatior	I				~						y identified, stored an	d used		
				<ol> <li>Food Separated &amp; pr preparation, storage, di</li> </ol>		ing food	T	1								er/ Plumbing			
-				10. Food contact surfaces and Returnables ; Cleaned and			+	-							pproved sou	urce; Plumbing install	ed; proper		
3				Sanitized at <u>200</u> ppm/temperature			*		•					backflow device City appro	oved	D'			
<ul> <li>Proper disposition of returned, previously served or reconditioned Discard</li> </ul>						(	~				disposal	wage/ waste	ewater Disposal Syste	m, proper					
0 1	N	N	C	Pri	iority Foundation	Items (2 Po	oints R	<u> </u>	olatio 0			uire N	Cor C	rrective Action wi	ithin 10 day	VS		R	
Ŭ N T	0	A	Ö S		n of Knowledge/ Perso				Ŭ T	N	N O	A	Ö S	Food	Temperatu	re Control/ Identific	ation		
r				21. Person in charge pr and perform duties/ Cer 1						~				27. Proper coolir Maintain Produc		sed; Equipment Ade re	quate to		
V	•			22. Food Handler/ no u 2	inauthorized persons/ p	ersonnel			(	~				28. Proper Date Good date la	abels	-			
				Safe Water, Reco			(	~				Thermal test stri	ps	accurate, and calibrat	ed; Chemical/				
V				23. Hot and Cold Wate	23. Hot and Cold Water available; adequate pressure, safe 115 good pressure									Digital ther Permit F		<u>DS CUITENT</u> t, Prerequisite for O	peration		
				24. Required records av destruction); Packaged	vailable (shellstock tag	s; parasite	+		W	Т						rmit/Inspection Curr	ent/ insp posted		
				Commercial	with Approved Proce	lures	+							Posted &	· ·	O upment, and Vendin	g		
				25. Compliance with V HACCP plan; Variance	ariance, Specialized Pr	ocess, and	Т	1						31. Adequate har supplied, used	ndwashing f	acilities: Accessible a	0	Γ	
				processing methods; m		8			1	~				Equipped			_		
				Con	sumer Advisory					~				32. Food and No designed, constru		act surfaces cleanable sed	e, properly		
V	•			26. Posting of Consume foods (Disclosure/Rem				1		~				Service sink or c	urb cleaning	installed, maintained, g facility provided	used/		
		<u> </u>		Upon request Core Items (1 Point	nt) Violations Requi	re Correctiv	e Act	tion I	Not t	to Exe	cee	d 90	) Da	Equipped		chever Comes First			
O I U N T		N A	C O S		of Food Contamination		R		O U T	I	N O	N A	C O S	Ť		Identification		R	
ľ	1		0	34. No Evidence of Ins animals	ect contamination, rode	ent/other	T	1		~			0	41.Original conta	ainer labelin	g (Bulk Food)			
1			~	35. Personal Cleanlines		bacco use									Phys	sical Facilities			
V				36. Wiping Cloths; pro Using spray bo	ottles					~				42. Non-Food Co					
<b>~</b>				37. Environmental cont			$\downarrow$	┤╎		~						lighting; designated		_	
V				38. Approved thawing				┥┝								perly disposed; faciliti		_	
				Prop 39. Utensils, equipmen	er Use of Utensils t, & linens; properly us	ed, stored.	Ŧ	┩┝		~						constructed, supplied		-	
	•			dried, & handled/ In us	se utensils; properly us	ed			(	~				Stocked a	and cle		,		
V	•			40. Single-service & sin and used	ngle-use articles; prope	erly stored			T	T		~		47. Other Violati N/a	ons				
								$\square$											

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Levi Le	Print: Levi Le	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Feng	nent Name: Cha	Physical A 2930	Ridge Rd	City/State: Rockwal	l, Tx	License/Permit # Page _ of _ FS2023-7					
Item/Loc	otion	Tomp	TEMPERATURE OBSERVA		Itom/I ago			Tomp			
		Тетр	Item/Location	Temp	Item/Loca	tion		Temp			
Reach	IN		Inside cold top								
	Oat milk		Lactaid	38							
Та	pioca pearls		Yogurt	37							
	Jsing tphc		3 door refrigerato	r							
			Milk	36							
	Cold top		Pearls	39							
Stra	wberry puree	36									
Μ	ango Puree	36	Cooking pearls	201							
		OB	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 104 in each room										
	Hand sinks equipped, temp greater than 100 throughout kitchen										
	3 comp sink not setup, 115, using quick San in spraybottle										
10	Using Quick San Sanitizer tested 200ppm per label good for use on fcs										
10	Ice machine has red slime on deflecting plate, burn ice w/r/s & air dry entire hopper before allowing ice to accumulate										
	Pitchers are rinsed between each order, w/r/s every 3-4 hours										
	Using tphc for pearls, discarded every 4 hours Storing eggs for baked products on bottom shelf										
	Storing eggs for baked products on bottom shelf Need to address hair restraints, hair should be pulled off shoulders										
	No date labels on milk, using multiple gallons everyday										
	Dumpster enclosure looks great										
	Escutcheons have been sealed in restrooms										
	All food contact surfac	es are w	/r/s every 4 hours or as nee	eded							
	Sleeved straw availab		-								
35	Employees must restra	ain hair, p	oulled off shoulder I.e. pony	/ tail, bun,	wearing	hat					
Received (signature)	by:		Print:			Title: Person In Charge/	Owner				
Inspected			Print:								
(signature)	2 - R	$\leq \tau$	7			Complex V N	4 aa11- 4	1			
Eorm EH 06	(Revised 09-2015)	<u>سارک</u>				Samples: Y N #	# collected	1			