

Retail Food Establishment Inspection Report

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

Date: 9/14/2021	Time in: 2:30	Time out: 4:02	License/Permit # FS-8861	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: Genghis Grill	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 1699 Laguna Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Ecolab/monthly	Hood viro/3mo	Grease trap : Southwest/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3				✓	
	✓					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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						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						✓					
	✓					Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

1st followup is free. Additional followups will result in a \$50 fee.

Received by: (signature) <i>Dan DeLatte</i>	Print: Dan DeLatte	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Genghis Grill	Physical Address: 1699 Laguna	City/State: Rockwall, TX	License/Permit # FS-8861	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
white freezer ambient	3	pork/shrimp	41/41	pot stickers chicken	41-52
under counter freezer ambient	5	scallops	41	noodles	41
WIC/ham	42	cold wells/tofu	41	under/butter	41
beef	33	beans/potatoes	41/41	rice pots /rice	158/162
chicken	43	cut tomatoes	41		
sausage	44	corn	41		
butter	43	grill ambient	420		
meat display/beef	41	grill cold top/pot stickers pork	41-54		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	RR hand sink 100 + F
	bar hand sink 100+F
31	Avoid use of hand sink for anything other than hand washing, no plates, utensils, etc. Need paper towels at bar hand sink.
	bar 3 comp sink 125 F
34	Fruit flies in bar area
	Missing grout/missing baseboards, food debris/to be cleaned
36	Store wiping cloths in sani buckets/clean cloths around tea urns
10	Sani buckets to be quats 200 ppm. Undetermined liquid at time of inspection. COS
	Dishwasher 100 ppm chlorine sanitizer
	dishwasher hand sink 125 F
32	Rusty shelves where clean dishes are stored/also watch shelves in WIC
39	No live plants stored on dry dish rack stored above clean dishes and dry storage, etc. Move plant low and separate
	3 comp sink 115 F
42	Clean floor drains
42	Clean shelves in WIC
39	Replace broken, cracked lids to bulk items (rice)
2	WIC must cold hold at 41 or below.
42	Strong odor from drain under meat display. Clean.
32	Seal exposed wood behind counter
18	Must use approved surface sanitizer in Sani buckets/not floor cleaner. Corrected on site. Spoke with manager.
	Grill sticks washed after every use
2	Discarded pot stickers on top (loaded at 11 am) that were well over 41. Must cold hold at 41 or below. Store under if necessary.
	Liquid pasteurized eggs only
45/42	Clean floors, walls, shelves, equipment, display cases
	Dumpster looks decent. keep up with it.

Received by: (signature) <i>Dan DeLatte</i>	Print: Dan DeLatte	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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