

# Retail Food Establishment Inspection Report

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

Date: <b>3/9/2023</b>	Time in: <b>12:05</b>	Time out: <b>1:48</b>	License/Permit # <b>FS-8861</b>	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: <b>Genghis Grill</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>16/84/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1699 Laguna Rockwall, TX</b>	Pest control : Ecolab/2-12-2023/monthly	Hood Kramer/1-2023	Grease trap : Southwaste/11-16-2022	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
<b>3</b>					2. Proper Cold Holding temperature(41 °F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				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. )	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Sysco</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
<b>Protection from Contamination</b>						<b>3</b>					18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
<b>3</b>					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>3</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>W</b>				✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2023</b>	
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>						<b>2</b>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
<b>1</b>					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
<b>1</b>					35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
<b>W</b>					37. Environmental contamination		<b>1</b>					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method		<b>1</b>					44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>						<b>1</b>					45. Physical facilities installed, maintained, and clean		
<b>W</b>					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

1st followup is free. Any additional followups will be assessed a \$50 fee.

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Genghis Grill</b>	Physical Address: <b>1699 Laguna</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8861</b>	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
large white freezer ambient	-2	under/wontons	41	beef	41
bar cooler/ambient	40	left side veggie table/cut tomatoes	41	shrimp	41
bar cooler	42	potatoes/ tofu	36		
small white freezer ambient	-2	right side/cut cilantro	41		
under counter freezer ambient	2	cut tomatoes	41		
grill cold top/corn	41	meat cold table/raw chicken	39		
noodles/ noodles	41/41	garlic chicken	41		
vegetarian chicken/beef	63/57	ham	39		

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:
	Bar hand sink 124F equipped with soap and paper towels
	3 comp sink in bar 124 F
18	Sink and Surface in sani buckets to be labeled appropriately. Quats is used in buckets in prep areas and in cook line
W	White freezer in bar dining area/need to be locked to protect from public
35	Store employee drinks low and separate in bar area and on clean dish rack
18	Label all spray bottles in bar. Store low and separate/not with clean dishes
10	Clean ice deflector panel/some black on ice deflector panel. to clean and sanitize
45	Clean under ice machine/floor
W	Date mark items opened/gallon of milk if not used within 24 hours
45	Need to Clean floors drain in bar and under ice machine
45	Repair under counter keg door/to be repaired/not attached at hing
W	Condensation in large white freezer/had been ajar from a chair beside it
42	Need to clean dirty dish rack/degrease and clean
	Dishwasher sanitizing at 100 ppm chlorine sanitizer . Quats sani bucket at 200 ppm. Sink and Surface at 272 to 700 ppm (used on tables and bar only)
45	Need to clean air return vents/replace missing ceiling tiles
32	Rusty clean dish/dry storage rack
	3 comp sink 124+F/Grill ambient 404F
2	Vegetarian chicken and beef were in plastic containers above cold wells in cold resulting in above 41F/discarded
W	Need metal stem thermometer. Must purchase and have on site today. COS/purchased within an hour.
	Wooden sticks are only used for allergy request then WRS after every use and metal spatulas used for every regular order.Spatulas WRS every 30 minutes.
W	Rice spoons in standing water. To be stored dry then WRS at least every 4 hours
45	Maintenance to floors, walls, gaps in walls, broken baseboards
35	Avoid hanging aprons with clean dishes/on racks and hooks
45	General cleaning of floors/degrease and some food debris
	RR sinks 100 F equipped with soap and paper towels
34/44	Need to Clean around dumpster/flies and could attract pests. Shared dumpster with Starbucks/both restaurants contributing to trash.
44	Clean debris/floor mats directly out back door by air conditioning

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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