

Retail Food Establishment Inspection Report

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

Date: 3/29/2022	Time in: 3:00	Time out: 4:33	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: _____	20/80/B
		✓ Number of Violations COS: _____	

Physical Address: 1699 Laguna Rockwall, TX	Pest control : Ecolab/ monthly	Hood VIRO	Grease trap : Southwaste/1000gal	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	
3					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)		Preventing Contamination by Hands						
		✓			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		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized eggs only	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				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 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				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 calibrated; Chemical/ Thermal test strips digital thermo	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory		2					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 meats to required temps/in menu as well		2					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
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained looks good	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
1					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	

Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Austin Moore</i>	Print: Austin Moore	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
cold wells/pork	49	rice in rice pot	178/146		
chicken	48	grill cold top/all TCS	55-69		
shrimp	41				
beef	45				
veggie cold well/ potatoes	41				
tofu	41				
beans	41				
sprouts	41				

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:
31	Bar hand sink 100+F. Need paper towels.
	bar 3 comp sink 110 F
10/33	3 comp setup using Ecolab sink and surface, but not correct ppm per manufacturer's instructions
	From source in back, dispenses at 1130 ppm (too strong according to manufacturer's instructions)
	Will use kitchen dishwasher until repaired
18	Must label all spray bottles as degreaser, sanitizer, etc
	Sanitizer buckets all at 0 ppm per test strips.
2	Meat cold wells not cold holding at 41 or below. Loaded at 2:30. To be used in discarded at 4 hours. TPHC
	Repair asap. Must watch temps, use ice slurry baths until repaired
W	Watch cold well right side. Almost all items just prepped and cut so temps are varied. Needs to be cold holding at 41 or below
42	Clean floor drains, food debris.
	Only using wooden sticks for allergy separation. WRS after use.
	Using metal spatulas for cooking, WRS every 30 minutes except for allergy bowls using fresh utensils
	Grill over 400+F
	Grill hand sink 100+F. Post employee health poster at hand sink.
39	Avoid storing rice spoons in standing water. Spoons and container WRS every 30 minutes
2	All TCS discarded in grill cold top as is well over 41 F. Do not use until repaired.
45	Maintenance to walls, missing grout throughout, broken baseboards
45	Clean floors, walls, mats
	3 comp sink 100F
	back hand sink 100 F
	Sani setup at 3 comp sink at 200 ppm quats.
	Sani buckets to be filled at 3 comp sink using quats
19	Need air gap under ice machine in bar
W	Vent hood last serviced in August. Check to see if needs professional cleaning.
10	Clean soda nozzles/slime buildup
32	Seal exposed wood on service bar

Received by: (signature) <i>Austin Moore</i>	Print: Austin Moore	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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