

Retail Food Establishment Inspection Report

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

Date: 9/25/2023	Time in: 1:30	Time out: 3:10	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
Establishment Name: Genghis Grill			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		11/89/B
Physical Address: 1699 Laguna Rockwall, TX			Pest control : Terminix/7-2023	Hood Kramer/7-2023	Grease trap : Southwaste/1000gal/4-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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						W					
	✓					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					
	✓						✓				
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					
	✓						✓				
	✓					Physical Facilities					
W						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Received by: (signature) <i>Vicki Macy</i>	Print: Vicki Macy	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 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small white freezer	-3	cooked potatoes	52	rice	149
under counter freezer	5	cooked cauliflower	51	under cooler/dumpling	41
large white freezer	-4	roasted red tomatoes	50		
WIC/steak	39	cut tomatoes	51		
raw chicken	38	line cold top/cut tomatoes	41		
cut tomatoes	40	cut veggies	41		
veggie cold wells/corn	51	cut potatoes	40		
cooked broccoli	50	Rice hot holding	165		

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 119 F equipped
	Bar 3 comp sink 120 F
	Sani sink setup to 200ppm quats
	Sani bucket setup to 200 ppm quats
	3 comp sink 120 F
	Sani dispenser at 200 ppm quats
32	Rusty shelves in dry storage
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
45	Missing grout in back/prep area/some food debris
39	Avoid storing scoops in sanitizer solution. Instead store dry and must wash, rinse, sanitize every 4 hours (at least)
	Avoid contamination between meats for allergy purposes
32	Exposed wood on fresh bar/needs to be sealed as exposed wood and gummy/also in bar, exposed wood
	All surfaces to be cleanable
2	Neither veggie cold well is working/were using ice/not enough, needed water to make an ice slurry
	Ice slurry to be up to product level/temporary solution only/compressor on order/on back order
	To use ice slurry to cold hold at 41F or below until repaired/TCS foods discarded over 4 hours over 41F
	Sticks used for allergy requests/ only used for 1 order at a time then WRS
	Otherwise using spatulas which are WRS at least every 4 hours
	Line hand sink 110F equipped
W	To store wiping cloths in sani buckets
10	To clean ice machine deflector panel in bar
45	To fix hood vent filters to fit securely in hood vents/gaps/need new brackets to be securely in place as required
45	To repair tile on wall where cracked and broken/to prevent pests
	Label all spray bottles
42/45	To clean in/around/on equipment, floor drains, floors
	Ghost kitchen cooking poke bowls/salmon and tuna and all other ingredients cooked
W	For fish, follow thawing instructions on package (to remove from package if indicated)

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

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