Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: 3/15/2021						Time out: 3:39	FS-8861					Est. Type	Risk Category	Page 1 of 2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple Establishment Name: Contact/Owner								4-	Inve	stiga	tion		5-CO/Construction * Number of Repeat Viola	6-Other tions:	TOTAL/SC	ORE		
Genghis Grill											1 _		✓ Number of Violations Co	15/85	5/R			
Physical Address: 1699 Laguna Dr Rockwall, TX Pest control: Ecolab/monthly						H Vi		Hood Grease Viro/3mo South		ease		Follow-up: Yes V No	Yes V 13/00					
Ma					Status: Out = not in co	compliance IN = in	compliance	NO Mark ') = not o						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	lation W-Wa	atch
	1	•	- C4	4	Prie	ority Items (3	Points) v	violations	Requi	_					ive Action not to exceed 3 day			
O U	N O A O					,	R	O U	O I N U N O		N C A O	C O	Employee Health					
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature							T				S	12. Management, food employees and conditional employees;					
	~										~				knowledge, responsibilities, ar			
3					2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands			
	4. Proper cooking time and temperate			e and temperature	ıre							14. Hands cleaned and properly washed/ Gloves used properly						
		+			5. Proper reheating procedure for hot holding (165°F in 2			+		_				15. No bare hand contact with ready to eat foods or approved				
				Hours)						•				alternate method properly follo	nod properly followed (APPROVED YN.			
	•	✓			6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations				
					Aı	Approved Source					16. Pasteurized foods Pasteurized eggs used				Pasteurized eggs used when re	equired	ered	
						7. Food and ice obtained from approved source; Food in									pasteurized liquid	reggs only		
				good condition, safe, and unadulterated; parasite destruction Sysco										Chemicals				
					8. Food Received at pr	roper temperature	e								17. Food additives; approved a	and properly stored;	Washing Fruits	S
	_				check at rece	eipt					~				& Vegetables water only	:1	1 1	_
					Protection from Contamination					~				18. Toxic substances properly	identified, stored an	a usea	_	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
	~				10. Food contact surface Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Cleane re	ed and		3				1	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition	of returned, prev	viously serve	ed or			~			İ	20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	+
					reconditioned disc			(2.7.				D						
					Dr	I N N C N O A O Demonstration of Knowledge/Personnel		ne (7 Poi	inte) "	iolat			TITTEO	Car	ractiva Action within 10 days	,		
O U T	I N								ints) v	iolat O U T		N O	N A	Cor C O S	rective Action within 10 days Food Temperature	e Control/ Identific	ation	R
				О	Demonstratio 21. Person in charge p and perform duties/ Co	on of Knowledge/ oresent, demonstra	/ Personnel	l owledge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use	e Control/ Identific		R
	N			О	Demonstratio 21. Person in charge p	on of Knowledge/ present, demonstra ertified Food Man	ration of kno nager/ Poste	owledge, ed		O U T	I N	N	N	C O	Food Temperature	ed; Equipment Adec		R
	N V			О	Demonstration 21. Person in charge person duties Control of Contro	on of Knowledge, oresent, demonstra ertified Food Man unauthorized pers ordkeeping and	ration of kno nager/ Poste sons/ person	owledge, ed		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adece	quate to	R
	N V			О	21. Person in charge p and perform duties/ Co. 2 22. Food Handler/ no o	on of Knowledge, oresent, demonstra ertified Food Mai unauthorized pers ordkeeping and Labeling	Personnel ation of kno nager/ Poste sons/ person Food Pack	owledge, ed		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips digital	e Control/ Identificed; Equipment Adece edisposition	quate to	R
	N			О	21. Person in charge p and perform duties/ Co. 2 22. Food Handler/ no to. Safe Water, Reco. 23. Hot and Cold Water 24. Required records a	on of Knowledge, oresent, demonstratertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq available (shellsto	ration of kno nager/ Poste sons/ person Food Pack	owledge, ed nnel rage		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adece edisposition ccurate, and calibrate	quate to ed; Chemical/ peration	
	N /			О	Demonstratio 21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no o Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	on of Knowledge, oresent, demonstra ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq available (shellsto	ration of kno nager/ Poster sons/ person Food Pack: quate pressu pck tags; par	owledge, ed nnnel rage rasite		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, and Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate Prerequisite for Opmit (Current/insp re	quate to ed; Chemical/ peration port sign poste	
	N			О	Demonstratio 21. Person in charge p and perform duties/ Co 22. Food Handler/ no to Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with N	on of Knowledge, oresent, demonstratertified Food Man unauthorized persordkeeping and Labeling er available; adeq available (shellstood Food labeled with Approved Variance, Speciali	ration of knot nager/ Poster sons/ person Food Pack: quate pressu ock tags; par Procedures ized Proces:	owledge, ed nnel rasge rasite		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing face	e Control/ Identificed; Equipment Adece edisposition ccurate, and calibrate Prerequisite for Opmit (Current/insp report of the Courage of the	quate to ed; Chemical/ peration port sign poste	
	N			О	Demonstratio 21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no o Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance	on of Knowledge, oresent, demonstratertified Food Manunauthorized persondkeeping and Labeling er available; adequavailable (shellstod i Food labeled with Approved availance, Specialise obtained for	ration of known ager/ Poster sons/ person Food Packs quate pressu pck tags; par Procedures ized Process ecialized	owledge, ed nnel rasge rasite		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, and Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equip	e Control/ Identificed; Equipment Adece edisposition ccurate, and calibrate Prerequisite for Opmit (Current/insp report of the Courage of the	quate to ed; Chemical/ peration port sign poste	
	N V			О	Demonstratio 21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no t Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Varianc processing methods; meth	on of Knowledge, oresent, demonstratertified Food Manunauthorized persondkeeping and Labeling er available; adequavailable (shellstod i Food labeled with Approved availance, Specialise obtained for	ration of known ager/ Poster sons/ person Food Packs quate pressure pock tags; par Procedures ized Process ecialized ructions	owledge, ed nnel rasge rasite		W	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing face	e Control/ Identifice ed; Equipment Adece edisposition ccurate, and calibrate Prerequisite for Opmit (Current/insp re pment, and Vending cilities: Accessible and ct surfaces cleanable	quate to ed; Chemical/ peration port sign poste g nd properly	
	N V			О	Demonstratio 21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of the state of the stat	on of Knowledge, oresent, demonstra ertified Food Man unauthorized persond Labeling er available; adequivailable (shellstond Food labeled with Approved Variance, Specialise obtained for spenanufacturer instransumer Advisor; rasumer Advisor; rasumer Advisories; rasum	ration of known ager/ Poster sons/ person Food Packs quate pressu pck tags; pan Procedures ized Process recialized ructions y	owledge, ed nnnel range rasite s s s, and		W	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in	e Control/ Identificed; Equipment Adeced Equipment Adeced Equipment Adeced Equipment Adeced Equipment (Current, and Calibrate (Current/insp. Prerequisite for Opinit (Current/	quate to ed; Chemical/ peration port sign poste g nd properly	
	N V V V V			О	21. Person in charge p and perform duties/ Co. 2 22. Food Handler/ no of Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; methods (Disclosure/Ren all meats to reco. 21. Person in charge processing of Consumfoods (Disclosure/Ren all meats to reco. 22. Person in charge processing of Consumfoods (Disclosure/Ren all meats to reco. 23. Person in charge processing methods (Disclosure/Ren all meats to reco. 24. Person in charge part part processing methods (Disclosure/Ren all meats to reco. 25. Person in charge pand performed to the pand person in charge pand person in c	on of Knowledge, oresent, demonstra ertified Food Man unauthorized persond the condition of	ration of known ager/ Poster sons/ persons/ pers	owledge, ed nnel nnel rasite s s, and cooked on Label	R	2 2	I N	NO	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the supplied of t	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition ccurate, and calibrate Prerequisite for Opmit (Current/insp respectively) pment, and Vending cilities: Accessible and ct surfaces cleanable edustalled, maintained, facility provided	quate to ed; Chemical/ peration port sign poste g nd properly	
О	N V V V V	N	A	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no to Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; modes (Disclosure/Ren all meats to reco Core Items (1 Point 2015).	on of Knowledge, oresent, demonstratertified Food Manunauthorized person deeping and Labeling er available; adequavailable (shellstond Food labeled with Approved Variance, Specialise obtained for spenanufacturer instransumer Advisory mer Advisories; raninder/Buffet Platquired temps int Violations	ration of known ager/ Poster sons/ person Food Packs quate pressured procedures ized Processecialized ructions y aw or under te)/ Allerger S Require Compared to the control of the con	owledge, ed nnel nnel rasite s s, and cooked on Label	R	W 2 2	I N V V V to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning factors.	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition ccurate, and calibrate Prerequisite for Opmit (Current/inspire) pment, and Vending cilities: Accessible and ct surfaces cleanable	quate to ed; Chemical/ peration port sign poste g nd properly	
OUTT	N V V V V	0	A	OS	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; materials of Conformation (Conformation of Conformation of Conformatio	on of Knowledge, oresent, demonstratertified Food Manunauthorized person ordkeeping and Labeling er available; adequavailable (shellstond if Food labeled with Approved available, Specialise obtained for spenanufacturer instransumer Advisory, and a differ plater in the control of the point o	ration of known ager/ Postor sons/ persons/ pers	owledge, ed onnel cage are, safe rasite s.s., and cooked on Label corrective	Action	W 2 2	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning factors.	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition ccurate, and calibrate Prerequisite for Opmit (Current/insp represent) pment, and Vending cilities: Accessible and ct surfaces cleanable and installed, maintained, facility provided thever Comes First dentification	quate to ed; Chemical/ peration port sign poste g nd properly	
OU	N V V V V	N	A	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Varianc processing methods; methods (Disclosure/Ren all meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals	on of Knowledge, oresent, demonstratertified Food Manunauthorized person description of Knowledge, or available; adequavailable (shellston) and available (shellston) are available of Food labeled with Approved availance, Specialise obtained for spenanufacturer instransumer Advisories; raninder/Buffet Plat quired temps and of Food Contains sect contamination of Food Contains sect contamination.	ration of known ager/ Poster sons/ person Poster sons/ person Prood Packs aguate pressure procedures ized Process recialized Process recialized ructions procedures aguate process page 12 person procedures proc	owledge, ed onnel cage are, safe rasite se ses, and cooked on Label corrective	Action	V Note	I N V V V to E	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of t	e Control/ Identificed; Equipment Adeced Equipment Adeced Equipment Adeced Equipment Adeced Equipment Adeced Equipment, and calibrate (Current/insp response) and Vending Current/insp response (Current/insp response (Current/i	quate to ed; Chemical/ peration port sign poste g nd properly	ed)
OUTT	N V V V V V	N	A	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no to 2 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Varianc processing methods; modes (Disclosure/Ren all meats to record to the conformation of the c	on of Knowledge, oresent, demonstratertified Food Manuauthorized person description of Knowledge, oresent, demonstratertified Food Manuauthorized person description of Knowledge and Labeling or available; adequivallable (shellstood Food labeled with Approved Wariance, Specialise obtained for spenanufacturer instrated for spenanufacturer instruction of	ration of known ager/ Poster sons/ persons/ pers	owledge, ed onnel cage are, safe rasite se ses, and cooked on Label corrective	Action	2 2 U T	to E	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, as Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the strip	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poste g nd properly	ed)
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; modes (Disclosure/Ren all meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Consumption of Consumption of Consumption of Consumption of Core Items (1 Poi Prevention 24. No Evidence of Insanimals 25. Personal Cleanline 26. Wiping Cloths; processing Cloths; processing Cloths; processing Cloths; processing Cleanline 26. Wiping Cloths; processing Cloths;	on of Knowledge, oresent, demonstratertified Food Manunauthorized person description of Knowledge, or available; adequivallable (shellston of Food labeled Wariance, Specialise obtained for spenanufacturer instransumer Advisory, and of Food Contained of Food Contained Contained (see Contained Con	ration of known ager/ Poster sons/ persons/ pers	owledge, ed onnel cage are, safe rasite se ses, and cooked on Label corrective	Action	V Note	I N V V to E I N V	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of t	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition ccurate, and calibrate Prerequisite for Opmit (Current/insp representation of the control of the c	quate to ed; Chemical/ peration port sign poste g nd properly c, properly used/	ed)
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; methods (Disclosure/Ren all meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Core Items (1 Poi Prevention 24. No Evidence of Insanimals 25. Personal Cleanline 26. Wiping Cloths; processing Cleanline 27. Environmental core 27. Environmental core 28. Personal Cleanline 29. Environmental core 29. Personal Cleanline 29. Personal Cleanlin	on of Knowledge, oresent, demonstra ertified Food Man unauthorized persond Labeling er available; adequivailable (shellstond food labeled with Approved available, Specialise obtained for spenanufacturer instracturer instracturer demonstrate of Food Contains expectating, drinkin operly used and statamination	ration of known ager/ Poster sons/ persons/ pers	owledge, ed onnel cage are, safe rasite se ses, and cooked on Label corrective	Action	2 2 U T	to E	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of t	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used	ed)
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; material meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager C	on of Knowledge, oresent, demonstratertified Food Manunauthorized person depending and Labeling are available; adequavailable (shellston di Food labeled avariance, Specialise obtained for spenanufacturer instructurer instructurer instructured temporate demonstrate demon	ration of known ager/ Postor sons/ persons per	owledge, ed onnel cage are, safe rasite se ses, and cooked on Label corrective	Action	2 2 1	I N V V to E I N V	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equimate the handwashing facts supplied, used 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning facts or Next Inspection, Which Food It 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and It 44. Garbage and Refuse properatures.	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used es maintained	ed)
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; methods (Disclosure/Ren all meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; pro 37. Environmental core 38. Approved thawing Prop	on of Knowledge, oresent, demonstratertified Food Manunauthorized person described Food Manunauthorized person described Food Labeling are available; adequivaliable (shellston of Food labeled Wariance, Specialize obtained for spenanufacturer instructurer instructurer instructured tempositation of Food Contains sect contamination are food contained for spenanufactured tempositation of Food Contains sect contamination are food contained for spenanufactured tempositation of Food Contains sect contamination are food contained for food contained food food contained food food food food food food food fo	ration of known ager/ Postor sons/ persons/ pers	owledge, ed onnel on age of the cooked on Label on the cooked on Label on Labe	Action	2 2 U T	to E	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and compared to the provided of the product Temperature 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equif 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning from the product of the p	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used es maintained ean	ed)
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge p and perform duties/ Co 2 22. Food Handler/ no of Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; material meats to reco Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager Core Items (1 Poi Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Manager C	on of Knowledge, oresent, demonstratertified Food Manunauthorized person description of Labeling and Labeling available; adequavailable (shellston demonstrater) and the Food labeled with Approved available, Specialise obtained for spenanufacturer instransumer Advisories; raninder/Buffet Platquired temps and Food Contains are food Contains food Cont	ration of known ager/ Postor sons/ person pe	owledge, ed onnel cage ure, safe rasite se, and cooked on Label corrective couse stored,	Action	2 2 1	to E	N O	N A	0 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equimate the handwashing facts supplied, used 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning facts or Next Inspection, Which Food It 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and It 44. Garbage and Refuse properatures.	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used es maintained ean	ed)

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

-											
	ment Name: ghis Grill	Physical A		City/State: Rockwa	II. TX	License/Permit # FS-8861	Page	<u>2</u> of <u>2</u>			
0 011	<u> </u>		TEMPERATURE OBSERVAT	IONS	,	1 0 0001					
Item/Loc	cation counter freezer ambient	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
bar			corn/cut tomatoes	51/47	fried	rice/white rice	ce	153/158			
white	freezer bar ambient	5	sprouts	48							
WIC	/beef/meatballs	41/41	cold top by flat top								
	chicken	41	pot stickers	41 to 49							
mea	meat cold wells/ beef		noodles	39 to 51							
	chicken	41	pot stickers	41							
СО	ld wells/tofu	41	under/shrimp	36							
	potatoes	36	rice pots/ brown rice	152							
		OE	SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Bar 3 comp sink 110+F										
	bar hand sink 100+ F										
	bar sani bucket 200 ppm quats										
			down and parts are WR	S twice	a week						
19	Must have air gap under ice machine										
	Soda/tea nozzles V		•			P. 4 42 1					
39	Store cutting boards clean. Avoid storing beer mug mouth part down on dirty cutting baord										
	Dishwasher 100 pp	m blead	<u>n</u>								
	3 comp sink 110 F back hand sink 100 F										
34 fruit flies											
32	Rusty shelves in W	IC/clear	dish rack								
31	•		l sink (back near dishwa	sher)							
42	Clean floors drains	•	,	,							
42	Clean counter tops										
	Corn/sprouts/ cut tomatoes just prepped 15 minutes prior										
	Black top 380 F										
2	Noodles and pot stickers stacked too high in cold top. Store smaller amounts to cold hold at 41 or below										
	Pot stickers and noodles above 41 out leas than 4 hours but restaurant is presently not busy. So, will place in WIC and be used first during dinner.										
45											
35											
42/45	Clean floors/walls/under equipment/on equipment										
	Sticks used once per order then cleaned										
Received (signature)	•		Print:			Title: Person In Charge/ (Owner				
	Atta Rachid		Atta Ra	<u>chid</u>		<u>Manager</u>					
Inspected (signature)		tez. 1	RS Christy Co	ortez	RS						
	6 (Revised 09-2015)	0, 1		,		Samples: Y N # o	collecte	ed			