Additional followups Retail Food Establishr \$50.00 fee City of Rock								Imment Inspection ReportImage: First aid kitImage: Allergy policy/trainingImage: Allergy policy/trainingImage: Allergy policy/trainingImage: Allergy policy/trainingImage: Allergy policy with the second seco										
Date: 03/17/2023)23	Time in: 9·28	Time out: 10:34	License/P							Food handlers Food managers 4 Page $\frac{1}{2}$ of $\underline{2}$	_				
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				int [4-	Inve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCORI	E						
Establishment Name: Contact/Owner M Healthy Banh Mi Maria LUU						Name:						* Number of Repeat Violations: Vumber of Violations COS: Setrap/waste oil Follow-up: Yes						
Physical Address: Pest control : I-30 C&S 02/07/2023						Ho Self	od clear	ning			se trap/ waste oil Follow-up: Yes S 3/93/A 01/20/23 35 gals No							
Mark							$\mathbf{O} = \mathbf{no}$						pplicable $COS = corrected on site R = repeat violation W- Watch , NA, COS Mark an \sqrt{in appropriate box for R}$					
		ice Sta						ire In		liate	Cor	recti	tive Action not to exceed 3 days					
0 1	1		C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				O U T	IN	N O	N A	N C A O Employee Health						
	V			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) Coffee cooler					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted					
V	/	3. Proper Hot Holding temperature(135°F)							11				Preventing Contamination by Hands					
	V	/		4. Proper cooking time a	and temperature				~		14. Hands cleaned and properly washed/ Gloves used properly							
	v	/		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_) Gloves					
	V			6. Time as a Public Heal Prep	lth Control; procedur	res & records							Highly Susceptible Populations					
				Арг			~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking for soup and hard boils									
w	7. Food and ice obtained from approved source; Foo good condition, safe, and unadulterated; parasite destruction Costco use insulated bags etc / checking on Ameri			isite							Chemicals							
·				8. Food Received at pro To check	pper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
					from Contaminatio				~				18. Toxic substances properly identified, stored and used Separated					
V	preparation, storage, di Good			preparation, storage, dis Good									Water/ Plumbing					
V	-			10. Food contact surface Sanitized at <u>200</u> p	ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device City approved					
	V			11. Proper disposition of reconditioned Disca	of returned, previously arded	y served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0 1			C				nts)	0	Ι	Req N O	Ν	С		R				
U N T) A	O S	21. Person in charge pre		of knowledge,		U T		0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to					
		_		and perform duties/ Cert 2 22. Food Handler/ no un	C	. ,		W					Maintain Product Temperature 28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Fo				Package		2					Discussed freezing and thawing etc 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
		1		23. Hot and Cold Water	Labeling available; adequate [pressure, safe		2					Test strips Permit Requirement, Prerequisite for Operation					
		+		Equipped 24. Required records ava	ailable (shellstock tag	gs; parasite							30. Food Establishment Permit (Current/ insp sign posted)	_				
w	1			destruction); Packaged I Handing to cu	ustomer	duna							Posted					
·				25. Compliance with Va HACCP plan; Variance processing methods; ma No specialized p	obtained for speciality anufacturer instruction processing	Process, and zed			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied					
				Cons	sumer Advisory			v					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
·				26. Posting of Consume foods (Disclosure/Remin Allergy posting					~				Watch use of non nsf and cleanability 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																		
O I U N T			C O S		of Food Contaminat		R	O U T	N	N O	N A	C O S	Food Identification	R				
	1			34. No Evidence of Inse animals			Ш			~			41.Original container labeling (Bulk Food)					
⊢►	1			35. Personal Cleanliness									Physical Facilities 42. Non-Food Contact surfaces clean					
┝				36. Wiping Cloths; prop In buckets					~				42. Non-rood Contact surfaces clean Looks good 43. Adequate ventilation and lighting; designated areas used					
\vdash	V			38. Approved thawing n Cooler			$\left - \right $						44. Garbage and Refuse properly disposed; facilities maintained					
	V				er Use of Utensils				/				45. Physical facilities installed, maintained, and clean					
\vdash				39. Utensils, equipment,	, & linens; properly u	ised, stored,							Looks good 46. Toilet Facilities; properly constructed, supplied, and clean					
				dried, & handled/ In use 40. Single-service & sin			Щ		~				Equipped 47. Other Violations					
V				40. Single-service & sin and used	igie-use articles; prop	city stored				~								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maria LUU	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: hy Banh Mi	Physical A	ddress:	City/State: Rockwal	I	License/Permit # FS 9411	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp F			
Bev co	ooler 1	49	Temps below		Steam tabl						
B	ev cooler 2	54-46	Cut greens	36	Chicken sou		1	168			
C	oldTop unit		Bean sprouts	37	Water temp			175			
B	ean sprouts	Just washed	2 door freezer HT	Г 16-20							
	Rice	39	Cooler 4 door								
	Shrimp	36	Tofu								
	Pate	33									
	Pork	36									
OBSERVATIONS AND CORRECTIVE ACTIONS Item IAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Item Number	NOTED BELOW: ALL TEMPS T		NI HAS BEEN MADE. TOUK AITENI	ION IS DIREC		CONDITIONS OBSERV	ED AN				
	Nonsmoking posted										
	Allergy posting										
	0,1 0	nlabeled	are handled to customers a	after addir	na ice						
03	•		nilk in cooler holding high t		•						
	Unit was turned to colder setting and will re check at end of insp										
	Restroom hot water 124 F										
	Hand sink hot water 124 F										
	Watch filtered water at hand sink these chores must be separate										
	Sanitizer in bucket 200'ppm quats										
29	To replace test strips that are expired										
	Cleaning spigot for fruit water daily										
	Watch clutter with pap	er good	etc								
	Residential air fryer on front counter all parts easily cleanable per owner must be nsf approved - commercial one onsite in kitchen										
	Paper under utensil is changed twice per day										
	Utenils washed every 4 hrs or less soo change paper then										
	Opened kitchen up by removing wall but no electrical or plumbing done										
	Discussed dating with date prepped and frozen and then once thawed date the remaining date left - 5 days										
	Reminder that eggs should be labeled as graded to be an approved source - not using flats for facilities y										
	Pickling for flavor only										
	Using digital thermo										
Cos	Personal items to be moved up on wall rack										
	Back door closes tightly										
	Gloves and utensils used										
	Advised to paint exposed wood to make washable										
Received (signature)	^{by:} See abov ^{(by:} Kelly kírkpo	/e	Print:			Title: Person In Charge/	Owner				
Inspected	l by:	-	Print:								
(signature)	Kelly kírkpo	ıtríck	\mathcal{RS}	Complex V			N # 20 ¹¹ 1				
						Samples: Y N #	collecte	d			