Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date 09 .		3/2	022	Time in: 2 9:44	Time out: 10:46		FS 94						Food hand	Food managers 2	Page 1 of	
				ection: 1-Routine	2-Follow U		3-Complai		4-I	nvest	igati	on	5-CO/Construction	6-Other	TOTAL/SCO	RE
Hea	alth	hmer y Ba	anh	Mi		LUU		Vame:					★ Number of Repeat Vi ✓ Number of Violations	s COS:	6/94/	Δ
Phy: 539 I		1 Add 30	lress:		C8	•	7/28/2022		Hoo Self	d			e trap//waste oil 35 gals 07-13-2022	Follow-up: Yes No	0/0-1//	
Marl	k the	compl e appr	iance opriat	Status: Out = not in out to points in the OUT box for	or each numbered i		Mark X		ropriat	te box	for I	N, NO	, NA, COS	on site R = repeat vio		ch
Com	ıplia	nce S	tatus		ority Items (3	9 Points) violations	Requir	_	<i>media</i> mplia			ive Action not to exceed 3	days		
O U T	I N		N C A O S		mperature for F		ety	R	O U T	I N	N N O A	N C N O S	En	nployee Health		R
				1. Proper cooling time	and temperature	e				/			12. Management, food emp knowledge, responsibilities		employees;	
	/			2. Proper Cold Holdin	ng temperature(41	1°F/ 45°F)			·			13. Proper use of restriction eyes, nose, and mouth		charge from	
3				3. Proper Hot Holding Chicken- 118-138 / 14	temperature(135	5°F)							Posted by hand sin Preventing 0	K Contamination by Han	nds	
	/			4. Proper cooking tim						/			14. Hands cleaned and pro			
				5. Proper reheating pr Hours) In WORKS	ocedure for hot h	nolding (1	65°F in 2			·	/		15. No bare hand contact walternate method properly f			
	•	/		6. Time as a Public He Prep only	ealth Control; pro	ocedures	& records						Gloves Highly Su	sceptible Populations		
					pproved Source								16. Pasteurized foods used: Pasteurized eggs used when		fered	
				7. Food and ice obtain			Food in						Cooking all to requ	uired / fried		
١	1			good condition, safe, destruction Souther	and unadulterated ern star / Co	d; parasite Ostco /	e							Chemicals		
				8. Food Received at p To check and						/			17. Food additives; approve & Vegetables Water	ed and properly stored;	Washing Fruits	
				Protectio	on from Contami	ination				/			18. Toxic substances prope Low or away	rly identified, stored an	id used	
				9. Food Separated & preparation, storage, of			g food						Wa	ater/ Plumbing		
	/			10. Food contact surfa Sanitized at 200	nces and Returnat ppm/temperatur	bles ; Clea re	aned and			/			19. Water from approved so backflow device City approved	ource; Plumbing installe	ed; proper	
		/		11. Proper disposition reconditioned Tras		viously se	erved or			~			20. Approved Sewage/Was disposal	tewater Disposal System	m, proper	
				Pı	riority Founda	ation It	ems (2 Poi						rrective Action within 10 de	ays		
	I N	N I O		P1 Demonstration	on of Knowledge	e/ Person	nel	ints) v	iolatic O U T	I I		C		ays ture Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: hy Banh Mi	Physical A		City/State:		e/Permit # 9411	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp				
Bevera	age cooler 1	39.8	4 door cooler								
Bev			Raw beef/raw salmor	1 40/40							
С	old top unit		Tofu / Pulled bee	f 39/40							
Shrii	mp / cut lettuce	40/40	4 door freezer	5-7 f							
	Rice /beef	35/38	Cooked chicken	166							
	Quinoa	38	To always test								
Inside	e pork/ watermelon	38/39									
			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONI	OTTIONS OBS	ERVED AND				
	Hot water 115 at hand sink / equipped / kitchen 116										
	Sanitizer in bucket 200 ppm										
	Gloves used to touch rte foods										
32	To repair small crack inside ice machine										
37	To remove clear tape from ice scoop holder to prevent physical contamination										
	Reminder to use nsf approved equipment Ex air fryer										
	Watch storage under pos that they are protected										
	Cooking chicken from raw as well as other meats - to always check cooking temps and										
	Discussed cross contamination possibilities										
W	Will research eggs permit number to confirm with eggs group										
W	To have mop sink vacuum breaker checked on faucet as one screw is loose										
W	Wall material behind three comp sink to monitor as not SS										
03	Chicken in hot holding at 118-139 — bottom row is only 118-119 so will need to reheat to 165 F and hot holding at 135										
	Cleaning all beverage spigots etc daily										
	Ice machine drains to air gap over floor drain										
W	Premade drinks and bowls in cooler our front are handled by employees and then handed to customer when complete										
	Watch this process!										
	Reheating at inspection and will place into hot holding unit with lids!										
At exit	Checked to be 128-144 - will continue										
Received (signature)	by:		Print:		Title: P	erson In Char	rge/ Owner				
(orginature)	See abov	<u>/e</u>									
Inspected (signature)		utríck	Print:		Samples		# collected				