



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Healthy Banh Mi</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9411</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler 1	39.8	4 door cooler			
Beverage cooler 2	39.9	Raw beef/raw salmon	40/40		
Cold top unit		Tofu / Pulled beef	39/40		
Shrimp / cut lettuce	40/40	4 door freezer	5-7 f		
Rice /beef	35/38	Cooked chicken.	166		
Quinoa	38	To always test			
Inside pork/ watermelon	38/39				

### 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. ALL TEMPS TAKEN IN F
	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

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