

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
- Vomit clean up
- Employee health

Date: 03/04/2021	Time in: 9:15	Time out: 10:03	License/Permit # FS 9411	Est. Type	Risk Category Med	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
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Establishment Name: Healthy Banh Mi	Contact/Owner Name: Maria LUU	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : C&s 02/26/21	Hood New	Grease trap : Can do 01/18/21	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
	✓						✓				
1. Proper cooling time and temperature Using freezer and ice bath						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at home					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F) None to check at insp -						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
		✓					✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Southern star						18. Toxic substances properly identified, stored and used Stored low in back					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Check. Temps							✓				
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Chicken on bottom							✓				
3				✓		20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature Corrected to 200 ppm							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 posted						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 4 posted in kitchen						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips					
23. Hot and Cold Water available; adequate pressure, safe Good						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) 2021 to post					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Not manufacturing						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						W	✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch bamboo / and residential					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / no raw meats							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in buckets						W	✓				
		✓				43. Adequate ventilation and lighting; designated areas used Watch inside units					
37. Environmental contamination Watch opportunities							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Pull thaw						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Watch					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
40. Single-service & single-use articles; properly stored and used Watch use						47. Other Violations Hang mops to dry					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Maria LUU	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: Healthy Banh Mi	Physical Address: I -30	City/State: Rockwall	License/Permit # FS 9411	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Tea cooler	35	Upright freezer	4/ htt		
Beam sprout cooler	38	Upright cooler	35		
Cold top unit		Shrimp	38		
Shredded beef	39	Noodles	38		
Rice	39	Lettuce	35		
Noodles	38	Detox water			
Chicken	38	Limes/ oranges / apples			
Below shrimp / bean sprouts	39/39				

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 drinks in cooler in cups are finished by the staff - cups handled by staff - rare cases by customers
	Owner is aware of hand washing and changing gloves etc
	Hot water at 125 F
	ColdTop unit slightly dark inside
10/cos	Sanitizer in bucket below required ppm / added more to correct while on site
	Watch tape on table holding up receipts
	Test strips and digital thermo and gloves on site
	Restroom - 102 F / equipped / watch door
	Hot water in kitchen -110/114 F
W	Using bamboo sticks to Cook with - watch and discard when needed
W	Keep an eye on cutting boards a too
	Allergy policy - ingredients by request / separation etc
	Cooking chicken , beef and pork from raw ... shrimp too - cooking higher than 165 F
	Using commercial equipment to Cook — best to use also for holding too
	Great date marking
	Sanitizer in bucket not at 200 ppm - corrected by adding another tab - tested to be
45	Back room - not finished (walls) to be a prep room/ storage only per owner — - walls to be addressed -fill
45	Holes and make smooth an washable behind tables
W	Avoid floor storage where possible
	Store fan clean etc
	Avoid using residential appliances
47/45	Best to hang mops to dry - add another mop rack / fill holes in walls and seal wall around mop rack
45	Clean air vents where needed
	Reminder to remove shipping plastic wrap from hood
	Avoid allowing cups and bowls rims to lean against textured wall above the shelving / FRP below but not above shelving
	Discussed this with owner
	WillFollowup on hot holding as none ready at insp

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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