	qu	i	reo		of \$50.00 is <mark>after</mark> 1st		City of R	lock			In	spo	ecti		First aid k Allergy po /omit clea Employee	licy/trainir n up	ng	
						License/Per							Food handlers F	Food managers	Page <u>1</u> of _	2		
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai					nt	4-	Inve	vestigation 5-CO/Construction			5-CO/Construction	6-Other	TOTAL/SCO	RE			
			ment Ba			Cor	ntact/Owner Na J	ame:						<ul> <li>★ Number of Repeat Violations</li> <li>✓ Number of Violations COS:</li> </ul>		0/00/	Λ	
	iysic Ə air		Addr	ess:		Pest con C&s 02/02			Ho Self					e trap : Follo 01/15/22 No	ow-up: Yes	2/98//	4	
v					Status: Out = not in co	$\frac{IN}{IN} = in \text{ compliance}$	ance NO	= not o						pplicable <b>COS</b> = corrected on site		ation W-Wate	ch	
М	ark t	he	appro	priate	e points in the OUT box fo Price									NA, COS Mark an <i>tive Action not to exceed 3 days</i>	√ in appropriat	te box for <b>R</b>		
Compliance Status           0         I         N         C         Time and Temperature				С	Time and Ter	mperature for Food Sa	ure for Food Safety			Î			С					
U N O T -				O S	(F = c	degrees Fahrenheit)	enheit)			N	0	) A		Employee	mplovees			
		1. Proper cooling time and temperature						~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
	~				2. Proper Cold Holding temperature(41°F/45°F) See attached					~				13. Proper use of restriction and ex eyes, nose, and mouth Posted near hand sink	harge from			
	~			3. Proper Hot Holding temperature(135°F) See attached						<u> </u>			ls					
		V	/	4. Proper cooking time and temperature						~				sed properly	T			
		v	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours) Always reheat					~				15. No bare hand contact with read alternate method properly followed Gloves and utensils				
		6. Time as a Public Health Control; procedures & records					s & records			<u> </u>	<u> </u>			Highly Susceptib		-		
	Approved Source										~		16. Pasteurized foods used; prohib Pasteurized eggs used when requir	ered				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									-		Cooking eggs thorough					
	~				8. Food Received at pr	roper temperature				~				17. Food additives; approved and p & Vegetables	properly stored; V	Washing Fruits		
				<u> </u>	Protection	n from Contamination				~				Water           18. Toxic substances properly iden	ntified, stored and	lused	+	
	~					rotected, prevented duri				<u> </u>				Low in back Water/ Pl	lumbing			
	~	-			10. Food contact surface Sanitized at <b>200</b>	ces and Returnables ; Cl ppm/temperature 20	eaned and			~				19. Water from approved source; F backflow device	Plumbing installe	d; proper		
		V	•			of returned, previously				~				City approved 20. Approved Sewage/Wastewater disposal	Disposal System	n, proper	-	
	l			<u> </u>	Pr	iority Foundation	Items (2 Poin	nts) vi	_		_		e Cor	rrective Action within 10 days				
O U T	I N	N C	A N	C O S	Demonstratio	on of Knowledge/ Perso	nnel	R	O U T	Ν	N O	N A	C O S	Food Temperature Co	ontrol/ Identifica	tion	R	
	~					resent, demonstration of ertified Food Manager (0				~				27. Proper cooling method used; Maintain Product Temperature	Equipment Adeq	uate to		
	~			1		unauthorized persons/ pe	ersonnel			~				28. Proper Date Marking and dispo Good	osition		1	
					Safe Water, Reco	ordkeeping and Food H Labeling	Package			~				29. Thermometers provided, accur Thermal test strips Digital	ate, and calibrate	d; Chemical/		
	~				23. Hot and Cold Wate	er available; adequate pr	essure, safe			<u> </u>			I	Permit Requirement, Pre	requisite for Op	eration		
	~				24. Required records a destruction); Packaged	wailable (shellstock tags I Food labeled	; parasite			~				30. Food Establishment Permit Posted	(Current/ insp sig	gn posted )		
	I			<u> </u>		with Approved Proceed				<u> </u>				Utensils, Equipme 31. Adequate handwashing facilitio				
	~				HACCP plan; Variance processing methods; m	e obtained for specialize nanufacturer instructions	ed			~				supplied, used Equipped				
					Con	nsumer Advisory			2					32. Food and Non-food Contact su designed, constructed, and used <b>See attached</b>				
	~				foods (Disclosure/Rem	her Advisories; raw or un ninder/Buffet Plate)/ All ering and separation	ergen Label			~				33. Warewashing Facilities; install Service sink or curb cleaning facili Supplied / not set u	ity provided			
0	T				Core Items (1 Point	nt) Violations Requi	re Corrective A							uys or Next Inspection , Whicheve				
O U T	I N	N C		C O S		of Food Contaminatio		R	O U T	Ν	N O	N A	C O S	Food Ident			R	
	~				animals	sect contamination, rode					~			41.Original container labeling (Bu	lk Food)			
	1	35. Personal Cleanliness/eating, drinking or tobacco use       36. Wiping Cloths; properly used and stored		bacco use			1				Physical F 42. Non-Food Contact surfaces cle							
	~				Stored in					~				See		1	_	
		V	1	<u> </u>	37. Environmental con Watch					~				43. Adequate ventilation and lighti Watch in coolers			<u> </u>	
	~				38. Approved thawing Pull thaw	method				~				44. Garbage and Refuse properly d	<u>^</u>		$\perp$	
					-	oer Use of Utensils				~				45. Physical facilities installed, ma			1	
	~				dried, & handled/ In u See 32 for utens	nt, & linens; properly us use utensils; properly use SIIS ingle-use articles; prope	ed			~				<ul> <li>46. Toilet Facilities; properly cons</li> <li>See attached</li> <li>47. Other Violations</li> </ul>	tructed, supplied	, and clean		
	~				and used	- · · · · · · · · · · · · · · · · · · ·	-				~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Healthy Banh Mi		Physical Address: I-30			City/State: Rockwall		License/Permit # FS 9411	Page <u>2</u> of <u>2</u>			
Item/Loc:	ation	Temp F	TEMPERATURE ( Item/Location	DBSERVATI	ONS Temp F	Item/Locat	ion	Temp			
Drink o		_	_	unit	Temp F						
		38.1	Cold top				ot holding	140			
Fresh food cooler		37	Chicken /	pork	38/38		Chicken	148/138/15			
20	door freezer	-11	Shrimp / bream	sprouts	37/38						
4	door cooler		Cut cilantro /	quinoa	39/39						
	Tofu	41	Brown rice / c	hicken	38/39						
Pho broth		41	Below temps		32						
Chicken		41	Tofu		34						
		OB	SERVATIONS AND C	ORRECTIV	E ACTION	S					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTI	ON IS DIREC	CTED TO TH	E CONDITIONS OBSER	VED AND			
32	To replace wooden ute	ensil cont	ainer with somethin	ng washal	ble and r	nonabsor	bent				
	Chili sauce in squirt bo	ottle usec	l by customers / als	so to go co	ontainers	as well					
	Teas are finished by st	taff in cus	stomer Cooler								
	Hot water in restroom	121 - eq	uipped								
	Kitchen :										
	Hot water at hand sink 121										
32											
	Watch condition of galvanized metal back on cooler which is used as well behind shelving unit										
	New code wants employee health sign by hand sink										
	Freezers dating food and also storing chicken in bags and in containers on b					ottom					
New flooring in back st											
Watch walls n back sto		5 5									
	Sanitizer bucket 200 ppm test strips on site										
32	Using digital thermo Watch use of wooden handles spatulas etc avoid use and keep rubber trimmed and smooth										
32			· · ·								
	Discussed allergens and handling and placement in cold top etc Watch storage of live plants -										
	•										
	Using residential air fryer All parts cleaned in three comp sink every 4 hrs or less - confirmed Watch interior of ice machine						•••				
32	To replace rusty scoop	b holder (	just rusty at botto	ns where	scoop c	ontacts /	removed scoop	Towrs			
	Sani bucket 200 ppm				· · ·		•				
Received	hv•		Print:				Title: Person In Charge/	Owner			
(signature)	<sup>wy:</sup> See abov Kelly kirkpa	/e	11111.				The Terson in Charge/	(WIICI			
Inspected	by:	_	Print:								
(signature)	Kelly kírkpa	ıtríck	$\mathcal{RS}$				Samples: Y N #	collected			
			•				-				