

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

**Retail Food Establishment Inspection Report**  
**Virtual inspection**  
**City of Rockwall**

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

Date: <b>03/07/2024</b>	Time in: <b>9:27</b>	Time out: <b>11:58</b>	License/Permit # <b>FS 9411</b>	Food handlers <b>4</b>	Food managers <b>2</b>	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: <b>Healthy Banh mi</b>	Contact/Owner Name: <b>Maria</b>	* Number of Repeat Violations: _____	<b>5/95/A</b>
Physical Address: <b>I-30</b>		✓ Number of Violations COS: _____	
Pest control : <b>C&amp;S monthly</b>	Hood <b>Self</b>	Grease trap/ waste oil: <b>We do 1/3/2014</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature Discussed using freezer uncovered onto shelf						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
3. Proper Hot Holding temperature(135°F) Some hot holding are higher than cooking						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. )					
	✓					<b>Highly Susceptible Populations</b>					
	✓							✓			
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					
	✓					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Watch							✓				
<b>Approved Source</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Restaurant depot / Costco</b>						18. Toxic substances properly identified, stored and used <b>Stored low</b>					
	✓					✓					
8. Food Received at proper temperature <b>Watch</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>											
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>Air gap at new ice machine /</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						3					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Watch</b>					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>300</u> ppm/temperature <b>350</b>											
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Using freezer</b>					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>4</b>						28. Proper Date Marking and disposition <b>Great</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital and test strips dated 6/2025</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>112</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Handing to customers / or manufa</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted in frame</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>						2				✓	
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See attached</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Posting mow</b>						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals <b>Doors look good</b>						41. Original container labeling (Bulk Food)					
W	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Hair nets and hats being used</b>							✓				
	✓					42. Non-Food Contact surfaces clean <b>Watch</b>					
36. Wiping Cloths; properly used and stored <b>Micro fiber</b>						✓					
		✓				43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>Watch for ice accumulation</b>						✓					
		✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Pull thaw into cooler</b>						✓					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>Watch</b>					
W	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Store scoops with handle out</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓					✓					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed) <b>Marie luu</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Onwer</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

**Discussed employee beverages not having a screw off cap / informed her a cup with a straw and lid was good**

Establishment Name: <b>Healthy ban 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
Bev cooler 1 minutes n tcs	<b>58</b>	<b>Hot temps</b>		<b>Steam table 2</b>	
<b>Bev 2</b>	<b>40</b>	<b>Steam table</b>		<b>Pork</b>	<b>139</b>
<b>Cold top left side</b>	<b>31-41</b>	<b>Pork 139</b>		<b>Beef</b>	<b>139</b>
<b>Tofu/shrimp</b>	<b>38/40</b>	<b>4 door cooler</b>		<b>Chicken</b>	<b>156</b>
<b>Rt side</b>		<b>4 door unit on left</b>			
<b>Chicken liver</b>	<b>33</b>	<b>Pickled carrots</b>	<b>41</b>		
<b>Cold top temp</b>	<b>36</b>	<b>Red sauce</b>	<b>39</b>		
		<b>Freezer</b>	<b>HTT</b>		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water at 112 in restroom / soap and towels /front HS100F
<b>W</b>	Keep thermos in warmest part of coolers / watch organization in all /
	Make sure that any new plastic containers are nsf approved / and are not reused plastic containers with allergens inside
<b>W</b>	To store scoops for coffee with handles out
	Watch fan guards in cooler /FRP is being used on shelving that is not sa /using quats in prep arab
	Uainlg sanitizer wipes on non food contact surfaces in dining room
	Date marking using 6 days out /or Manufacturer date which ever is shorter
	Date marking today plus 6-
	Watch hierarchy of raw fish and meat/
<b>W</b>	Watch for frost in freezer !
<b>19</b>	New ice machine was installed ...Unit is cleaned as needed - to have drain line fall to drain
	Most items in 4 door cooler are prepped daily therefore temps lightly higher/ finally located items in
<b>Watch</b>	Inside Cooler since yesterday those temps 39-41/ those temps recorded / owner turned unit down at insp
	Sprayer at three comp sink retracts above sink
	Checked sanitizer- using blue tabs /Range allowed per bottle 200-400 ppm / test strips in date
	Currently at 300 in front bucket -/350 in rear / three in the three comp sink
	Facility has made allergy poster for customers and email her the one for employees
	New back door guard at bottom of door / door closes tightly
<b>W</b>	Discussed hanging mops in mopsink to allow to air dry /that would entail installing a mop rack over the hand sink
	Using sleeved straws /drinks inside cooler are not labeled fully as they are not completed / customer hands to staff to finish then handed back!
<b>W</b>	Avoid using residential equipment (using residential air fryer to finish up / commercial in back area for cooking )
	Keep an eye on cart condition - as it is not naf either!
<b>32/cos</b>	Cutting board to be sanded or replaced ... owner removed at insp
	Keep an eye on air vents various location.
	Storing microfiber wiping cloths in sanitizer/
<b>19</b>	Drain pipe from ice machine is not showing fall needed to drain sent pic yo billl
	Checked on dumpster need to have 2!!ids on each down when notbinuaw

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

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