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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 03/07/2024	Time in: 9:27	Time out: 11:58	FS 94						Food handlers 4	Food managers	Page 1	of <u>2</u>
	ction: 1-Routine	2-Follow Up	3-Complai		4-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Healthy Banh mi			Contact/Owner Name: Maria			★ Number of Repeat Violat ✓ Number of Violations CO	E/0E/A					
Physical Address: I-30 Pest control C&s monthl			onthly	hly Self			Grease trap/ waste We do 1/3/2014		e trap/ waste oil: 1/3/2014 !!	Follow-up: Yes ✓ No □ PiCS	5/95/A	
Compliance Mark the appropriate	Status: Out = not in cone points in the OUT box for e	mpliance IN = in come each numbered item	116	not ob in app			A = no	ot ap	plicable COS = corrected on s. Mark			
Compliance Status	Prior	rity Items (3 Po	ints) violations	Require	<i>Imme</i> Comp				ive Action not to exceed 3 day	S		
O I N N C U N O A O	Time and Temperature for Food Safety				O I U N	N	N C A O		Employee Health			R
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature Discussed using froezer uncovered ento shelf				Т			S	12. Management, food employe	employees;		
	Discussed using freezer uncovered onto shelf				-				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from			
	2. Proper Cold Holding temperature(41°F/ 45°F)				V				eyes, nose, and mouth	charge from		
/	3. Proper Hot Holding temperature(135°F) Some hot holding are higher than cooking						Preventing Contamination by Hands					
/	4. Proper cooking time and temperature				7	1			14. Hands cleaned and properl	sed properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					/			15. No bare hand contact with alternate method properly follo	r approved YN)		
	6. Time as a Public Health Control; procedures & records								Highly Susce			
	Watch				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer					ered		
		from approved so	rra: Food in		Ш				Pasteurized eggs used when rec	quired		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant depot / Costco								Ch	emicals		
	8. Food Received at proj		OSICO						17. Food additives; approved a	nd properly stored;	Washing Frui	ts
	Watch				~				& Vegetables Water			
		from Contaminati			~				18. Toxic substances properly in Stored low	identified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water	/ Plumbing		
	10. Food contact surface Sanitized at 300 p	es and Returnables;	Cleaned and		3			ł	19. Water from approved source backflow device	•	ed; proper	
	11. Proper disposition of	f returned, previous	ly served or					İ	Air gap at new ice 20. Approved Sewage/Wastew	machine / ater Disposal Syster	n, proper	
	reconditioned Disca	arded			'				disposal Watch			
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O I N N C		•	`	nts) via	O I	N	N	С	rective Action within 10 days	Control/Identific	ation	R
O I N N C U N O A O S		of Knowledge/ Per	rsonnel			N			rective Action within 10 days Food Temperature			R
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Retail Food Establishment Inspection Report

City of Rockwall

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

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

			i a sciaw and da was	City/State:					
Establishment Name: Healthy ban mi		Physical A	Physical Address: I-30		I	License/Permit # Pag		2 of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F	
Bev c	Bev cooler 1 minutes n tcs		Hot temps		Steam table 2		2		
Bev 2		40	Steam table		Pork			139	
Cold top left side 31-41			Pork 139		Beef			139	
T	Tofu/shrimp 38/40 4 door cooler					Chicken		156	
	Rt side 4 door unit on lef			t					
С	hicken liver								
Co	old top temp	36	Red sauce	39					
	'		Freezer	HTT					
		OF	SERVATIONS AND CORRECTI						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	IE CONDITIONS OBS	ERVED ANI	D	
	Hot water at 112 in res	stroom / s	soap and towels /front HS10	00F					
W	Keep thermos in warm	nest part	of coolers / watch organizat	tion in all	/				
	Make sure that any new	plastic con	tainers are nsf approved / and	are not reu	sed plastic	c containers with	allergens	inside	
W	To store scoops for co	offee with	handles out						
	Watch fan guards in o	cooler /FF	RP is being used on shelving	g that is n	ot sa /us	ing quats in pre	ep arab		
	Uainlg sanitizer wipes	on non f	ood contact surfaces in dini	ng room					
	Date marking using 6	days out	/or Manufacter date which	ever is sh	norter				
	Date marking today pl	us 6-							
	Watch hierarchy of rav	w fish and	d meat/						
W	Watch for frost in free	zer!							
19	New ice machine was	installed	Unit is cleaned as need	ed - to ha	ve drain	line fall to drain	1		
	Most items in 4 door o	ooler are	prepped daily therefore ter	nps lightly	y higher/	finally located i	tems in		
Watch	Inside Cooler since ye	esterday t	hose temps 39-41/ those te	mps reco	rded / ov	vner turned unit	down a	t insp	
	Sprayer at three comp	sink ret	racts above sink						
	Checked sanitizer- us	ing blue t	abs /Range allowed per bot	ttle 200-40	00 ppm /	test strips in da	ate		
	Currently at 300 in fro	nt bucket	-/350 in rear / three in the t	hree com	p sink				
	Facility has made alle	rgy poste	er for customers and email	her the o	ne for en	nployees			
	New back door guard at bottom of door / door closes tightly								
W	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!								
W	Avoid using residential	equipmer	nt (using residential air fryer t	o finish up	/ comme	rcial in back are	a for coc	oking)	
	Keep an eye on cart condition - as it is not naf either!								
32/cos	os 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/								
19	Drain pipe from ice machine is not showing fall needed to drain sent pic yo billl								
	Checked on dumpster need to have 2!lids on each down when notbinnuaw								
Received (signature)	Maria Lu	U	Print:			Title: Person In Char	ge/ Owner		
Inspected	l by:		Print:						
(signature)	Kelly Kirkpo	utríck	\mathcal{RS}			Samples: V N	# 00110045	1	
Form EU 00	5 (Payisod 09 2015)					Samples: Y N	# collected	1	