

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 09/05/2023	Time in: 9:38	Time out: 10:32	License/Permit # FS 9411	Food handlers 3	Food managers 2	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Healthy Banh Mi			Contact/Owner Name: Thu LUU		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 539 lh 30			Pest control : C&S pest 08/27/2023		Hood Self	
			Grease trap/ waste oil We do 7/27/2023 35		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
2/98/A						

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						R
OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature Frozen	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F) See	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature	
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		<input checked="" type="checkbox"/>			6. Time as a Public Health Control; procedures & records	
Approved Source						
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 7 star	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature Meats frozen /	
Protection from Contamination						
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in cooler	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel						
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 3	
Safe Water, Recordkeeping and Food Package Labeling						
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe	
W					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Handed to customers	
Conformance with Approved Procedures						
			<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory						
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status						R
OUT	IN	NO	NA	COS		
Prevention of Food Contamination						
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use LOW	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Discussed wetting first	
		<input checked="" type="checkbox"/>			37. Environmental contamination	
	<input checked="" type="checkbox"/>				38. Approved thawing method Cooler	
Proper Use of Utensils						
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used Shipping containers	

Compliance Status						R
OUT	IN	NO	NA	COS		
Employee Health						
	<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks	
Preventing Contamination by Hands						
	<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly	
	<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
Highly Susceptible Populations						
	<input checked="" type="checkbox"/>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Boiled and fried	
Chemicals						
	<input checked="" type="checkbox"/>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used Low and away	
Water/ Plumbing						
	<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Compliance Status						R
OUT	IN	NO	NA	COS		
Food Identification						
		<input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food)	
Physical Facilities						
	<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean	
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used Watch	
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Watch	
1					45. Physical facilities installed, maintained, and clean	
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		<input checked="" type="checkbox"/>			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Thu LUU	Print:	Title: Person In Charge/ Owner Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Healthy Banh mi	Physical Address: 539 I 30	City/State: Rockwall	License/Permit # FS 9411	Page 2 of 2
---	--------------------------------------	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler 1	30	Hot wells			
Tea cooler	33	Soups	178/165		
Cold top		2 door upright freezer	HTT		
Pork / rice	38/36	Upright cooler			
Chick/ pate	37/36	Tofu	38		
Shrimp/ noodles	38/40	Mushrooms	39		
Tofu	38	Pork	40		
Below beef/ chicken	36/36				

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
	Tea is handed to staff and staff completes making it and hands it back to the customer
	Best to place any allergen on the bottom
	Allergy statement posted
	Live plants - watch placement
	Restroom equipped hot water 118 F
	Hot water in kitchen 118
	Cleaning ice machine monthly
W	Watch items storage under front counter
W	Reminder to use nsf approved commercial equipment
	Scoop for rice stored in water is washed every 4 hrs or less
	Sanitizer bucket quats -200 ppm - discussed storing wiping cloths in bucket
	New thermo - digital
40/cos	Watch reuse of cookie containers - for brown sugar discarded
	Keep an eye on cutting boards condition
	Discussed date marking cooked and frozen items etc thaw only one time after cooking to avoid date marking issue
	Discussed organization in reach in cooler
	Using bleach for floors and bathrooms and quats for kitchen and food contact
	Watch bagged sugar — transfer to plastic with lid if needed - appears secure
	Watch dumpster area - looks okay today
45	Watch condition of galvanized panel behind three comp sink - this will rust and will need to be removed over time
	Discussed new allergy posters !

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

Form EH-06 (Revised 09-2015)