r e q Follo [,]	u i wı	re			of \$50.00 is after 1st		Retail Food Establishment Inspection Report First aid kit Allergy policy/training Vomit clean up Employee health 												
Date 09 /		7/2	202	21	Time in: 9:09	Time out: 10:00		License/P								st. Type imite	Risk Category	Page <u>1</u> of _	2
Pur Estal					tion: 🖌 1-Routine	2-Follow U		3-Compla act/Owner		4	-Inv	estig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
Hea	lth	Ba	nh	Μ			LUU	l	Name:				1		✓ Number of V		COS:	2/98//	Δ
Phys I-30	ica	l Ade	dre	ss:		CI&	t conti S 07/0	9/21		Ho	ood				se trap : 0 07/15/21		Follow-up: Yes	2/30//	
Mark					Status: Out = not in co points in the OUT box for	$\frac{IN}{P} = in c$	omplia m	nce N Mark	$\mathbf{O} = \text{not}$						$\begin{array}{l} \text{pplicable} & \text{COS} = co\\ \text{D, NA, COS} \end{array}$	orrected or Ma	a site \mathbf{R} = repeat vio ark an $$ in appropria	lation W-Wate	ch
					•					ire I	mme	diate	Co	rreci	tive Action not to ex				
Com O I U N		N	N A	C O		nperature for Fo		ety	R) I	olianc N O	e Sta N A	С		Emp	bloyee Health		R
T	A B (F = degrees Fahrenheit) I 1. Proper cooling time and temperature						T		•		S	12. Manag ement, f knowledge, respon	employees;						
v	/				2. Proper Cold Holding temperature(41°F/ 45°F) See attached						~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				
					3. Proper Hot Holding t Ambient temp of steam	temperature(135°) table 169 F	F)				Preventing Contamination by Ha					ds			
	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ G				•		Γ				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)									~		15. No bare hand contact with ready to eat foods or appro- alternate method properly followed (APPROVED Y Gloves				r approved Y_N_)			
					6. Time as a Public Hea Prep only	alth Control; proce	edures	& records			Highly Susceptible Population								
					-	proved Source					~	•			16. Pasteurized foo Pasteurized eggs us Cooking thor	sed when		fered	
·		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Costco etc / Seven star for meat							-1			1							
L					8. Food Received at pro		sport	quickly			~	•			& Vegetables	; approved	and properly stored;	Washing Fruits	
					-	n from Contamin	-				V	•			18. Toxic substance	es properl	y identified, stored an	d used	+
					9. Food Separated & pr	· • • ·	d durin	ig food			·					Wat	or/ Plumbing		
					Preparation, storage, dis Raw low 10. Food contact surfac Sanitized at <u>200</u>	es and Returnable		eaned and				•			19. Water from app backflow device		er/ Plumbing	ed; proper	
					11. Proper disposition of reconditioned Disc	of returned, previo		erved or			v	•			20. Approved Sewa disposal		water Disposal System	m, proper	
_	-						tion It	tems (2 Po	oints)	viola	tion	s Req	uir	e Co	orrective Action with	vin 10 day	28		
O I U N T			N A	C O S	Demonstration	n of Knowledge/	Persor	mel	R		JN		N A	C O S		emperatu	re Control/ Identific	ation	R
ľ				3	21. Person in charge pro and perform duties/ Cer 1 on duty (1 othe	rtified Food Mana				_	~	•			27. Proper cooling Maintain Product T	method u: Temperatu	sed; Equipment Adea re Using ice bath	quate to	
V	1				22. Food Handler/ no u 1 on duty (4 total)	nauthorized perso	ons/ per	rsonnel			V	1		1	28. Proper Date Ma Good	arking and	disposition		1
					Safe Water, Reco	rdkeeping and F Labeling	ood Pa	ackage			V	•				-	accurate, and calibrat	ed; Chemical/	
V	1				23. Hot and Cold Water See attached	r available; adequ	ate pre	ssure, safe								•	t, Prerequisite for O	peration	
·					24. Required records av destruction); Packaged		k tags;	parasite			~	•			30. Food Establish Posted	hment Pe	rmit (Current/ insp s	ign posted)	
					Conformance v 25. Compliance with V	with Approved P ariance, Specializ					1			-			ipment, and Vendin acilities: Accessible and		
W					HACCP plan; Variance processing methods; ma Watch processe	anufacturer instru		1			~	•			supplied, used Accessible	;			
					Con	sumer Advisory				۷	\ r	•			designed, construct See 45	ted, and us			
v					26. Posting of Consume foods (Disclosure/Remi All cooked						~	•			33. Warewashing F Service sink or cur Equipped		installed, maintained, g facility provided	used/	
0 1		N	N	С	Core Items (1 Poin	nt) Violations R	Requir	e Corrective	Actio	n No		Exce N	ed 9 N	0 <i>Da</i>		on , Whie	chever Comes First		R
			A	O S	34. No Evidence of Inse	of Food Contami				נ 1			A	O S			Identification g (Bulk Food)		
	/				animals 35. Personal Cleanlines	ss/eating, drinking	or tob	acco use				<u> </u>		<u> </u>		Phys	ical Facilities		-
W					Watch 36. Wiping Cloths; proj	perly used and sto	ored		+			•			42. Non-Food Cont				F
					Store in Sani b 37. Environmental cont				+		~	·		\vdash	43. Adequate venti	lation and	lighting; designated a	areas used	┢
		+			38. Approved thawing Freezer to coole	method			+		~	•			44. Garbage and Re	efuse prop	erly disposed; faciliti	es maintained	╀
						er Use of Utensils	s			1	-	-		⊢		ies installe	ed, maintained, and clo	ean	+
L					39. Utensils, equipment dried, & handled/ In us	t, & linens; proper	rly use			F	~	•			46. Toilet Facilities	s; properly	constructed, supplied	l, and clean	
\vdash	+				40. Single-service & sin			ly stored			+	~	_		47. Other Violation	ns			+

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Maria Luu	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: h Banh mi	Physical A I-30	ddress:	City/State: Rockwal	1	License/Permit # Page 2.0		2 of 2				
			TEMPERATURE OBSERVA									
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	on		Temp F				
Bevera	age coolers		Temps inside cold to									
	34/38/39		2 door freezer	09								
С	old top unit		4 door cooler									
	Chicken	38	Pork chops	32								
	Tofu	39	BeamSprouts	41								
Be	ean sprouts	38	Mushroom	40								
E	Brown rice	39	Ambient	40								
	White rice	39	Freezer	0/5								
.	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO THI	E CONDITIONS OBSE	ERVED AN	D				
	Drinks in cups with lids are only handed by staff and mixed and handed to customer by staff											
	Ingredients by request											
	Hot water 128 F											
	Using sleeved straws only											
	Reminder to avoid use	of reside	ential - spring rolls plastic n	nat is was	hed throu	ghout day - wa	tch					
	Using gloves to touch rte foods											
	Sani bucket - to alway	s test at	200 ppm - confirmed									
	Restroom equipped											
	Hand sink in kitchen s											
	Sani bucket in kitchen 200 ppm											
			ngs for chicken to place in	to and out	t of comm	ercial air fried						
	Not using oil to fry using	<u> </u>	eronly									
10	Date marking looks great Advised to avoid reuse of peanut butter containers as these are intended for one time use only											
40				se are inte	ended for	one time use o	only and	d are				
45	Not approved for reuse			not on on	proved m	atorial						
45	To seal / paint back wooden new shelving unit - raw wood not an approved material Reminder to always separate											
45			back door and watch what	is stored	around na	anel boy						
-10	Fill small holes in walls around back door and watch what is stored around panel box Using dial thermo											
	Reminder wiping cloths to be stored in sanitizer											
	Pickling only for flavor —-ex raw carrots in vinegar/ sugar / water / salt / Making for the week.											
	-											
Received (signature)	^{by:} See abov ^{by:} Kelly Kírkpo	e/e	Print:		, , , , , , , , , , , , , , , , , , ,	Title: Person In Charg	ge/ Owner					
Inspected	by:		Print:									
(signature)	Kelly Kírkpo	ıtríck	(RS			Samples: Y N	# collecte	ed				