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

Retail Food Establishment Inspection Report City of Rockwall

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

	ate:			Time in:	Time out:	License/Pe						Est. Type	Risk Category	Page 1 of 2
				9:30	10:20	FS 94		1			_		Med	
		se of I shmer		ne: 1-Routine	2-Follow Up Co	3-Complaintact/Owner N	_	4-Ir	nvestig	ation	1	5-CO/Construction * Number of Repeat Viol	6-Other ations:	TOTAL/SCORE
		ту Ва		Mi	Lut			7.7	1	1.0		✓ Number of Violations (3/97/A
I-30		al Add	iress:		Pest con C&s pest	7/2020		Hood In wor	a rks nev			e trap : 07/15/2020 35	Follow-up: Yes No	0/0///(
Ma				Status: Out = not in co	ompliance IN = in compl	iance NO	not o					plicable COS = corrected on Ma	site \mathbf{R} = repeat vio	plation W- Watch
				•				e Imn	nediat	e Cor	rect	ive Action not to exceed 3 da		
O U	mpli I N	N N		Time and Ter	nperature for Food Sa	afety	R	О	npliano I N N O	N	tus C O	E	lawaa Haalth	R
T	N	O F	S	(F = c	legrees Fahrenheit)			T	N O	A	s	12. Management, food emplo	oloyee Health	emnlovees:
	~			Good storage	temps of pre	ecooked		•				knowledge, responsibilities, a	•	employees,
	. /			2. Proper Cold Holding See attached	g temperature(41°F/ 45	°F)						13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from
												Poster and policy		
				Proper Hot Holding None to check Proper cooking time				1	_			Preventing Co	ntamination by Har	
		<u> </u>				(1650E: 2		•	/					
	ı	•		5. Proper reheating pro Hours)	_				/			 No bare hand contact with alternate method properly fol Gloves 		
		/		6. Time as a Public He	alth Control; procedure	es & records							ceptible Populations	
				A _I	oproved Source			•				16. Pasteurized foods used; p Pasteurized eggs used when t Cooking thoroughly		fered
	~			7. Food and ice obtains good condition, safe, a destruction									Chemicals	
	./			8. Food Received at pr	oper temperature							17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
								'				Water only 18. Toxic substances properly	vidantified stored or	nd used
				9. Food Separated & p.	n from Contamination			•				Stored low	y identified, stored an	la usca
	~			preparation, storage, di		ing rood						Wate	er/ Plumbing	
	~			10. Food contact surfact Sanitized at _200_		Cleaned and						19. Water from approved sou backflow device See attached	rce; Plumbing install	ed; proper
		~		11. Proper disposition reconditioned Disc	of returned, previously	served or		•	/			20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper
				<u> </u>		Items (2 Poi						rective Action within 10 day	rs .	
O U T	I N	N A	N C N O S	Demonstration	n of Knowledge/ Perso	onnel	R		I N N O		C O S	Food Temperatu	re Control/ Identific	eation
	/			21. Person in charge prand perform duties/ Ce		<i>U</i> ,			/		Б	27. Proper cooling method us Maintain Product Temperatur	sed; Equipment Ade	quate to
	/			22. Food Handler/ no u	inauthorized persons/ p	ersonnel			/			28. Proper Date Marking and Good and discussed	disposition	
	<u> </u>			Safe Water, Reco	ordkeeping and Food	Package						29. Thermometers provided,		ed; Chemical/
				22 H . 16 11W .	Labeling			'				Thermal test strips Digital and test stri	ps on site	
	'			23. Hot and Cold Water See attached								Permit Requirement		
		V	/	24. Required records a destruction); Packaged	Food labeled	•		•	/			30. Food Establishment Per Posted	rmit (Current/ insp s	ign posted)
	<u> </u>				vice and cups with Approved Proce							Utensils, Equ	ipment, and Vendin	
				25. Compliance with V HACCP plan; Variance	e obtained for specializ	ed						31. Adequate handwashing fa supplied, used	acilities: Accessible a	nd properly
				processing methods; m		S		'				Equipped		
				Con	sumer Advisory			2				32. Food and Non-food Cont designed, constructed, and us	sed	e, properly
				26 Posting of Consum	er Advisories; raw or u			\forall		H		One green cutting 33. Warewashing Facilities;	nstalled, maintained,	used/
						lamana Takal						Service sink or curb cleaning	C '11', '1 1	
	'			foods (Disclosure/Rem By request / separa	inder/Buffet Plate)/ Al	iergen Labei						Service slik of curb cleaning	facility provided	
0	'	N		foods (Disclosure/Rem By request / separa	ninder/Buffet Plate)/ Alation / training					_	-	ys or Next Inspection, Which		D
O U T	IN	N N A		foods (Disclosure/Rem By request / separa Core Items (1 Point	ninder/Buffet Plate)/ Al ation / training nt) Violations Required of Food Contamination	on	Action R	0	o Exce	N	O Da	ys or Next Inspection , Whic	chever Comes First Identification	R
			A O	foods (Disclosure/Rem By request / separa Core Items (1 Point Prevention 34. No Evidence of Instantials	ainder/Buffet Plate)/ Alation / training nt) Violations Required from Contamination and Contamination	on ent/other		O U	I N	N	C	ys or Next Inspection , Whic	chever Comes First Identification	R
			A O	foods (Disclosure/Rem By request / separate Core Items (1 Point Prevention 34. No Evidence of Instantials 35. Personal Cleanline Watch	nt) Violations Requirements of Food Contamination, rodustrian, rodustrian, rodustrian, drinking or to	on ent/other		O U	I N	N	C	ys or Next Inspection , Whice Food 41.Original container labeling	Chever Comes First Identification g (Bulk Food) ical Facilities	R
			A O	foods (Disclosure/Rem By request / separate Prevention 34. No Evidence of Insanimals 35. Personal Cleanline Watch 36. Wiping Cloths; pro In buckets	ninder/Buffet Plate)/ Alation / training nt) Violations Requir of Food Contamination, rodustions, drinking or to a several perly used and stored	on ent/other		O U	I N	N	C	ys or Next Inspection , Whice Food 41.Original container labeling Phys 42. Non-Food Contact surface	Identification g (Bulk Food) ical Facilities es clean	
			A O	foods (Disclosure/Rem By request / separate Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanline Watch 36. Wiping Cloths; pro	ninder/Buffet Plate)/ Alation / training nt) Violations Requir of Food Contamination, rodustions, drinking or to a several perly used and stored	on ent/other		O U	I N	N	C	ys or Next Inspection , Whice Food 41.Original container labeling Phys 42. Non-Food Contact surface 43. Adequate ventilation and New hood	chever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a	areas used
			A O	foods (Disclosure/Rem By request / separate Prevention 34. No Evidence of Insanimals 35. Personal Cleanline Watch 36. Wiping Cloths; pro In buckets	inder/Buffet Plate)/ Alation / training nt) Violations Requir of Food Contamination sect contamination, rod sss/eating, drinking or to operly used and stored tamination	on ent/other		O U	I N	N	C	ys or Next Inspection , Whice Food 41.Original container labeling Phys 42. Non-Food Contact surface 43. Adequate ventilation and	chever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a	areas used
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: thy Banh Mi	Physical A	ddress:	City/State: Rockwa	License/Permit # FS 9411	Page 2 of 2						
	,		TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	<u>Item/Location</u>	<u>Temp</u>						
Bever	age coolers	34/35	4 door cooler									
Bean sprouts 35			Fish sauce	39								
Cold top unit			Beef	38								
Po	ork / chicken	39/39	Water melon	40								
	Cilantro	38	Noodles	40								
Ri	ice / noodles	40/40										
	Below	40										
Ur	oright freezer	-5										
	<u> </u>		SERVATIONS AND CORRECT	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW.											
	This tea and coffee Drinks in coolers are completed by staff when ordered therefor snot labeled Hot water 119 F at hand sink											
	Hot water 119 F at hand sink											
	Sanitizer in bucket 200 ppm Restroom: bot water 110 - equipped											
W	Restroom: hot water 110 - equipped Watch use of any residential appliances - must always buy commercial											
40	 		•	iy comme	ICIAI							
	Avoid reuse of cardbo		<u> </u>	atia badlu	r again d							
32	Keep an eye on cutting boards and replace green one that is badly scored											
	Adding cooking area with hood											
	Great dating in freezer with frozen date/. And labels											
	Discussed date marking and prep day as day one so 6 more days out for date											
	Asking about food allergies when taking each order											
	Gloves used to touch rte foods											
	Facility looks great!											
Covid	Shield at pos / employ	ees wea	ring masks / no signage to	have pub	lic wearing masks /							
			most are to go / using	1	<u> </u>							
Received (signature)	l by:		Print:		Title: Person In Char	ge/ Owner						
T	See abou	<i>,</i> C	n: /									
Inspected (signature)	u by:) Volla Viala	atio al	Print:									
	Kewy Ku Mi	mr un			Samples: Y N	# collected						