

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

Date: 09/03/2020	Time in: 9:30	Time out: 10:20	License/Permit # FS 9411	Est. Type Limited	Risk Category Med	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: Healthy Banh Mi	Contact/Owner Name: Luu	* Number of Repeat Violations: _____	3/97/A
Physical Address: I-30	Pest control : C&S pest 7/2020	✓ Number of Violations COS: _____	
Hood In works new		Grease trap : Can do 07/15/2020 35	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Good storage temps of precooked						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
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 Poster and policy					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F) None to check						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.) Gloves					
		✓				Highly Susceptible Populations					
		✓					✓				
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 Cooking thoroughly					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Stored low					
	✓					Water/ Plumbing					
8. Food Received at proper temperature							✓				
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device See attached					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Good temps					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 4						28. Proper Date Marking and disposition Good and discussed 7 days total					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips on site					
23. Hot and Cold Water available; adequate pressure, safe See attached						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Only for service and cups handed						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
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 Equipped					
Consumer Advisory							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used One green cutting board					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label By request / separation / training							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored In buckets							✓				
		✓				43. Adequate ventilation and lighting; designated areas used New hood					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Pull thaw into cooler							✓				
Proper Use of Utensils							✓				
	✓					45. Physical facilities installed, maintained, and clean Watch surfaces					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
40. Single-service & single-use articles; properly stored and used Cardboard						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1				✓			✓				
						47. Other Violations					

