

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jimmy Lac</i>	Print: Jimmy Lac	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hunan Chinese Restaurant	Physical Address: 110 N San Jacinto	City/State: Rockwall, TX	License/Permit # FOOD5034	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/chicken (fried)	41-44	chicken	41	chicken	32
eggrolls	41	cooked veggies	41	veggie cooler ambient	34
ribs	41-45	egg	41	white freezer ambient	-5
under/chicken	41	under/noodles	41	2 door freezer	-8
eggrolls	41	Rice pots/rice	158	white freezer ambient	3
steam well/soup	167	fried rice	156	2 door cooler/rice	41
broth	165	3 door cooler/beef	41	fried chicken	41
cold top/beef	41	cooked cabbage	41	raw chicken	41

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:
	Mop water disposed inside drain
34	Gap at back door/could allow for pest entry
36	To store wiping cloths in sani buckets
40	Avoid re-use of Styrofoam to go dishes, discard after one use
	Hand sink 100+F equipped
2	Chicken and ribs stacked too high in cold top/removed top layer and placed in back cooler as had been out for an hour ago
42	To clean wok area/carbon buildup, some food debris
42	To clean spice containers and storage containers
45	Maintenance to floors, wall, ceilings
45	To clean walls, food splatters
42	To clean and degrease cooking equipment
42	To clean shelves, under prep tables, back storage
32	Rusty shelves under prep tables
45	Need FRP behind prep tables/walls to be made cleanable
14	Employees returning from break outside to wash hands upon entry to kitchen and before food service or prep
32	To clean cutting boards where discolored/ and badly scored
	Sani bucket setup to 100 ppm chlorine sanitizer
33	No 3 comp sink/state minimum per code
	Dishwasher sanitizing at 50ppm chlorine sanitizer
42	To clean coolers, handles, inside
36	To discard wiping cloths when heavily soiled and frayed
38	To thaw under running cooler water or in coolers, not out in room temperature
42	To clean storage shelves, dusty
37	To discard any unused equipment, organize to clean
	Eagle picks up and disposes of spent oil
42	To clean fan guards in kitchen
39	Avoid storing rice spoons in standing water/instead store dry and WRS at least every 4 hours
35	To store employee items and drinks low and separate/ not on prep tables

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