Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health Date: Time in: Time out: License/Permit # Est. Type Risk Category															
		1/2	202	22	Time in:Time out:License/F11:551:30FOC			34				Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Pu	urpo	ose o	of In	spec	ion: 🗸 1-Routine 🗌 2-Follow Up 📃 3-Compla	int 🗌	_		estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E		
		^{ishn} an			e: Contact/Owner se Restaurant Jimmy Lac							* Number of Repeat Violations: Vumber of Violations COS:			
Physical Address: Pest control : 110 San Jacinto Rockwall, TX Contail/monthly							Hood Fervent Hands/3mo Grease trap : Eagle/3mo					se trap : Follow-up: Yes Z3/77/C	ر		
Compliance Status: Out = not in compliance IN = in compliance NO							= not observed NA = not applicable COS = corrected on						1		
					Priority Items (3 Points) violation.		ire I	mme	diate	Cor	rrect				
Co O U						R		DÎ	lianc N O	Ν	tus C O				
T		•		s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T			s	12. Management, food employees and conditional employees;			
W								~				knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
Ĕ	~				3. Proper Hot Holding temperature(135°F)			_			<u> </u>	Preventing Contamination by Hands	_		
	•	~			4. Proper cooking time and temperature	+		~		14. Hands cleaned and properly washed/ Gloves used properly	_				
					5. Proper reheating procedure for hot holding (165°F in 2		15. No bare hand contact with ready to eat foo					15. No bare hand contact with ready to eat foods or approved			
-		~			Hours)	-		ľ				alternate method properly followed (APPROVED Y_ N_)			
	~				6. Time as a Public Health Control; procedures & records			1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source			~				Pasteurized roods used; pronibiled rood not offered Pasteurized eggs used when required eggs cooked			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					i	i				
	~	destruction Southern Star/Everspring										Chemicals			
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_	<u> </u>				check at receipt Protection from Contamination	\mathbf{H}		· ·				water only 18. Toxic substances properly identified, stored and used			
	<u> </u>		r		9. Food Separated & protected, prevented during food	+		~							
3				~	preparation, storage, display, and tasting							Water/ Plumbing			
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Priority Foundation Items (2 Po	oints) v		tion	s Reg						
U T	I N	0	N A	C O S	Demonstration of Knowledge/ Personnel	ĸ	t 1	U N		A	o s		R		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				1			_	_			28. Proper Date Marking and disposition			
					1 22. Food Handler/ no unauthorized persons/ personnel			~	'			28. Hoper Date Marking and disposition			
	<u>.</u>				1			~ ~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Timmy Lac	^{Print:} Jimmy Lac	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hunan Chinese Restaurant	Physical Address: 110 San Jacinto		City/State: Royse C	City, TX	License/Permit # Page 2 of 2 FOOD5034						
Item/I continu	Town	TEMPERATURE OBSERVAT		I. I	m/L continn		Town E				
Item/Location	Temp F	Item/Location	Temp F	Item/Location			Temp F				
cold top/cooked chicken	49	grill cold top/shrimp	41	veggie cooler/lettuc			41				
eggrolls	46	raw chicken	41	white freezer ambient			3				
ribs	45	under/noodles	41	2 door cooler/cooked chicker		ken	41				
under/raw chicken	41	rice in rice pot	167	cooked pork/cooked chicker		ken	36/41				
cooked chicken	46	3 door cooler/raw chicken	39	reach in	2 door freezer ambi	ent	-3				
soup	41	cooked chicken	42	reach in freezer ambier			-1				
hto wells/soup	159	cabbage	42								
soup	161	raw pork	39								
		SERVATIONS AND CORRECTI									
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
Hand sink 100+F											
40 Avoid use of foil to											
		evious) stacked too high. Must co	old hold at 4	1 or below.	Moved to back coole	rs.					
39 Discard single use											
36 Store wiping cloths			<u>(</u>]		.1						
		ut on/under equipment,	TIOORS, V	ent noo	d						
42 Clean fan in kitcher		nul. Food debuie in sink op i		al fan al una							
	•	only. Food debris in sink as w									
		and separate, wate cups			over prep area	S.					
Ŭ		en tables and equipmen at 41 or below/out on co			within 4 hours						
		standing water. Water									
39 Store knives clean			must be	0 100 1							
		chlorine sanitizer/sanitizer was v	veak. Adde	ed new chlo	orine sani. COS to 10	aa 00	m				
42/39 Clean shelves whe											
		parate in 3 door cooler.	Chicken/e	eaas low	est and separate) .					
		used equipment, items of									
33 No 3 comp sink/mir		11 1									
	Dishwasher 100 ppm chlorine sanitizer										
	Store items 6 inches off of floor to clean										
37 Best to hang mops	Best to hang mops to dry										
45 To address Mainter	To address Maintenance to floors, walls										
40 Avoid use of WalMa	Avoid use of WalMart bags to store food in coolers										
31 Drink hand sink not	Drink hand sink not working. Need to repair. Will use kitchen hand sink.										
	Noticeable sewer gas smell in RR, dim light. Repair to be able to see to clean.										
32 Rusty shelves in dr	Rusty shelves in dry storage and where clean dishes are stored										
Received by: (signature)		Print:			Title: Person In Charge/ Owner						
Jimmy Lac		Jimmy I	<u>_ac</u>		Owner						
(signature) Jimmy Lac Inspected by: (signature) Christy Cov	ton, 1	RS Christy Co	RC								
Form EH-06 (Revised 09-2015)	<i>Uy</i> , 1			1.0	Samples: Y N # o	collecte	d				