

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/11/2022	Time in: 11:55	Time out: 1:30	License/Permit # FOOD5034	Est. Type	Risk Category	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: Hunan Chinese Restaurant	Contact/Owner Name: Jimmy Lac	* Number of Repeat Violations: _____	23/77/C
Physical Address: 110 San Jacinto Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Contail/monthly	Hood Fervent Hands/3mo	Grease trap : Eagle/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
3				✓		Water/ Plumbing					
3				✓		✓					
✓						✓					

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					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2					
Consumer Advisory						2					
✓						2					

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					
✓						✓					
1						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
1						1					
1						✓					

Retail Food Establishment Inspection Report

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

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 San Jacinto	City/State: Royse City, 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/cooked chicken	49	grill cold top/shrimp	41	veggie cooler/lettuce	41
eggrolls	46	raw chicken	41	white freezer ambient	3
ribs	45	under/noodles	41	2 door cooler/cooked chicken	41
under/raw chicken	41	rice in rice pot	167	cooked pork/cooked chicken	36/41
cooked chicken	46	3 door cooler/raw chicken	39	reach in 2 door freezer ambient	-3
soup	41	cooked chicken	42	reach in freezer ambient	-1
hto wells/soup	159	cabbage	42		
soup	161	raw pork	39		

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:
	Hand sink 100+F
40	Avoid use of foil to line shelves
2	Cold top loaded this morning (1 hour previous) stacked too high. Must cold hold at 41 or below. Moved to back coolers.
39	Discard single use cans (corn) after initial use
36	Store wiping cloths in sani buckets
45/42	Cleaning needed throughout on/under equipment, floors, vent hood
42	Clean fan in kitchen/dusty
31	Use hand sink for hand washing only. Food debris in sink as well as used for dumping utensil rice water
35	Store employee items low and separate, wate cups, medicine. Not over prep areas.
39	Avoid storing knives between tables and equipment/not cleanable
2	Cut lettuce must cold hold at 41 or below/out on counter. Will use within 4 hours
39	Avoid storing rice spoons in standing water. Water must be 135+F or store dry.
39	Store knives clean after cutting meat
10	Have sani bucket setup to 100 ppm chlorine sanitizer/sanitizer was weak. Added new chlorine sani. COS to 100 ppm
42/39	Clean shelves where clean dishes are stored
9	Store raw meats low and separate in 3 door cooler. Chicken/eggs lowest and separate.
37	Organize shelves. Discard unused equipment, items on top of microwave and over prep area
33	No 3 comp sink/minimum requirement
	Dishwasher 100 ppm chlorine sanitizer
37	Store items 6 inches off of floor to clean
37	Best to hang mops to dry
45	To address Maintenance to floors, walls
40	Avoid use of WalMart bags to store food in coolers
31	Drink hand sink not working. Need to repair. Will use kitchen hand sink.
46	Noticeable sewer gas smell in RR, dim light. Repair to be able to see to clean.
32	Rusty shelves in dry storage and where clean dishes are stored

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	Samples: Y N # collected

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