

Retail Food Establishment Inspection Report

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

Date: 9/8/2021	Time in: 12:10	Time out: 1:25	License/Permit # FOOD5034	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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: _____ ✓ Number of Violations COS: _____	25/75/C
Physical Address: 110 San Jacinto Rockwall, TX	Pest control : Contail/monthly	Hood Fervent Hands/3mo Eagle/500 gal/2mo	Grease trap : Eagle/500 gal/2mo
			Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' 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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
3						Water/ Plumbing					
	✓						✓				
	✓						✓				

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

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 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 cooked	44-50	beef	41	white large reach in freezer ambient	4
pork cooked	48	under/noodles	41	small white reach in freezer	9
eggrolls	47	3 door cooler/chicken	40	2 door reach in cooler veggie/lettuce	41
under/wings	48	beef	40		
raw chicken skewers	47	cooked cabbage	39/40		
rice in rice pots	152/157	2 door cooler/fried chicken	32		
hot wells/soup	152/157	fried pork	32		
grill cold top/chicken	41	2 door reach in freezer ambient	-4		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 121 F
33	No 3 comp sink, minimum requirement for warewashing
	Dishwasher 100 ppm bleach
34	Gap at back door
44	Area around dumpster needs to be cleaned/tall grass/ could attract pests
37	Best to hang mops to dry
2	Cold top not cold holding at 41 or below, all TCS discarded over 41 except those loaded 2 hours ago, moved to back coolers to be used first.
41	Clean spice containers
36	Store wiping cloths in sani buckets
42	Clean fans in kitchen
40/39	Avoid use of single use items/cans holding utensils
39	Avoid storing rice spoons in standing water.
35	Store employee drinks low and separate, not over prep areas/tables
32	Rusty shelves throughout
W	Sani bucket 100 ppm bleach. Use test strips to check
2	Cut leafy greens on counter must be kept at 41 or below. Will discard at 4 hours TPHC
42	Clean shelves and equipment
31	Drink hand sink, no hot water. Repair to have hot water at 100 F. Will use kitchen hand sink
18	Label all spray bottles as chemicals, etc
45	Clean walls, floors, under sink area
9	Organization of raw meat in coolers, raw chicken and eggs (lowest) raw pork and beef over chicken, raw shrimp over beef. Raw veggies and ready to eat foods over all raw meats
40	Best to use cleanable materials to hang clear plastic bag roll. Avoid use of saran
37	Defrost small white freezer
43	Need light shields in back
45	Seal gaps in walls, maintenance to floors in back
40	Avoid use of Walmart for food storage. Use clear kitchen bags instead

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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