## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/8/2021			Time in:		Time out: License/Pe								Est. Type Risk Category Page 1 of 2	<u>,</u>		
						1:25		OOI		_	34 Inve	ation	tion			
Es	tabl	ishm	nent	Nan	etion: 1-Routine   ne: ese Restaurant		Contact/C Jimmy	wner N		4-	inve	suga	iuon		S-CO/Construction	
Ph	ysic	al A	ddre	ess:	o Rockwall, TX	P	Pest control : ontail/mon			Hoo Ferver	od nt Hand	s/3mo	Gr Ea	rease	te trap : Follow-up: Yes 25/75/0	<u>ت</u>
Ma					Status: Out = not in core points in the OUT box for Prior	r each numbered		Mark 'v		eckma	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	1
O U	mpli I N	iance N O	Sta N A	tus C O		nperature for I	•		R	O U		iance N O	Stat N A	C O	Employee Health	R
T				S	1. Proper cooling time	legrees Fahrenhe and temperature	-			T				S	12. Management, food employees and conditional employees;	
	~				Proper Cold Holding	g temperature(4)	1°F/ 45°F)				~				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	
3					, ,						•				eyes, nose, and mouth	
	~				<ul><li>3. Proper Hot Holding</li><li>4. Proper cooking time</li></ul>										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
		~			Proper reheating pro			in 2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	11.6					~				alternate method properly followed (APPROVED $\stackrel{.}{Y}_{.}$ ,N)	
	~				6. Time as a Public He	alth Control; pro	ocedures & re	cords							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					Ар	proved Source	e				~				Pasteurized eggs used when required  eggs cooked	
	/				7. Food and ice obtained good condition, safe, and destruction South		d; parasite	1 in							Chemicals	
	1				8. Food Received at pro		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	າ from Contam	nination			3					Water 18. Toxic substances properly identified, stored and used	
3					9. Food Separated & preparation, storage, di	splay, and tastir	ng						· ·		Water/ Plumbing	
	<				10. Food contact surfact Sanitized at100_	ces and Returnal ppm/temperatu	bles ; Cleaned ire	and			1				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc	of returned, prev	viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Found	lation Items	(2 Poi		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		nts) v	o U T	I N	Req N O	n N A	Cor C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

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)

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Establishment Name: Hunan Chinese Restau	rant Physical A		City/State: <b>Rockwa</b>	all, TX	FOOD5034	Page <u>2</u> of <u>2</u>					
T. 7		TEMPERATURE OBSERVA		1							
Item/Location	Temp F	Item/Location	Temp F	Item/Loca		Temp F					
cold top/chicken cooke		<u>beef</u>	41	white lar							
pork cooked		under/noodles	41	small v							
eggsrolls	47	3 door cooler/chicker	+	2 door re	each in cooler veggie/lettud	e 41					
under/wings		beef	40								
raw chicken skew	ers 47	cooked cabbage	39/40								
rice in rice po	ts   152/157	2 door cooler/fried chicker	32								
hot wells/sou	p 152/157	fried pork	32								
grill cold top/chick	ken 41	2 door reach in freezer ambient	-4								
τ.		SERVATIONS AND CORRECTI									
Item AN INSPECTION OF YOU NOTED BELOW:	OUR ESTABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVEI	O AND					
Hand sink 121	F										
33 No 3 comp sinl	k, minimum r	equirement for warewa	shing								
Dishwasher 10		•									
34 Gap at back do											
		ds to be cleaned/tall gra	ss/ coul	d attrac	t pests						
37 Best to hang m		<u> </u>			•						
		CS discarded over 41 except those loa	ded 2 hours a	ago, moved	to back coolers to be used fire	st.					
41 Clean spice co	ntainers										
36 Store wiping cl		ouckets									
42 Clean fans in k											
	d use of single use items/cans holding utensils										
		poons in standing water.									
	•	and separate, not over	orep are	as/table	es						
32 Rusty shelves											
		h. Use test strips to che	eck								
		must be kept at 41 or bel		discard	at 4 hours TPHC						
	Clean shelves and equipment  Drink hand sink, no hot water. Repair to have hot water at 100 F. Will use kitchen hand sink										
	Label all spray bottles as chemicals, etc										
	Clean walls, floors, under sink area										
	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										
	Defrost small white freezer										
	<u> </u>										
Received by:		Print:			Title: Person In Charge/ Ow	ner					
(-:)			_ac		Owner	-					
Inspected by: (signature)  Christy	Contain	Print:		DC							
Form EH-06 (Revised 09-2015)	corcez, r	RS Christy Co	JI LUZ,	NO	Samples: Y N # col	lected					