Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/20/2023				Time out: 2:15	F		<u> </u>	5034					Est. Type	Risk Category	Page 1			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-Investigation					5-CO/Construction 6-Other		TOTAL/S	SCORE		
Hunan Chinese Restaurant Physical Address: Pest control:								Hood Grease			Gr	ease	✓ Number of Violations CO	20/8	0/B			
110 N San Jacinto Rockwall, TX Contail/9-19-2023/monthly Global									Globa	l/9-12-	9-12-2023 Eagle/8-15-2023/500gal № □							
	Mark the appropriate points in the OUT box for each numbered item Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
O U	II N O A O Time and Temperature for Food Safety							R	Compliance Status						R			
Т		(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	T S 12. Management, food employees and condition					ees and conditional	employees;			
	~				2 D C.11 H.15		0E/ 450E)				~				knowledge, responsibilities, and		-1	
3		2. Proper Cold Holding temperature(41°F/45°F)						13. Proper use of restriction and exclusion; No discepted eyes, nose, and mouth					charge from					
	~	3. Proper Hot Holding temperature(135°F)						F					Preventing Cont	tamination by Han	ds			
		~			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	
		~			Proper reheating pro Hours)	cedure for hot ho	olding (165°F	in 2			~				15. No bare hand contact with ralternate method properly follows:)
	6. Time as a Public Health Control; procedures & records				ords							Highly Suscep	ptible Populations					
		<u> </u>			Δn	proved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when red		ered	
					•		d source; Food	in							Tusteurized eggs used when req			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												Che	emicals				
	~				8. Food Received at pro		2				~				17. Food additives; approved as & Vegetables	nd properly stored;	Washing Fru	iits
					check at rece		ination			3					18. Toxic substances properly is	identified, stored an	d used	
	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					l							Water	/ Plumbing				
3					10. Food contact surfact			ınd							19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
					11. Proper disposition of			or						1	20. Approved Sewage/Wastewa	ater Disposal System	n. proper	
	~				reconditioned disc	_	·				•				disposal	1 ,	71 1	
	Priority Foundation Items (2 Poi							_			_	_						
0						•		`	ts) v	О	I	N	N	С	· ·			R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel			_				_	Food Temperature			R
\mathbf{U}				О	Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowl nager/ Posted	edge,		O U	I	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adea		R
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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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	ment Name: n Chinese Restaurant	Physical A	I San Jacinto	City/State: Rockwa	ıll, TX	FOOD5034	Page	e <u>2</u> of <u>2</u>		
		T = -	TEMPERATURE OBSERVA		·					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp F		
cold to	cold top/ chicken eggrolls		cooked veggies			cken/chicke		42/42		
			steam wells/soup	140			ent	6		
С	hicken/ribs	42/51	soup	158	W	hite freezer	•	-3		
	dumplings	52	Rice pots/rice/rice	147/173	sma	II white freez	<u>zer</u>	-6		
unde	er/chicken/eggrolls	41/42	2 door cooler/chicke	ո 41	2 door c	ooler/celery for refere	ence	41		
line ha	and sink/cooked chicken	38	beef/eggrolls	41/41						
СО	oked shrimp	41	cabbage	41						
C	ooked pork	36	2 door cooler/chicke	ı						
	•	OB	SERVATIONS AND CORRECT	VE ACTION	NS					
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 e	guipped								
2			high in cold top/moved to	back cool	er to be u	used first/out for 2	hour	 S		
36	Need to store wipin									
32	·		ards where discolored/s	scored						
45/32	•		s, ceilings/to be made o		;					
	Need to clean fan g		•							
42/45	Grease splatters ar	nd food	debris to be cleaned fro	m walls	and eq	uipment				
	Need to clean knives, store clean, and clean storage container									
	Sani bucket setup to 100 ppm chlorine sanitizer									
33	No 3 comp sink/mir	nimum re	equirement							
32	Rusty shelves in ba	ick stora	age							
32/40	Discard single use	containe	ers after initial use/all co	ntainers	to be N	NSF				
45/32	Exposed drywall in									
34	Large gap under ba	ack scre	en door/could allow pe	st entry						
32	Need to have clean	able ma	terials for kitchen and	hrougho	ut					
44	To clean back area around Dumpster									
	Dishwasher sanitizing at 100 ppm chlorine sanitizer									
	18 Label all spray bottles, store low and separate									
42 To clean handles of coolers, inside coolers										
Received (signature)			Print: limmy	l 22		Title: Person In Charge/	Owner	•		
	Uimmy Lac		Jimmy	Lau		Owner				
(signature)	Jimmy Lac d by: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: V M "	00115	tad		
	6 (Revised 09-2015)					Samples: Y N #	collect	.cu		