

Retail Food Establishment Inspection Report

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

Date: 3/8/2023	Time in: 1:00	Time out: 2:20	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	
Establishment Name: Hunan Chinese Restaurant			Contact/Owner Name: Jimmy Lac		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		24/76/C	
Physical Address: 110 San Jacinto Rockwall, TX			Pest control : owner to email		Hood Global/1-5-2023		Grease trap : owner to email	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						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
						3					
W						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					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
✓						✓					
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						✓					
✓						✓					

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/fried chicken	41	cooled veggies	41	fried chicken	41
fried pork	41	rice pot/rice	162	cooked rice	54
ribs (top to bottom)	49 to 41	fried rice	155	2 door freezer/ambient	2
under/eggrolls	41	3 door cooler/noodles	41	reach in freezer ambient	-11
soup pots/sweet n sour soup	154	cooked cabbage	41	small white reach in freezer ambient	2
wonton soup	158	raw beef/raw chicken	41/41		
cold top/cooked beef	41	2 door veggie cooler/celery for reference	41		
cooked chicken	41	2 door cooler/fried chicken	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink at 119 F equipped with soap and paper towels. Need to post employee health poster.
2	Ribs stacked too high in cold top/placed in cold top 1.5 hour previous. moved back to cooler. to be used first
2	Garlic in oil on cart by wok at room temp. Discussed must keep cold at 41F. Only a very small amount out/to be discarded at 3pm. 4 hours TPHC
36	Store wiping cloths in sani buckets
10	Need sanitizer bucket setup during prep and service especially where prepping raw chicken. COS to 100ppm chlorine sanitizer
32	Rusty shelves under prep tables and back storage shelves
42	Need to clean hood vents/some grease accumulation
42	Need to clean fan in kitchen/ dusty
W	Avoid using foil to line shelves
34	Large gap at back door/could be an entry point for pests
18	Label all spray bottles/degreaser, sanitizer. Store low and separate
33	No 3 comp sink which is state minimum for warewashing
45	Need to clean walls throughout/ lots of food splatters in back
45	Maintenance to floors and walls, seal all gaps in walls
10/33	Dishwasher not sanitizing. Primed and still not sanitizing. Can wash, rinse in dishwasher and sanitize in 2 comp sink. Setup to 50ppm chlorine sanitizer.
W	Always store raw meat low and separate in coolers/chicken and eggs (lowest) then raw beef and pork then raw fish and shrimp above that. Above raw meat is all precooked foods and ready to eat foods.
1	Rice made previous day at 54F discarded as never made it to 41F or below
27	Must aggressively cool foods. 2 hours to 70F then 4 hours to 41af or
39/34	Store sheet pans clean overnight/ avoid leaving food debris on pans as could attract pests
37	Time to defrost small white freezer
45	Need to clean floors under storage shelves in back
45	Need to clean, organize back storage area. Discard unused items/store 6 inches off of floor to clean
W	Watch dumpster area and outside back door around spent grease. Keep clean.

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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