Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2	2		
			-Complaint 4-Investigation					4.	r							
Establishment Name: Hunan Chinese Restaurant 2-Follow Up 3-Complai Contact/Owner N Jimmy Lac											1	* Number of Repeat Violations: Number of Violations COS: 1 TOTAL/SCOI				
Physical Address: 110 San Jacinto Rockwall, TX Pest control: owner to email							Hood Grease trap: Follow-up: Yes owner to email						₋ /76/C			
Ma					Status: Out = not in co	r each numbered		Mark '		neckm	ark in	appr	opria	te bo	oplicable $COS = corrected on site $	h
Co	mpli	iance	e Sta	tus	Prio	ority Items (3	3 Points) vio	lations	Requ		<i>nmea</i> Compl				tive Action not to exceed 3 days	
O U T	(E = dogrees Eshrenheit)					R	O U T	N	I N N O A O		C O S	Employee Health	R			
3					1. Proper cooling time	and temperature	e				~			2	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ĕ	/				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	'				4. Proper cooking time	and temperature	re e				~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used	
	~				5. Proper reheating pro Hours)	ocedure for hot h	nolding (165°F	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	'				6. Time as a Public He	alth Control; pro	ocedures & rec	cords							Highly Susceptible Populations	
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine			l in							eggs cooked	
	>				good condition, safe, and unadulterated; parasite destruction										Chemicals	
	/				8. Food Received at pr		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	າ from Contam	nination			3					water only 18. Toxic substances properly identified, stored and used	
W	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			1							Water/ Plumbing					
3					10. Food contact surfact Sanitized at			and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	./				11. Proper disposition	_	viously served	or			./				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	•				reconditioned disc	arded									disposai	
		Ш		ш			- 4* T4	(2 D.	4)	. ,	.:		_	~		_
O U	I N	N O	N A	COS	Pr			(2 Po	ints)	O U	I	Req N O	uire N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Pr	n of Knowledge	e/ Personnel		_	О	I	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	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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	ment Name: n Chinese Restaurant	Physical A		City/State: Rockwa	ıll. TX	FOOD5034	FOOD5034 Page 2 of 2		
		1	TEMPERATURE OBSERVA	ΓIONS	,				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
	op/fried chicken	41	cooled veggies		fri	41			
	fried pork	41	rice pot/rice	162	C	54			
ribs	(top to bottom)	49 to 41	fried rice	155	2 doo	2			
un	der/eggrolls	41	3 door cooler/noodles	41	reach	-11			
soup	pots/sweet n sour soup	154	cooked cabbage	41	small white reach in freezer ambient		2		
W	onton soup	158	raw beef/raw chicken	41/41					
cold	top/cooked beef	41	2 door veggie cooler/celery for reference	41					
cod	oked chicken	41	2 door cooler/fried chicken	41					
	ı	OB	SERVATIONS AND CORRECTI	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND		
	Hand sink at 119 F equ	uipped wi	th soap and paper towels.	Need to	oost emp	loyee health poster.			
2	•		aced in cold top 1.5 hour previ			•			
2	Garlic in oil on cart by wok at roo	m temp. Dis	cussed must keep cold at 41F. Only a	very small am	ount out/to b	pe discarded at 3pm. 4 hours TP	HC		
36	Store wiping cloths	in sani	buckets						
10	Need sanitizer bucket setup of	during prep	and service especially where prepp	ng raw chick	cen. COS to	100ppm chlorine sanitizer			
32	Rusty shelves unde	r prep t	ables and back storage	shelves					
42	Need to clean hood	l vents/s	some grease accumulat	ion					
42	Need to clean fan ir	n kitcher	n/ dusty						
W	Avoid using foil to li	ne shelv	/es						
34	Large gap at back of	door/cou	lld be an entry point for	pests					
18	Label all spray bottles/degreaser, sanitizer. Store low and separate								
33	No 3 comp sink whi	ch is sta	ate minimum for warewa	ashing					
45	Need to clean walls	through	nout/ lots of food splatte	rs in bad	k				
45	Maintenance to floors and walls, seal all gaps in walls								
	3 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								
	4 Store sheet pans clean overnight/ avoid leaving food debris on pans as could attract pests								
37									
	· · · · · · · · · · · · · · · · · · ·								
45									
W	Watch dumpster area and outside back door around spent grease. Keep clean.								
Received			Print:			Title: Person In Charge/ Owner	•		
(signature)	Timmy Lac		Jimmy I	_ac		Owner			
Inspected (signature)	Jimmy Lac d by: Chvisty Cov	tez 1	RS Christy Co		RS				
	orm EH 06 /Povised 09 2015)								