Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up												policy					
													<u> </u>	e health			
Date: Time in: Time out: License/Perm 9/1/2022 11:44 12:58 FOOD								R∕I				Est. Type	Risk Category	Page <u>1</u> of	2		
							_	-Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE		
E	stabli	shm	ent	Nan	e: Contact/Owner							 ★ Number of Repeat Viol. ✓ Number of Violations (
Physical Address: Pest control :							Ho	od		G	reas	e trap :	Follow-up: Yes	24/76/	/C		
11	110 N San Jacinto Rockwall, TX Contail/monthly Compliance Status: Out = not in compliance IN = in compliance NO							J/3n		-	<u> </u>	e/city has info	ected on site \mathbf{R} = repeat violation W- Watch				
М					points in the OUT box for each numbered item Mark	'√' a ch	eckm	ark ir	1 app	ropri	ate bo	ox for IN, NO, NA, COS Ma	rk an 🗙 in appropriat	te box for R	cn		
	ompli				Priority Items (3 Points) violation	Ĺ	С	Comp	lianc	e Sta	tus	ive Action not to exceed 3 da	ys		R		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	N				Employee Health					
	~				1. Proper cooling time and temperature		12. Management, food employees and conditional emp knowledge, responsibilities, and reporting						employees;				
					2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from					
3								~				eyes, nose, and mouth					
	1				3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands								
	<				4. Proper cooking time and temperature		14. Hands cleaned and properly washed/ Gloves used p						used properly				
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with alternate method properly fol					
⊢	~				6. Time as a Public Health Control; procedures & records	+						Highly Succ	eptible Populations				
	-											16. Pasteurized foods used; p			-		
	Approved Source							~				Pasteurized eggs used when r eggs cooked	equired				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								hemicals				
					destruction Everspring					1							
	~				8. Food Received at proper temperature			~				17. Food additives; approved& Vegetables	and properly stored;	Washing Fruits			
					Protection from Contamination							18. Toxic substances properly	videntified, stored an	d used			
2		9. Food Separated & protected, prevented during food					Water/ Plumbing			r/Plumbing							
3					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and						1	19. Water from approved source; Plumbing installed; proper					
3					Sanitized at <u>100</u> ppm/temperature		backflow device										
	2				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper			
0	Ι	N	N	С	Priority Foundation Items (2 P	oints) v	iolai 0		Req	uire N	c Cor	rrective Action within 10 day	\$		R		
Ŭ T	N	0	A	Ŏ S	Demonstration of Knowledge/ Personnel		Ŭ	N	0	A	0 S	Food Temperatu	re Control/ Identific	ation			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
_	~				22. Food Handler/ no unauthorized persons/ personnel		N	/				28. Proper Date Marking and	disposition				
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/				
-	~				23. Hot and Cold Water available; adequate pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation					
⊢					24. Required records available (shellstock tags; parasite	+	30. Food Establishment Permit (Current/insp re				•)					
	~				destruction); Packaged Food labeled			1				12/31/2022					
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					· · ·	Utensils, Equipment, and Vending te handwashing facilities: Accessible and properly sed				
					Consumer Advisory		2					32. Food and Non-food Conta designed, constructed, and us	Non-food Contact surfaces cleanable, properly nstructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps		2					Service sink or curb cleaning	8. Warewashing Facilities; installed, maintained, used/ ervice sink or curb cleaning facility provided				
0						e Action	0) I	Ν	N	C				R		
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		U T	1	0	A	O S	Food 41.Original container labeling	Identification				
1			_		animals 35. Personal Cleanliness/eating, drinking or tobacco use			~									
1					36. Wiping Cloths; properly used and stored	+	ļ.					Physi 42. Non-Food Contact surfac	es clean				
1					37. Environmental contamination	+	1	-	_			43. Adequate ventilation and		areas used	+		
1								~				44. Garbage and Refuse prop			-		
1 38. Approved thawing method						~					any disposed, faciliti	es mannamed					
												45 Dhyoicol familities in the	d maintain - 1 1	000			
					Proper Use of Utensils		1					45. Physical facilities installe			_		
1					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1	~				45. Physical facilities installe46. Toilet Facilities; properly					

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Retail Food Establishment Inspection Report

Received by: (signature) Jimmy Lac	Jimmy Lac	Title: Person In Charge/ Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hunan Chinese Restaurant	Physical A		City/State: License/Permit # Page 2 o				_ of <u>2</u>										
		TEMPERATURE OBSERVA		<u>, 17</u>	1000000	00004											
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	on T		Temp F										
cold top/fried chicken	49/41	hot holding/broth	163	white freezer am		bient 9											
fried pork/ribs	42/42	soup	173	small white freezer ambient			-1										
eggrolls	41	3 door cooler reach in/cabbage	41	2 door reach in cooler/snap peas for reference			39										
under/chicken	41	shrimp/chicken	41/41														
fried chicken	42	scallops	41														
cold top/cooked beef	41	2 door reach in cooler/fried porl	42/42														
cooked chicken/pork	41/41	fried chicken	41														
under/noodles	42	2 door freezer ambient	3														
OBSERVATIONS AND CORRECTIVE ACTIONS																	
Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:																
	Hand sink 100+F with soap and paper towels																
	Condition of floors throughout/especially in the back																
	Avoid reuse of single use containers. Discard after initial use																
· · · · · · · · · · · · · · · · · · ·	Best to hang mops to dry																
	Condition of walls in back/need to be cleaned/food splatters																
	0 Avoid lining shelves with foil to avoid pests Small to go containers of fried pork and chicken were sitting on top of cold wells in cold top. Placed there an hour previous. Moved to under cooler to be used first at lunch or discard at 4 hours.																
	Store wiping cloths in sanitizer buckets instead of on top of counters																
	Always have sanitizer bucket setup during prep and service especially when cutting raw meat. COS to 100 ppm chlorine sanitizer																
	achine/s	ome mold forming															
	Clean inside ice machine/some mold forming Drink hand sink not working. Will use kitchen hand sink until repaired																
35 Need beard guards				•													
33 No 3 comp sink/mi	nimum r	equirement															
32 Rusty shelves thro	Rusty shelves throughout back area/dry storage																
40 Avoid using walma	Avoid using walmart bags for food storage in coolers																
10/33 Dishwasher not sanitizing/will ha	ve to wash, rins	se in dishwasher and sanitize in 2 comp	sink until repai	red. Owner c	alled for repairs at inspection	on											
	9 Clean mixers and equipment and store clean																
	Store raw meat, chicken, etc low and separate in coolers.																
	Discard frayed wiping cloths																
	Clean cooler handles, outside of cooler, outside of spice containers																
	Keep handles out of bulk spices and sugar. Clean scoops as well																
	Large gap at back door.																
	Must date mark foods in coolers if not used within 24 hours																
50 Avoid thawing at to	Avoid thawing at room temperature. Instead thaw in coolers or under running cool water																
Received by: Print: Title: Person In Charge/ Ow																	
(signature) Jimmy Lac		Jimmy	Lac		Owner												
Inspected by: Print:																	
Form EH-06 (Revised 09-2015)	3, 1		<i></i>		Samples: Y N #												