

Retail Food Establishment Inspection Report

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

Date: 9/1/2022	Time in: 11:44	Time out: 12:58	License/Permit # FOOD5034	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
--------------------------	--------------------------	---------------------------	-------------------------------------	-----------	---------------	---------------------------

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 N San Jacinto Rockwall, TX			Pest control : Contail/monthly	Hood J&J/3mo	Grease trap : Eagle/city has info	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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3	✓					✓					
						✓					
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					✓					
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
3											
3						✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Food Establishment Permit (Current/insp report sign posted)					
	✓										

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination						Food Identification					
1						✓					
1											
1											
1						✓					
1						✓					
Proper Use of Utensils						Physical Facilities					
1						1					
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 N San Jacinto	City/State: Rockwall, TX	License/Permit # FOOD5034	Page 2 of 2
--	---	------------------------------------	-------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/fried chicken	49/41	hot holding/broth	163	white freezer ambient	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 pork	42/42		
cooked chicken/pork	41/41	fried chicken	41		
under/noodles	42	2 door freezer ambient	3		

OBSERVATIONS AND CORRECTIVE ACTIONS

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 with soap and paper towels
45	Condition of floors throughout/especially in the back
40	Avoid reuse of single use containers. Discard after initial use
37	Best to hang mops to dry
45	Condition of walls in back/need to be cleaned/food splatters
31	Only use hand sink for hand washing. Avoid washing bowls in hand sink
34/40	Avoid lining shelves with foil to avoid pests
2	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.
36	Store wiping cloths in sanitizer buckets instead of on top of counters
10	Always have sanitizer bucket setup during prep and service especially when cutting raw meat. COS to 100 ppm chlorine sanitizer
10	Clean inside ice machine/some mold forming
31	Drink hand sink not working. Will use kitchen hand sink until repaired
35	Need beard guards over beards in kitchen
33	No 3 comp sink/minimum requirement
32	Rusty shelves throughout back area/dry storage
40	Avoid using walmart bags for food storage in coolers
10/33	Dishwasher not sanitizing/will have to wash, rinse in dishwasher and sanitize in 2 comp sink until repaired. Owner called for repairs at inspection
39	Clean mixers and equipment and store clean
9	Store raw meat, chicken, etc low and separate in coolers.
36	Discard frayed wiping cloths
42	Clean cooler handles, outside of cooler, outside of spice containers
39	Keep handles out of bulk spices and sugar. Clean scoops as well
34	Large gap at back door.
W	Must date mark foods in coolers if not used within 24 hours
38	Avoid thawing at room temperature. Instead thaw in coolers or under running cool water

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

Form EH-06 (Revised 09-2015)