Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	License/F	ermit	rmit #					Est. Type	Est. Type Risk Category					
3/5/2021		21	1:55 3:14 FOOD5034							restaurant medium Pa				Page 1 of	_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:										ı	5-CO/Construction	TOTAL/SCO	RE				
					ese Restaurant		Contact/Owner I							★ Number of Repeat Vio✓ Number of Violations		26/74/	
Ph	nysic	al A	ddre	ess:		Pest o	control :			ood	la/2ma	G	reas	e trap :	Follow-up: Yes	20//4/	C
11	<u>0 S</u>				Status: Out = not in com	$\frac{ CONI }{ CONI }$	ail/monthly	$\mathbf{O} = \mathbf{no}$		ent Hand		-	Ť	e/500gal/3mo pplicable COS = corrected or	No R = repeat vio	olotion W-Wat	ah
M					points in the OUT box for ea	each numbered item	Mark	'√' a cl	heckm	nark in	appı	ropria	ate bo	ox for IN, NO, NA, COS M	ark an 💢 in appropriat	te box for R	cn
Co	mpli	iance	Sta	tus	Priori	rity Items (3 Po	oints) violation	s Requ	_	<i>mmea</i> Compl				ive Action not to exceed 3 d	ays		
O U	I N	N O	N A	C	-	perature for Food	l Safety	R	U) I J N	N O	N A	C	Em	ployee Health		R
Т				S	1. Proper cooling time an	grees Fahrenheit) nd temperature			Т	ſ			S	12. Management, food emple		employees;	
	~					·				~				knowledge, responsibilities,	and reporting		
2					2. Proper Cold Holding to	temperature(41°F/	45°F)			.,				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	1
3					2 D	(1250)								eyes, nose, and moun			
	~				3. Proper Hot Holding ter										ontamination by Har		
		~			4. Proper cooking time ar	nd temperature				~				14. Hands cleaned and prop	erly washed/ Gloves t	ised properly	
		/			Proper reheating proce Hours)	edure for hot holdi	ng (165°F in 2			~				15. No bare hand contact win alternate method properly fo			
					6. Time as a Public Healt	th Control proceed	huras fr racords	+		<u> </u>				and meaned property to			
	•				o. Time as a rubiic Heart	ui Control, proced	ures & records								ceptible Populations		
					Аррі	roved Source				~				 Pasteurized foods used; Pasteurized eggs used when 		tered	
					7. Food and ice obtained	from approved so	urce; Food in							eggs cooked			
	~				good condition, safe, and destruction	•									Chemicals		
					8. Food Received at prop	Spring/Sou	thern Star			1				17. Food additives; approved	l and properly stored:	Washing Eruits	
	~				check at receip					~				& Vegetables	rand property stored,	washing Fruits	
						from Contaminat	tion		3					water only 18. Toxic substances proper	y identified, stored an	nd used	+
					9. Food Separated & prot												
	~				preparation, storage, disp	olay, and tasting								Wat	er/ Plumbing		
3					10. Food contact surfaces Sanitized at 100 pp	s and Returnables ppm/temperature	; Cleaned and			~			i	19. Water from approved so backflow device	urce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, previou arded	sly served or			~				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
							on Items (2 Po							rective Action within 10 da	ys		
U	I N	N O	N A	CO	Demonstration of	of Knowledge/ Po	ersonnel	R	U	J N	N O	N A	CO	Food Temperatu	ıre Control/ Identific	cation	R
Т	~			S	21. Person in charge pres and perform duties/ Certi				2				S	27. Proper cooling method u Maintain Product Temperatu		quate to	Т
	~				22. Food Handler/ no una	authorized persons	s/ personnel			~				28. Proper Date Marking and	d disposition		-
					Safe Water, Record	dkeening and Fo	nd Package			<u> </u>				29. Thermometers provided,	accurate, and calibrat	ted; Chemical/	+
						Labeling								Thermal test strips dial calibrated			
	~				23. Hot and Cold Water a	available; adequat	e pressure, safe							Permit Requiremen	t, Prerequisite for O	peration	
	7				24. Required records avail destruction); Packaged Fo		tags; parasite		V	V				30. Food Establishment Pe	rmit (Current/insp re	eport sign posted)	
									V	v				need current. 2			_
					Conformance wi 25. Compliance with Var	ith Approved Pro riance, Specialized								Utensils, Equal 31. Adequate handwashing f	aipment, and Vending acilities: Accessible a	0	
	~				HACCP plan; Variance of processing methods; man				2					supplied, used			
						umer Advisory								32. Food and Non-food Con	tact surfaces cleanable	e, properly	+
					Consu				2					designed, constructed, and u		√ K → F ====J	
	~				26. Posting of Consumer foods (Disclosure/Reminements to required	nder/Buffet Plate)/			2					33. Warewashing Facilities; Service sink or curb cleaning		used/	
							quire Correctiv	Actio) Da	ys or Next Inspection , Whi	chever Comes First		
O U	I N	N O	N A	CO	Prevention of	f Food Contamin	ation	R	U	J N	N O	N A	C	Food	Identification		R
1				S	34. No Evidence of Insec	ct contamination,	rodent/other		Т	· ·			S	41.Original container labelin	g (Bulk Food)		
1	\vdash				animals 35. Personal Cleanliness/	/eating, drinking o	r tobacco use	+		Ľ				DL	sical Facilities		
Ľ					36. Wiping Cloths; prope	erly used and store	od.	+						42. Non-Food Contact surface			
14	ļ I				37. Environmental contai	,	u		1	1					**		
1						mination		+						43 Adequate ventilation and	l lighting: designated	areas used	
1							AU .			~				43. Adequate ventilation and			
1	~				38. Approved thawing me		A.			ν ν				44. Garbage and Refuse prop	perly disposed; faciliti	es maintained	
1	~				38. Approved thawing m	r Use of Utensils			1	<u> </u>				_	perly disposed; faciliti	es maintained	
1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				38. Approved thawing me	r Use of Utensils & linens; properly	v used, stored,		1	<u> </u>				44. Garbage and Refuse prop	perly disposed; facilitied, maintained, and cl	ean	
1 1 1	\rightarrow				38. Approved thawing more and the second of	r Use of Utensils & linens; properly e utensils; properly	vused, stored, used		1	<i>V</i>				44. Garbage and Refuse prop 45. Physical facilities installed	perly disposed; facilitied, maintained, and cl	ean	

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	nent Name:	Physical A	ldress:	City/State:		License/Permit # Pag	e <u>2</u> of <u>2</u>				
Hunar	Chinese Restaurant			Rockwa	all, TX	FOOD5034					
Itom/I on	otion	Town E	TEMPERATURE OBSERVATION		Item/Loca	tion	Town E				
·		Temp F		Temp F		ite upright freezer ambient	Temp F				
		37-51	3 comp reach in/pork	+		2					
po	ork/eggrolls	40/39	chicken/cabbage	40/41	2 door r	41					
	eggrolls	49	noodles	39							
und	er/raw chicken	37	2 door reach in/chicker	37							
	eggrolls	40	chicken	37							
ho	t wells/soup	157	pork	41							
	soup	168	2 door reach in freezer ambient								
ri	ce pot/rice	178	white upright freezer ambient	4							
11	cc potricc		SERVATIONS AND CORRECTI		JS						
Item			NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW:										
31		rink hand sink hot water turned off. Will use back hand sink until repaired									
0.7	kitchen hand sink 132 F										
			high in cold top. Chicke								
	Removed top chicken at 51 in pan and moved to reach in cooler to be used first for dinner tonight										
	Removed eggrolls in bowl on top of pan. they were placed in bowl an hour ago.										
	Moved to under cooler. Will be used first at dinner rush.										
	Avoid storing knives between equipment/ not clean										
	Avoid storing rice spoons in standing water. Store dry or in water 135+										
45	Clean walls, floors,		•								
	Maintenance to floors in kitchen/ walls/seal gaps throughout										
	Clean fans in kitche										
	Clean shelves, tray		andalitation Assalatate			-1-1					
			er initial use. Avoid sto	oring ute	nsiis in	old cans.					
	The second secon										
35 Store employee items low and separate, not over prep tables											
10/33	Dishwasher not sanitizing. No 3 comp sink Will wash/rinse in dishwasher THEN will use one of the 2 comp sinks to sanitize until dishwasher repaired.										
24	·										
34 Gap at back door/screen door 33 No mop sink											
	No mop sink Walls in back to be made cleanable										
	Walls in back to be made cleanable Rusty shelves in back										
37	Store items 6 inches off of floor to clean										
47	Best to hang mop to dry										
	Label all spray bottles/soap, sanitizer, degreaser, etc										
42				, <u> </u>							
T-	Clean bottom floors of coolers/freezers										
Received	~		Print:			Title: Person In Charge/ Owne	r				
(signature)	Timmu Lac		Jimmy	Lac		Owner					
Inspected	l by:		Print:			<u> </u>					
(signature)	Jimmy Lac Chvisty Cov	tez, F	Christy Co	ortez,	RS	Samples: Y N # collect	eted				