

Retail Food Establishment Inspection Report

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

Date: 3/5/2021	Time in: 1:55	Time out: 3:14	License/Permit # FOOD5034	Est. Type restaurant	Risk Category medium	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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
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Establishment Name: Hunan Chinese Restaurant	Contact/Owner Name: Jimmy Lac	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	26/74/C
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Physical Address: 110 San Jacinto	Pest control : Contail/monthly	Hood Fervent Hands/3mo	Grease trap : Eagle/500gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	✓					✓					
						✓					
Approved Source						Preventing Contamination by Hands					
✓						✓					
✓						✓					
Protection from Contamination						Highly Susceptible Populations					
✓						✓					
3						3					
✓						✓					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						W					
✓						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						Consumer Advisory					
✓						2					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Food Identification					
1						✓					
1						Physical Facilities					
1						1					
1						✓					
✓						✓					
Prevention of Food Contamination						Proper Use of Utensils					
1						1					
1						✓					
1						1					
1						1					
1						1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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/chicken	37-51	3 comp reach in/pork	39	small white upright freezer ambient	2
pork/eggrolls	40/39	chicken/cabbage	40/41	2 door reach in cooler/cut greens	41
eggrolls	49	noodles	39		
under/raw chicken	37	2 door reach in/chicken	37		
eggrolls	40	chicken	37		
hot wells/soup	157	pork	41		
soup	168	2 door reach in freezer ambient	8		
rice pot/rice	178	white upright freezer ambient	4		

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:
31	Drink hand sink hot water turned off. Will use back hand sink until repaired kitchen hand sink 132 F
27	Avoid stacking chicken too high in cold top. Chicken on top stacked high for an hour.
2	Removed top chicken at 51 in pan and moved to reach in cooler to be used first for dinner tonight
2/27	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.
39	Avoid storing knives between equipment/ not clean
39	Avoid storing rice spoons in standing water. Store dry or in water 135+
45	Clean walls, floors, under equipment
45	Maintenance to floors in kitchen/ walls/seal gaps throughout
37	Clean fans in kitchen
42	Clean shelves, trays
40/39	Discard single use items after initial use. Avoid storing utensils in old cans.
36	Store wiping cloths in Sani bucket
18	Sani bucket needs to be 100 ppm bleach. At inspection, sani at 200+ ppm.
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.
34	Gap at back door/screen door
33	No mop sink
45	Walls in back to be made cleanable
32	Rusty shelves in back
37	Store items 6 inches off of floor to clean
47	Best to hang mop to dry
18	Label all spray bottles/soap, sanitizer, degreaser, etc
42	Clean bottom floors of coolers/freezers

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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