

Retail Food Establishment Inspection Report

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

Date: 9/4/2020	Time in: 2:55	Time out: 3:55	License/Permit # FOOD5034	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Hunan Chinese Restaurant	Contact/Owner Name: Jimmy Lac	* Number of Repeat Violations: _____	18/82/B
Physical Address: 110 N San Jacinto Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Contail Pest Control/monthly	Hood Fervent Hands/3mo	Grease trap : Eagle/500 gal/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						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
	✓					Chemicals					
	✓					✓					
	✓					✓					
3						Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					2					
Conformance with Approved Procedures						Consumer Advisory					
	✓					2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						Proper Use of Utensils					
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 N 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
hot holding/soup	161	under/pork skewers	40	small white freezer ambient	5.6
rice	142	hot holding rice	163	2 door veggie/cut lettuce	41
grill cold top/beef	50	brown rice	152	2 door cooler/rice/rice	41/41
chicken/pork	41/47	stir fried pork	181	fried chicken	41
shrimp	41	3 door cooler/chicken	41	2 door freezer ambient	8.4
under/noodles	45	noodles	41		
cold top/fried chicken	41	beef	41		
eggrolls/pork	41/41	white freezer ambient	5.4		

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:
	Hand sink 140
	2 comp sink 128
33	No 3 comp sink, minimum requirement
	Dishwasher 100 ppm bleach
42	Clean fans in kitchen
45	maintenance to floors, walls in kitchen
40	Avoid storing knives in between equipment
2	Grill cold top needs to cold hold at 41 or below.
	Beef only out for an hour. Just enough for 1 or 2 orders. will be used within 4 hours or discarded.
39	Avoid storing knives, etc in standing water. Instead store dry and Wash, rinse, sanitize at least every 4 hours.
45	Maintenance to floors in back. maintenance to walls
34	Large gap around back door
34	Flies
	Sani bucket 100 ppm bleach
9	Store raw chicken in coolers low and separate, not over ready to eat foods
31	Hand sink near drink counter, no hot water. minimum 100
36	Store wiping cloths in Sani bickets
37	Hang mops to dry, avoid standing mop water
32	Rusty shelves throughout
45	Clean walls behind prep tables in back
42/45	Clean any areas, walls, pipes, fans with dust and grease accumulation
	Covid 19 Response
	Front of the house, masks worn
	After every table clears, sanitized. Social distancing, less than 50% occupancy
	Testing required before returning to work if ill or exposed.
	Gloves worn for all prep of ready to eat
	Self monitoring of employee health

Received by: (signature) <i>Jimmy Lac</i>	Print: Jimmy Lac	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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