Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		^	Time in:		icense/Permit #							Est. Type Risk Category Page 1 of 2	<u> </u>						
		pose of Inspection: 1-Routine 2-Follow Up 3-Con ablishment Name: Contact/Own				_	4 Inve	eti -	tio	—r									
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Hunan Chinese Restaurant Jimmy Lac						<u> </u> 4-	mves	suga	uon	L	* Number of Repeat Violations: ✓ Number of Violations COS:								
Physical Address: 110 N San Jacinto Rockwall, TX Pest control: Contail Pest Control/mont					hly	Hoo		s/3mo	e trap : Follow-up: Yes	3									
Ma					Status: Out = not in copoints in the OUT box for Prio	each numbered		Mark '✓'		ckma	rk in	appr	opriat	te bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1			
Co O U	mpli I N	iance N O	Stat N A	c C O	Time and Ten	nperature for I	Food Safety		R	O U	ompli I N	ance N O	N	us C O	Employee Health	R			
T			А	S	(F = d 1. Proper cooling time	egrees Fahrenh and temperature				T			A	s	12. Management, food employees and conditional employees;				
	~				2 B C 11 W 11		105/4505				~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding	g temperature(4)	1°F/ 45°F)				~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding										Preventing Contamination by Hands				
	~				4. Proper cooking time			2			~				14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating pro- Hours)	cedure for not h	nolding (165°F)	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
	6. Time as a Public Health Control; procedures & r					ocedures & rec	ords							Highly Susceptible Populations					
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Southern Star									Chemicals					
	~				8. Food Received at proper temperature						_		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					discarded Protection	n from Contam	nination				V				Water only 18. Toxic substances properly identified, stored and used				
3					9. Food Separated & pr preparation, storage, di	otected, preven	nted during food	l							Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 100	es and Returnal ppm/temperatu	bles ; Cleaned a	ind			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of reconditioned disc	of returned, prevarded	viously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
				_			lation Items	(2 Poin	ts) vi	iolati	ions	Rear	uire	Cor	rective Action within 10 days				
	т	3.7	3.7	2			ation items			_	-	_		_	recure neuon winin 10 days				
O U T	I N	N O	N A	C O S	Demonstration		e/ Personnel		R	O U T	I N	N O	N	C O S	Food Temperature Control/ Identification	R			
		N O		O	Demonstration 21. Person in charge pr and perform duties/ Ce	esent, demonst	e/ Personnel			O U		N	N	C O		R			
	N	N O		O	21. Person in charge pr	resent, demonstratified Food Ma	e/ Personnel tration of knowl anager/ Posted	edge,		O U	N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R			
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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)

Establish	ment Name:	Physical A	ddress:	City/Stat	ite:		License/Permit #	Page	<u>2</u> of <u>2</u>		
	n Chinese Restaurant	110 N		Rockwall, TX FOOD5034							
			TEMPERATURE OBSERV								
Item/Loc		Temp F	Item/Location				Item/Location		Temp F		
hot ho	olding/soup	161	under/pork skewer		-0	small white freezer ambient			5.6		
	rice	142	hot holding rice		63	2 door veggie/cut lettuce			41		
	I cold top/beef		brown rice		52	2 door cooler/rice/rice			41/41		
C	hicken/pork	41/47	stir fried pork	18	81	fried chicken			41		
	shrimp	41	3 door cooler/chicke	n 4	-1	2 door freezer ambient			8.4		
un	ider/noodles	45	noodles	4	41						
cold	top/fried chicken	41	beef	4	1						
e	ggrolls/pork	41/41	white freezer ambie	nt 5.	.4						
T.		OB	SERVATIONS AND CORRECT	TIVE AC	CTION	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS	DIREC	CTED TO TH	E CONDITIONS OBSERV	ED A	1D		
	Hand sink 140										
	2 comp sink 128										
33	No 3 comp sink, mi	nimum r	equirement								
	Dishwasher 100 pp		•								
42	Clean fans in kitche										
45	maintenance to floo		s in kitchen								
40	Avoid storing knive										
2			hold at 41 or below.								
	•		enough for 1 or 2 orders.	will be	used	l within 4	hours or discarde	ed.			
39	Avoid storing knives, etc	in standing	g water. Instead store dry ar	ıd Wash	n, rins	e, sanitize	e at least every 4 ho	urs.			
45	Maintenance to floo	ors in ba	ck. maintenance to w	alls			•				
34	Large gap around b										
34	Flies										
	Sani bucket 100 pp	m bleac	:h								
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		,								
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										
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.									
		Ju.									
Gloves worn for all prep of ready to eat Self monitoring of employee health											
Received	l by:		Print:				Title: Person In Charge/	Owner			
(signature)	Timmy Lac		Jimmy	Lac	C						
Inspected (signature)	Jimmy Lac d by: CWisty C	ovto	Christy			67					
	2, 4, cocy C	5,00	$_{\mathcal{O}}$ \perp Officially		JI L	<u></u>	Samples: Y N #	collecte	ed		