

# Retail Food Establishment Inspection Report

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

Date: <b>7/6/2023</b>	Time in: <b>1:30</b>	Time out: <b>2:43</b>	License/Permit # <b>FS-8825</b>	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: <b>Koung Thai Restaurant</b>	Contact/Owner Name: <b>Syamphay Chanhmisay</b>	* Number of Repeat Violations: _____	<b>14/86/B</b>
Physical Address: <b>2006 Goliad Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : Smith Thompson/5-24-2023	Hood C&V/5-8-23	Grease trap : America's/5-11-2023/3mo/1000gal	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
<b>3</b>					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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 & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Restaurant Depot/Costco</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
<b>Protection from Contamination</b>							✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>3</b>		<b>2</b>					28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>		
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2023</b>	
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>						<b>2</b>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
<b>1</b>					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
<b>1</b>					36. Wiping Cloths; properly used and stored		<b>1</b>					42. Non-Food Contact surfaces clean	
<b>1</b>					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>						<b>1</b>					45. Physical facilities installed, maintained, and clean		
<b>1</b>					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
<b>1</b>					40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received by: (signature) <i>Syamphay Chanhmisay</i>	Print: Syamphay Chanhmisay	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Koung Thai Restaurant</b>	Physical Address: <b>2006 Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8825</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/milk	46	cooked veggies	36	left cold top/corn	41
Tea for reference	44	cooked pork	37	mushrooms	40
glass front cooler/all non TCS	above 41	under/corn	40	under/cooked chicken	37
WIC/cooked chicken	32	crab	37	curry sauce	40
cooked potatoes	38	Rice pot	157	large white freezer ambient	6
cooked pork	30	Rice pot	161	small white freezer ambient	
cooked shrimp	30	soup	155	WIF ambient	19
right cold top/cooked chicken	37	soup	152		

**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:
	Drink hand sink 106F equipped
2	Under counter drink cooler not cold holding at 41F or below. Only thing in cooler TCS was milk/moved to back cooler as had been in there for only 2 hours
39	Store ice handles out of ice in ice machine
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	3 comp sink 112 F
	Glass front cooler not cold holding at 41F or below/all non TCS foods only
36	Need to store wiping cloths in sanitizer buckets/not in prep areas
42	Need to clean spice carts
45	Need to clean walls behind spice carts
40	Avoid re-using disposable containers/need to use NSF containers instead for storage
34	Flies
42	To clean shelves, in, around , and on equipment
45	To clean floors, food debris
45	Need to clean fan guards in WIF/WIC
37	Floor storage throughout/ store 6 inches off of floor to clean
37	Watch floor storage of pots/must sanitize before placing on counters
28	Indicate date marking when pulled from freezer/shrimp dated 8 days ago but was pulled from freezer today
	Food is cooked then frozen and pulled one pan a day for use of that day (small amounts). 6 days available for use when pulled from freezer
	Back hand sink equipped 129F
32/35	Repairs to be made on formica in drink station/to be made cleanable
45	Replace molding caulking behind 3 comp sink
45	Chipped paint throughout/ to be made cleanable
	Sushi area only being used for drinks, wine and supplies/no TCS foods
	Sushi hand sink 107F equipped
42/39	Need to clean shelf where clean dishes are stored in back kitchen over 3 comp sink

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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