Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/13/2024			202	24	Time in: 12:30	Time out: 1:55	License/F			en	t/t	0	po	ost	Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{2}_{-}$
Purpose of Inspection: 1-Routine 2-Follow Up Establishment Name: Cont							4-	Inve	stiga	tion		5-CO/Const		6-Other	TOTAL/	SCORE		
K	our	ishm ng al A	Th	ai	ne:		Contact/Owner Mei Ling control:	Name:	Но	ad		C		asc trap.			28/7	'2/C
20	06	Gol	liad	Ro	ockwall, TX	Win	g 8/5-2-2024			/4-3-2	2024	Am	eric	ea's Best/5-7-24/		No		
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered iter	m Mark		eckm	ark in	appr	opria	te bo	plicable COS = ox for IN, NO, NA, ive Action not to	COS Mar	ite \mathbf{R} = repeat vio	e box for R	Watch
O U	mpli I N	iance N O	e Sta N A	tus C O		perature for Foo		R	O U		iance N O	Stat N A	C O		Emplo	ovee Health		R
W				S	1. Proper cooling time a	egrees Fahrenheit) and temperature)		Т	7			S	12. Management knowledge, respo		rees and conditional	employees;	
					2. Proper Cold Holding	temperature(41°F	F/ 45°F)							13. Proper use of	f restriction an	d exclusion; No dis	charge from	
3					3. Proper Hot Holding to	emperature(135°F	7)			-				eyes, nose, and			_	
	ر د				4. Proper cooking time a					~				14. Hands clean	ed and proper	tamination by Har ly washed/ Gloves u		y
	\ \ \				5. Proper reheating proc Hours)	cedure for hot hold	ding (165°F in 2	\dagger		~					d contact with	ready to eat foods o		,
	·				6. Time as a Public Hea	alth Control; proce	edures & records											-/
					Ani	proved Source				\ <u>\</u>				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained	d from approved s				<u> </u>				eggs cool		quired		
	~				good condition, safe, an destruction Rest D	chern Star							Chemicals					
	8. Food Received at proper temperature						_				& Vegetables		and properly stored;	Washing Fr	uits			
	check at receipt Protection from Contamination				ation		3					18. Toxic substan		identified, stored an	ıd used			
3					9. Food Separated & propreparation, storage, dis		during food				ı				Water	r/ Plumbing		
3					10. Food contact surface Sanitized at		s; Cleaned and			~				19. Water from a backflow device		ce; Plumbing install	ed; proper	
	~				11. Proper disposition o		usly served or			~			İ	20. Approved Se disposal	wage/Wastew	vater Disposal Syste	m, proper	
		ш						$\bot \bot$										
					Pric	ority Foundati	ion Items (2 Po	oints) ı	riolat	tions	Requ	uire	Cor	rective Action wi	ithin 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ F	Personnel	r R	violat O U T	I N	Requ N O	N A	Cor C O S			e Control/ Identific	ation	R
		N O		О	Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledge/ F	Personnel ion of knowledge,	_	O U	I N	N	N	C O	Food	Temperature	e Control/ Identific		R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ Fesent, demonstrati	Personnel ion of knowledge, iger/ Posted	_	O U T	I N	N	N	C O	Food 27. Proper coolin Maintain Produc 28. Proper Date	Temperature ng method use t Temperature Marking and c	e Control/ Identific d; Equipment Ade disposition	quate to	
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Received by: (signature) Mei Ling	Print: Mei Ling	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ng Thai	Physical A 2006		City/State: License/Permit # need current/to post Page 2 of						
T4/T		Т Е	TEMPERATURE OBSERVAT		Ttom/T and		Т			
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	uon	Temp			
under drink cooler/milk		41								
white freezer ambient		2	WIF ambient	3						
rice	e pot/rice pot	178/161	cold top/cooked veggies	41						
	sauce	181	chicken 41							
	soup	167	pineapple for reference	41						
WIC	/cooked chicken	42	cold top/cooked veggies	41						
COC	oked chicken	51	sauce	41						
COC	oked chicken	55								
			SERVATIONS AND CORRECTIV	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO T	HE CONDITIONS OBSE	RVED AND			
31	Drink hand sink 107	7F								
31	Avoid using hand si	nk othe	r than for hand washing							
18	To store spray bottl									
18	· · · · · · · · · · · · · · · · · · ·		tact, for non food contact only/als	o Clorox w	ipes/to be ι	used for non food cor	ntact only			
10/33	Dishwasher not sanitizing	at 100pp	m chlorine /Primed and then w	as sanitizi	ng/ need t	o monitor and che	ck often			
	3 comp sink 120F									
2	Evaporated milk opened/instr	uctions to re	efrigerate after opening/discarded ir	sauce cod	ler (not cold	I holding at 41F or bel	low)			
45	To clean floors/food	debris								
18	To label all spray bo	ottles								
35	To store all persona	al items	(lotions, creams) low an	d separ	ate					
36	To store wiping clot	hs in sa	ni buckets, not on prep	counte	rs and t	ables				
9	Need to store raw s	helled eggs low/separate/ not over ready to eat foods								
28	Need to date mark	s foods once cooked or opened/ discard at day 7								
27	Need to aggressively cool foods/use shallow metal pans, no lids, 2 hours to 70 then 4 hours to 41F, don't stack until 41F internal temp									
	Chicken in WIC made an hour previous/still within cooling down time/took lids off									
34	Dead roach/to call p	est con	trol							
42	To clean in/around/on equipment									
	Sani bucket at 200 ppm quats									
	Back hand sink 127F equipped									
37			F/to protect foods under							
42			dead bugs and roaches	3						
32	Some rusty shelves	under _l	orep tables							
34										
42	To clean equipment, rice pots, soup pots, etc									
45	To address mainter	nance to	building, baseboards w	here br	oken, fil	l holes in walls	<u>;</u>			
Received (signature)			Mei Ling	<u>g</u>		Owner	e/ Owner			
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: Y N	# collected			