

Retail Food Establishment Inspection Report

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

Date: 6/13/2024	Time in: 12:30	Time out: 1:55	License/Permit # need current/to post	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: Koung Thai	Contact/Owner Name: Mei Ling	* Number of Repeat Violations: _____	28/72/C
Physical Address: 2006 Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Wing 8/5-2-2024	Hood C&V/4-3-2024	Grease trap : America's Best/5-7-24/1000gal	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
W					1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					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)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				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		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 Rest Depot/Southern Star		Chemicals						
	✓				8. Food Received at proper temperature check at receipt		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
Protection from Contamination						3						18. Toxic substances properly identified, stored and used	
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded		✓					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 2		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2		2					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) need current/to post	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory						2					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		2					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
1					34. No Evidence of Insect contamination, rodent/other animals		✓					41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Koung Thai	Physical Address: 2006 Goliad	City/State: Rockwall, TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under drink cooler/milk	41	veggies	41		
white freezer ambient	2	WIF ambient	3		
rice 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		
cooked chicken	51	sauce	41		
cooked chicken	55				

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 107F
31	Avoid using hand sink other than for hand washing
18	To store spray bottles low and separate
18	Lysol sprays not approved for food contact, for non food contact only/also Clorox wipes/to be used for non food contact only
10/33	Dishwasher not sanitizing at 100ppm chlorine /Primed and then was sanitizing/ need to monitor and check often
	3 comp sink 120F
2	Evaporated milk opened/instructions to refrigerate after opening/discarded in sauce cooler (not cold holding at 41F or below)
45	To clean floors/food debris
18	To label all spray bottles
35	To store all personal items (lotions, creams) low and separate
36	To store wiping cloths in sani buckets, not on prep counters and tables
9	Need to store raw shelled eggs low/separate/ not over ready to eat foods
28	Need to date mark 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 pest control
42	To clean in/around/on equipment
	Sani bucket at 200 ppm quats
	Back hand sink 127F equipped
37	Lots of condensation in WIF/to protect foods underneath
42	To clean under light covers/dead bugs and roaches
32	Some rusty shelves under prep tables
34	Some flies
42	To clean equipment, rice pots, soup pots, etc
45	To address maintenance to building, baseboards where broken, fill holes in walls

Received by: (signature) <i>Mei Ling</i>	Print: Mei Ling	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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