Retail Food Establishment Inspection Report											tion Report First aid kit Allergy policy Vomit clean up Employee health					
Date: Time in: Time out: License/Pe 12/18/2023 1:25 2:55 FS-8								5					Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complain								_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E		
Establishment Name: Contact/Owner N												* Number of Repeat Violations: ✓ Number of Violations COS:	~			
Physical Address: Pest control : 2006 Goliad Rockwall, TX Smith Thompson/10-26-20								Ho		-			se trap : Follow-up: Yes 10/90//	4		
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W - Wa												1				
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																
0	Î	I N C Time and Temperature for Food Safety				R		0	ompli I N	ianco N O	Euclass Held	R				
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	IN	0	A	0 S				
	~			1. Proper cooling time and temperature					~				knowledge, responsibilities, and reporting			
	~				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	_			
		~			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,)			
		 Hours) 6. Time as a Public Health Control; procedures & records 											alternate method property followed (APPROVED 1N)			
	• Inne as a Public Health Control; procedures & records											Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	Approved Source							~				Pasteurized eggs used when required eggs cooked				
	۲				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant Depot/Hiep Phong Bl	3C							Chemicals			
	2				8. Food Received at proper temperature				۲				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at receipt Protection from Contamination				~				water only 18. Toxic substances properly identified, stored and used			
3				~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing			
	~				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 discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	T	Priority Foundation Items (2 Po		Points R		olat 0	ions I		uire N	Cor		R				
Ŭ T	Ň	0	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	N	N O	A	Ö S				
	~				21. Person in charge present, demonstration of knowledg and perform duties/ Certified Food Manager/ Posted Δ	e,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~		4 22. Food Handler/ no unauthorized persons/ personnel						~				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				~	~			30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023			
					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			W					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/Buffet Plate)/ Allergen Laber				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Т	N	N	C	Core Items (1 Point) Violations Require Correction	ve Act		Not	to E	xcee N	ed 90 N			R		
U T	I N	N O	N A	C O S	Prevention of Food Contamination	ĸ		U T	I N	N O	N A	C O S	Food Identification	A		
	~				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 clean43. Adequate ventilation and lighting; designated areas used			
L	~				37. Environmental contamination38. Approved thawing method	\downarrow			~				4.5. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained			
	~						-		~				44. Garbage and Reruse property disposed; facilities maintained 45. Physical facilities installed, maintained, and clean			
F					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-	1					46. Toilet Facilities; properly constructed, supplied, and clean			
	~				dried, & handled/ In use utensils; properly used				~				······································			
					40. Single-service & single-use articles; properly stored and used		1		~				47. Other Violations			

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

Form EH-06 (Revised 09-2015)

	^{ment Name:} g Thai Restaurant	Physical A 2006	Goliad	City/State: Rockwa	II, TX	License/Permit # FS-8825	Page <u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA' Item/Location	TIONS Temp F	Item/Locat	ion		Temp F					
	counter drink cooler	32	tofu	36		F ambient		9					
white	e freezer ambient	11	soup on stove	177									
R	ice pot/rice	153	noodles on ice	40/41									
	soup	155	chicken on ice	40									
	soup	149	left cold top/chicken	40									
cold t	op/cooked veggies	36	pork	40									
	tofu	38	shrimp	39									
unde	r/cooked chicken	39	scallops	40									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND													
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NI HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	JED TO TH	IE CONDITIONS OBSERV	'ED AP	ID					
	Drink hand sink 116	6F											
32	Seal any exposed v												
W	Keep hand sinks accessible and equipped with soap and paper towels												
36	Avoid using linens on drink carts under drink items, use a drainable mat instead												
	3 comp sink 119+F												
40	warewash hand sink 109F equipped												
42	To clean in/around/												
36	to store wiping cloth			a ata la	wood	anarata							
35 W			urses, cups, water bottle /protect foods undernea		w and s	separate							
9			ow and separate, not o		v to pat	foods COS							
- 5	Sani bucket setup to	~ ~	-			10003. 000							
W	•		Phong BBQ/must still follow cooling	a down times	of 2 hours	to 70F then 4 hours to	41F						
40			iners, avoid single use c										
	3 comp sink 110+F	<u>je eenta</u>											
45	Replace caulking be	ehind 3	comp sink										
42	Clean fan guards in		1										
45	Need to clean floors		·										
32	Some rusty shelves	in WIC											
Received	by:		Print:			Title: Person In Charge/	Owner						
(signature)	Syamphay Chank	hmisay	Syamphay C	Chanhm	isay	Owner							
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	ed					
Form EH-0	5 (Revised 09-2015)												