Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City o

	<u> </u>
of Doolawall	
of Rockwall	

✓ First aid kit
Allergy policy/training Vomit clean up Employee health
∠ Vomit clean up
Employee health

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					tion: 1-Routine	2-Follow		Complai			Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCOI	RE
Establishment Name: Contact/Owner Name: Syamphay Cl										★ Number of Repeat Violat ✓ Number of Violations CO	s COS:		_					
Physical Address: Pest control: 2006 S Goliad Smith Thompson 11/22						Hood Grease trap//waste oil Follow-up: Yes			14/86/	В								
Compliance Status: Out = not in compliance IN = in compliance							$0 = \mathbf{no}$	٠		N/	١		-	-	lation W-Wate	ch		
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an in appropriate box for IN, NO, NA, COS Mar								e box for R										
Co	Compliance Status						Compliance Status											
O U T	I N	N O	N A	C Time and Temperature for Food Safety				R	R O I N N C Employee Health						yee Health		R	
1		_		o					1	/				12. Management, food employe knowledge, responsibilities, and	employees;			
					2. Proper Cold Holding	z temperature(4	41°F/ 45°F)								13. Proper use of restriction and	charge from		
	/				Good	, I (,				~				eyes, nose, and mouth Need to post at hand s			
	/			3. Proper Hot Holding temperature(135°F) Good									Preventing Contamination by Hands					
		/			4. Proper cooking time	and temperatu	ıre				/				14. Hands cleaned and properl	y washed/ Gloves u	sed properly	
		/			5. Proper reheating pro Hours)	cedure for hot	holding (165°I	F in 2				/			15. No bare hand contact with alternate method properly follo			
		•			6. Time as a Public He	alth Control; p	procedures & re	ecords							Highly Succes	ptible Populations		
					Prep only						Π				16. Pasteurized foods used; pro	phibited food not off	fered	
						proved Source							'		Pasteurized eggs used when rec Cooking	quired		
	/				7. Food and ice obtained good condition, safe, and destruction			od in							Ch	emicals		
	✓				8. Food Received at pro		ıre				~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	
					•	n from Contai	mination			3					Water 18. Toxic substances properly i	identified, stored an	d used	
					9. Food Separated & propagation, storage, di	rotected, preve	ented during foo	od		3					To label	/ Dlumbing		
W					Watch for cross contamina 10. Food contact surface	ation. Possibilitie	s	1 and			ı				19. Water from approved source	/ Plumbing	adı proper	
	~				Sanitized at 200			i and			/				backflow device City approved	x, I lumonig instant	си, ргорсі	
		_			11. Proper disposition	of returned, pr	eviously served	d or			/				20. Approved Sewage/Wastew	ater Disposal Syster	m, proper	
									reconditioned Discussed V									
					O Demonstration of Knowledge/ Personnel			inta)		:	Dag	:	Car					
O U T	I N	N O	N A	C O S				s (2 Poi	nts)	violat O U T	I N	Req N O	N A	C C O S		: Control/ Identific	ation	R
U				О		n of Knowleda	ge/ Personnel stration of know	vledge,		O U	I N	N	N	C O	rective Action within 10 days	d; Equipment Adec		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Chanhmisay Chanhmisay	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: g Thai restaurant	Physical A		ity/State: Rockwal		Page <u>2</u> of <u>2</u>		
	<u> </u>		TEMPERATURE OBSERVAT	IONS				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F		
2 door	cooler under counter	37/38	Cold top unit 2		Wic			
Glas	ss front cooler		Mushrooms / sauce	36/38	Peppers	40		
C	Cut veggies	40	Sauces inside	38/38	Beef	38		
D	eep freezer	7.1	Deep freezer	18	Chicken	38		
	Crock pot	140	Ice in noodles	36	Shrimp	39		
Ri	ce container	161	Wif	9.8	Noodles	40		
Cold to	p veggies cabbage inside	38			Rice cooker	140		
Chicke	en / shrimp on cold top	35/33						
			SERVATIONS AND CORRECTIV					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVE	ED AND		
	Hot water in restroom	121 (too	k a while for it to arrive in m	ens room	1)			
	Dry storage just receiv	ed delive	ered					
37	Need to eliminate floor	r storage	under shelving					
42	Not using sushi bar - b	out must	clean out this area					
40	To invert to go contain	ers store	d in this area					
46	To remove clutter from s	ushi bar a	area and keep access to hand	sink as ne	eeded to use this area as a be	everage bar		
39	Avoid using red linens	to line s	helves and tables and carts					
37	Wait station - to elimin	ate stora	ge of bottles of sodas on flo	or				
	Reminder to use conta	ainers for	water that are nsf approved					
	To move water dispens	ser away	from hand sink p- placed or	n shelving	g			
32/45	To make repairs to Formica w	here peelin	g and seal all wood to make washab	le where ne	eded / also to address chipped pair	nt on walls etc		
47 42	To replace gaskets wh	ere need	ed in under counter cooler i	n wait sta	ation and clean inside this u	ınit		
	Keep an eye on ice ma							
18	Need to label all spray							
42/45	, ,		sink. And mop sinks clear					
42	•		elves to clean food storage	containe	rs outsides and trash cans I	lol		
40	·							
33	Reusing tooo many disposable containers To scrub out indicator basket of Dishmachine / currently at 100 ppm							
37	To scrub out indicator basket of Dishmachine / currently at 100 ppm Watch when placing pans on floor and then placing on the table							
					advised to use freezer if n	eeded		
42/45	Tofu fries 35 mins ago - 71 F cooling down to then place into cooler advised to use freezer if needed 5 Detailed cleaning needed on cookline between, and under and around the bricks are porous!!!							
40 !								
37	3 1 33							
45/42/45	Wif floor storage issue - organize and date when freezing if ready to eat Need to clean walls and shelving and floor in WIC - shelving is thick with accumulation							
			nder to date all Tcs foods opene			vithin 24 hrs		
	Sanitizer in bucket 200) ppm	·					
!!	To send pice of addition	nal oloor	uing and et					
Received	To send pics of addition		Print:		Title: Person In Charge/ O	wner		
(signature)	See abov	e'e			The Person in Charge O			
Inspected (signature)		itici al	Print:					
	newy kwipa	uruk	(N)		Samples: Y N # co	ollected		