

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Syamphay Chanhmisay <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Koung Thai restaurant	Physical Address: 2006 S Goliad	City/State: Rockwall	License/Permit # FS 8825	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door cooler under counter	37/38	Cold top unit 2		Wic	
Glass front cooler		Mushrooms / sauce	36/38	Peppers	40
Cut veggies	40	Sauces inside	38/38	Beef	38
Deep freezer	7.1	Deep freezer	18	Chicken	38
Crock pot	140	Ice in noodles	36	Shrimp	39
Rice container	161	Wif	9.8	Noodles	40
Cold top veggies cabbage inside	38			Rice cooker	140
Chicken / shrimp on cold top	35/33				

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. ALL TEMPS TAKEN IN F
	Hot water in restroom 121 (took a while for it to arrive in mens room)
	Dry storage just received delivered
37	Need to eliminate floor storage under shelving
42	Not using sushi bar - but must clean out this area
40	To invert to go containers stored in this area
46	To remove clutter from sushi bar area and keep access to hand sink as needed to use this area as a beverage bar
39	Avoid using red linens to line shelves and tables and carts
37	Wait station - to eliminate storage of bottles of sodas on floor
	Reminder to use containers for water that are nsf approved
	To move water dispenser away from hand sink p- placed on shelving
32/45	To make repairs to Formica where peeling and seal all wood to make washable where needed / also to address chipped paint on walls etc
47 42	To replace gaskets where needed in under counter cooler in wait station and clean inside this unit
	Keep an eye on ice machine interior
18	Need to label all spray bottles where needed
42/45	Keep area around three comp sink. And mop sinks clear
42	To keep cart clean / to clean shelves to clean food storage containers outsides and trash cans lol
40	Reusing too many disposable containers ...
33	To scrub out indicator basket of Dishmachine / currently at 100 ppm
37	Watch when placing pans on floor and then placing on the table
	Tofu fries 35 mins ago - 71 F cooling down to then place into cooler advised to use freezer if needed
42/45	Detailed cleaning needed on cookline between and under and aroundbricks are porous!!!
40 !	Avoid reusing thin plastic containers and also baggies / discussed not placing bags onto raw chicken
37	Wif - - floor storage issue - organize and date when freezing if ready to eat
45/42/45	Need to clean walls and shelving and floor in WIC - shelving is thick with accumulation
	Observed date marking in wic reminder to date all Tcs foods opened or ready to eat (precooked) OR use within 24 hrs
	Sanitizer in bucket 200 ppm
!!	To send pics of additional cleaning and et.

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Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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