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

Retail Food Establishment Inspection Report

City of Rockwall

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

	Date: Time in: Time out: License/Per FS 88						25					Est. Type Full	Risk Category High	Page 1 of	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na					4-Investigation					5-CO/Construction * Number of Repeat Violat	TOTAL/SCORE					
					staurant		uthammav							✓ Number of Violations CC	OS:	20/00	/D
	ysic 00 G		Addre .d	ess:		Pest cor Smith Th	ntrol : nompson 05/20	/21	Hoo 05/0						Follow-up: Yes ✓ No □	20/80	/D
Compliance Status: Out = not in compliance IN = in compliance IN = not observed NA = not applicable COS = corrected on site R = repeat violation W-										ch							
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark an √ in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days									ate box for R								
О	ompliance Status I N N C Time and Temperature for Food Safety						R	О		N	N	C				R	
T T	N	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$						U N O A O Employee Health T 12. Management, food employees and conditio							1		
		1. Proper cooling time and temperature						/				knowledge, responsibilities, an	empioyees;				
3		2. Proper Cold Holding temperature(41°F/ 45°F) Wic is borderline						/			charge from						
	/	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hand							nds			
	·	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves us							ised properly			
	-	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE Observed gloves						•	1.1				
		/	,		6. Time as a Public Hea Not using officially	lth Control; procedure	es & records					_		, and the second	ptible Populations		
	<u> </u>	_	<u> </u>			1.G							1	16. Pasteurized foods used; pro		fered	
	1	1				proved Source	Б 1:							Pasteurized eggs used when red All eggs cooked	quired		
	~				7. Food and ice obtained good condition, safe, an destruction Comme	d unadulterated; paras								Ch	emicals		
	/				8. Food Received at pro To always chec					/				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fruits	
					Protection	from Contamination	n		W					18. Toxic substances properly i Stored low to avoid having a)
3					 Food Separated & proparation, storage, dis Separating in wic / organize 	play, and tasting	ring food							Water	/ Plumbing		
W					10. Food contact surface Sanitized at _200_]	ac and Daturnahlac : C	Cleaned and		3				ı	19. Water from approved source backflow device			
					11. Proper disposition o				H				1	City approved need a 20. Approved Sewage/Wastew			1
		'			10.1	arded				'				disposal Drains	. ,		
			-						-		_						
0	Т	N	N	С	Pric	ority Foundation	Items (2 Poi				_			rective Action within 10 days			D
O U T	I N	N O	N A	C O S		of Knowledge/ Person	onnel	R R	O U T		N	N A	Corr C O S	Food Temperature			R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Aly Chanmysay	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015) holding ambient 36/37F - please have defrost

	checked to se	ee why	food t			elevate			1 _	
	nent Name: g Thai	Physical Address: Goliad			ty/State: lockwal	l	License/Permit # FS 8825		Page	2 of 2
		, ,		RATURE OBSERVATI			l		ı	
Item/Loc		Temp F	Item/Location		Temp F	Item/Locat			_	Temp F
Bar New cooler not plugged in				top below	37	Wic ambient			36	
			Crab n	neat/chicken	39/37					41/42
Cc	old top unit 1		Rice no	ne inside unit		Seed sprouts / shrimp/			imp/	42/42
Musl	hrooms /onions	40/40	Dee	p freezer	-7	Cabbage / butter			ter	41/42
Belov	v chicken / sauce	40/ 40	Rice	cooker 2	162	Wif				-14
	ColdTop 2		Glassl	Front cooler						
Chi	cken/ shrimp	38/38	S	auces	36/37					
	Chicken	38								
		OB	SERVATION	NS AND CORRECTIVE	E ACTION	NS .				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN	MADE. YOUR ATTENTION	ON IS DIREC	CTED TO TH	E CONDITIO	ONS OBSEI	RVED AN	ND
	Bar area is cluttered ri	aht now (due to new	cooler and organ	ization e	atc.				
	Will keep hand sink ac			_		;10				
	Dry storage new delive									
W						00				
	To replace tank lid on				NN —	00				
34	Flies present various									
40/45	Hot water 132 at hand			•						
42/45	Deep clean fans used				h a h din a	i all		م مادنه م		
39	Avoid rising blue linen								equip	ment
42/45 W	Detailed cleaning need Must have allergy train							•	ıts	
40	Avoid using paper tow			tio data witan dani	9 1410 1111	· a.io.goi.	0 00011 0	o pourre		
W	Reminder to put cut gr			and not on top of o	cold top/	cos / als	o remind	er that o	date m	narking
W	Is only 6 days for Tcs f			•			0 101111110	or triat (aato II	iaiiaiig
39/42/45	Must eliminate excess			•		1.				
35	Employee "shelf" on cl									
39	Shared items on table									
37/45	Impossible to properly		•							
19	Repair leak at sprayer				, ugo					
WIC	Wic is over stocked as									
	Needs deep cleaning!		na fans floo	or walls etc						
	Eliminate floor storage									
02										
09	Temps are borderline again 41/43/42 - BUT ambient is 36 F Must organize to store boxes of product low and also eggs not next to peppers etc (store boxes of eggs low)									
32/40										
	Ex:noodles /carrots / sauce / etc / also need to avoid storing items in grocery bags etc in freezer and need to see dating of Tcs when frozen.									
37	Eliminate floor storage				<u> </u>			3		
	See air gap at ice mad			 -						
	Facility is being put on			orrective action pla	n to add	dress				
Received	by:	-	Print	•			Title: Person	ı In Charge	e/ Owner	
(signature)	See abou	e/e								
Inspected	l by:		Print	:						
(signature)	Kelly Kírkpo	itríck	$rac{RS}{}$				Samples: Y	N	# collecte	ed