



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Aly Chanmysay</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Wic is holding ambient 36/37F - please have defrost checked to see why food temps are slightly elevated

Establishment Name: <b>Koung Thai</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8825</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar New cooler not plugged in		Cold top below	37	Wic ambient	36
Bar glassFront	38	Crab meat/chicken	39/37	Noodles / peppers	41/42
Cold top unit 1		Rice none inside unit		Seed sprouts / shrimp/	42/42
Mushrooms /onions	40/40	Deep freezer	-7	Cabbage / butter	41/42
Below chicken / sauce	40/ 40	Rice cooker 2	162	Wif	-14
ColdTop 2		GlassFront cooler			
Chicken/ shrimp	38/38	Sauces	36/37		
Chicken	38				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Bar area is cluttered right now due to new cooler and organization etc
	Will keep hand sink accessible in this area ans address clutter
	Dry storage new delivery - over stocked - willAddress floor storage
W	To replace tank lid on toilet in men's restroom - hot water in RR - 100
34	Flies present various locations / smallGap at back door
	Hot water 132 at hand sink and three compartment
42/45	Deep clean fans used in kitchen - coated with grease
39	Avoid rising blue linens as liners under cutting boards and shelving especially under cooking equipment
42/45	Detailed cleaning needed under, Behind and around cooking equipment and line equipment
W	Must have allergy training in place and take care when using known allergens such as peanuts
40	Avoid using paper towels on foods
W	Reminder to put cut greens inside cooler and not on top of cold top/ cos / also reminder that date marking
W	Is only 6 days for Tcs foods including sauces that require refrigerator.
39/42/45	Must eliminate excessive clutter of personal and unused items
35	Employee "shelf" on clean dish unit must be below customers
39	Shared items on tables must replace spoons etc throughout day
37/45	Impossible to properly clean floor due to excessive floor storage
19	Repair leak at sprayer at three comp sink
WIC	Wic is over stocked as well!!!
	Needs deep cleaning!!! Shelving fans floor walls etc
	Eliminate floor storage of food in both wic and wif
02	Temps are borderline again 41/43/42 - BUT ambient is 36 F
09	Must organize to store boxes of product low and also eggs not next to peppers etc (store boxes of eggs low)
32/40	Must avoid reusing plastic peeled garlic containers for all kinds of things!
	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 of food in wif and wic!
	See air gap at ice machine as well!!!
	Facility is being put on a deep cleaning corrective action plan to address

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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