

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Set up sink with quats at 200 ppm to use after washing until chlorine arrives tomorrow for machine

Establishment Name: Koung Thai	Physical Address: S Goliad	City/State: Rockwall	License/Permit #	Page 2 of 2
--	--------------------------------------	--------------------------------	-------------------------	-------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle Cooler		Wic		Deep freezer HTT	19
Wait station cooler		Seed sprouts		Cold top unit	
Milk / juice	40/30	Sauce		Veggies	38/39
Freezer	19	Raw chicken		Sauce	38
Glass front cooler	36/41	Lime for reference		Inside sauce	
Product semi frozen	12-14	Veggies		Yellow / green	38/38
High acid sauce	43	Wif		Cold top unit	36
Rice unit	155	In ice cold top shrimp	38	Shrimp / chicken	37/38

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:
	Not using bar for anything other than getting bottles out of cooler
	Hand washing is done in. Wait station
37	Avoid floor storage in dry storage and especially bags of rice on floor etc
	Hot water in restrooms 114 -128 kitchen too
39	Eliminate clutter and items not used throughout
39/37	Wait station watch floor Storage and secure co2 tanks
37	To address standing water in wait station cooler
35	Store employee medicine below food or water pitchers for customers
10/cos	To clean pink slime from inside ice machine on side of deflector panel
W	Shipping liner to be removed from outside of ice machine this makes it unwashable
19	Ice machine drain to be 1 inch over the floor drain
40	To remove yellow liner from freezers to allow to clean
	GlassFront cooler Holding 35/37
W	Reminder to thaw inside coolers
40/32	Avoid reuse of plastic garlic shipping containers and also cardboard avoid for storage of non original
39	Need to clean out Dishmachine scrub deposit in indicator basket
39 /42 /45	Clean around mop sink and organize / general details cleaning under behind and around
32	Seal all exposed wood shelving
35	Again watch storage of personal items on shelving over clean pans by
10/33/cos	Dishmachine not sanitizing - no chlorine attached to machine - setting up three comp sink sanitizer for today
32	NeedTo scrub shelving in wic tops and under / raw shelled eggs must be stored below sauces
32	Need to address rusty shelving in wic / general detailed cleaning
37	Address condensation in wif (all foods in containers or bags and avoid floor storage and clean
42/40/32	Clean fans / no reuse of baggies / no use of personal utensils or those we use at home
37	Time to defrost freezers / date for rotation / watch labels as they should have English
42	Clean inside coolers where needed both cold top units holding good product temps
	No bare hand contact of ready to eat foods / using utensils etc
Moved over	Watch storage of to go containers near febreze

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

Form EH-06 (Revised 09-2015)