\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
	Allergy policy/training
닏	Vomit clean up
ш	Employee health

Date: Time in: Time out: License/Per 06/27/2022 4:08 5:21 FS 88													Food handlers	U	Page 1 of 2				
OO/21/2022 4.00 5.21 F5 00				_	_	1-Tr				— r	5-CO/Construction	Page _ of _ of _ TOTAL/SCO							
Est	abli	shm	ent l	_	ne:	Contact/Owner N		_	4-11	* Number of				* Number of Repeat Viola	tions:	TOTAL/SCORE			
	`	_	hai .ddre	ec.		Chanhmisay control:						Gre	ease	✓ Number of Violations C e trap/ waste oil	OS: Follow-up: Yes ✓	16/84/B			
	olia		darc	.55.	To pr	ovide info at follow				ed tr	ripntocker / dar pro								
						O = not observed NA = not applicable In appropriate box for IN, NO, NA, COS							site \mathbf{R} = repeat vio	lation W-Watch ate box for R					
Priority Items (3 Points) violations R Compliance Status								uire					_	ive Action not to exceed 3 day	VS	-			
O U	I I N	N O	N A	C O	Time and Temperature for Foo		R	Compliance Status							R				
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			_	T				employees;						
		/						•	/				knowledge, responsibilities, ar						
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See									13. Proper use of restriction ar eyes, nose, and mouth	charge from				
					3. Proper Hot Holding temperature(135°F)									Emailed poster for hand sink Preventing Contamination by Hands					
		•			See 4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used									
					5. Proper reheating procedure for hot holding (165°F in 2						15. No bare hand contact with ready to eat foods or app					r approved			
		'			Hours)			•				YN)							
		/	6. Time as a Public Health Control; procedures & records Prep only												eptible Populations				
					Approved Source				•	/				16. Pasteurized foods used; pr Pasteurized eggs used when re		ered			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							F						Coo					
	good condition, safe, and unadulterated; parasite destruction Usda / reminder to have English label too												CI	nemicals					
					8. Food Received at proper temperature			ľ	T.			T		17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits			
								-						Water only 18. Toxic substances properly	identified stored on	d wood			
					Protection from Contamina			١	W					Watch storage	identified, stored an	u useu			
W					 Food Separated & protected, prevented preparation, storage, display, and tasting Watch organization in wic 	during food								Water	r/ Plumbing				
3				/	10. Food contact surfaces and Returnables Sanitized at <u>200</u> ppm/temperature	s; Cleaned and			3				ł	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper			
				_	11 Proper disposition of returned previous		\blacksquare	F					1	Air gap 20. Approved Sewage/Wastew	vater Disposal Syster	n, proper			
		~			reconditioned Discarded				•					Need grease trap					
0	I	N	N	С	Priority Foundati	nts)				_		Cor	rective Action within 10 days		R				
U T	N	N O	A	o s	Demonstration of Knowledge/ F	K					A	o s	Food Temperatur	e Control/ Identific					
	/				21. Person in charge present, demonstrationand perform duties/ Certified Food Manage 2			•					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	/				22. Food Handler/ no unauthorized person	ns/ personnel		-		/				28. Proper Date Marking and Good	disposition				
					Safe Water, Recordkeeping and Fo	ood Package		F	١,					29. Thermometers provided, a Thermal test strips	ccurate, and calibrate	ed; Chemical/			
	اء				Labeling 23. Hot and Cold Water available; adequa	ta praccura cafa		_						Yea					
	~				24. Required records available (shellstock		Ш							Permit Requirement, 30. Food Establishment Peri					
			/		destruction); Packaged Food labeled	tags; parasite			•					Posted	mit (Current/ insp si	ign posted)			
					Conformance with Approved Pr 25. Compliance with Variance, Specialize									Utensils, Equi 31. Adequate handwashing fac	pment, and Vendin	0			
			/		HACCP plan; Variance obtained for spec	ialized								supplied, used	mues. Accessible al	na property			
					processing methods; manufacturer instruc	uons		L						Equipped					
					Consumer Advisory				2					32. Food and Non-food Conta designed, constructed, and use General		, properly			
					26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate)	/ Allergen Label			2			1	1	33. Warewashing Facilities; in Service sink or curb cleaning	stalled, maintained, facility provided	used/			
					Watch nuts / separation / cooking to	o all	4					100	P	Machine not disp	ensing				
0	I	N	N	C	Core Items (1 Point) Violations Re		Actio R		0	I	N	N	С			R			
U T	N	0	A	o S	Prevention of Food Contamination, 34. No Evidence of Insect contamination,			-	U T	N	0		o s	41.Original container labeling	(Bulk Food)				
W	_				animals Watch for flies			L		•				ongmar container laucillig	(Sum 1 000)				
1					35. Personal Cleanliness/eating, drinking See		Щ							•	cal Facilities				
	/				36. Wiping Cloths; properly used and stor Store inside buckets	ed		L	1					42. Non-Food Contact surface See					
1					37. Environmental contamination See			Ľ	W					43. Adequate ventilation and I Hood clean regularly					
38. Approved thawing method Thawing inside wic									/			_]	44. Garbage and Refuse prope Watch	• •					
Proper Use of Utensils						-	1					45. Physical facilities installed General cleaning gals	address rusty ai	r gvents					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used										7	46. Toilet Facilities; properly of Equipped	constructed, supplied	l, and clean						
					See 40. Single-service & single-use articles; p	roperly stored	\dashv	-	#	+	+	+	\dashv	47. Other Violations					
1					and used See					•									

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-20 Set up sink wirh quats at 200 ppm to use after washing until chlorine arrives tomorrow for machine

	ment Name:	Physical A	ddress:	City/State:	CIIIIE	License/Permit #	Page _	2 of 2				
Koun	g Thai	S Goli		Rockwall								
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp F												
Bottle			Wic	1	_			19				
Cooler					Deep freezer HTT			19				
Wait	station cooler		Seed sprouts	old top unit								
<u> </u>	Milk / juice	40/30	Sauce	Veggies		38/39						
	Freezer	19	Raw chicken			Sauce		38				
Glas	ss front cooler	36/41	Lime for reference)	Ins	side sauce						
Prod	luct semi frozen	12-14	Veggies		Yellow / green			38/38				
	h acid sauce	43	Wif		Cold top unit			36				
1 119	Rice unit			38	Shrimp / chicken			37/38				
	nice unit	155	In ice cold top shrimp			np / chicke	;11	37/30				
Item	OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:											
	-		r than getting bottles out of	cooler								
_	Hand washing is done											
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 it											
39/37	Wait station watch floo											
37	To address standing w											
35	' '		w food or water pitchers for									
10/cos	•		ice machine on side of defle	•								
W	11 0		om outside of ice machine t	his make	s it unwas	shable						
19	Ice machine drain to b											
40	•		ezers to allow to clean									
147	GlassFront cooler Hole											
W	Reminder to thaw insi											
40/32			pping containers and also c		avoid for	storage of non o	rigina	<u>al</u>				
39			scrub deposit in indicator b									
39 /42 /45			ganize / general details clea	aning und	ler behind	and around						
32	Seal all exposed wood		·									
35		•	al items on shelving over cle	•								
10/33/cos			chlorine attached to machine		· · ·	<u> </u>	er tor	loday				
32	`		ops and under / raw shelled		St de Stor	eu deiow sauces						
32 37	-		in wic / general detailed cle		roid floor	storage and also						
42/40/32			II foods in containers or bages / no use of personal utens				ı					
37			or rotation / watch labels as									
42												
76	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	The second secon											
Received by: Print: Title: Person In Charge/ Owner												
(signature)	See abov Kelly kirkpo	e'e										
Inspected (signature)	l by:	T	Print:									
	Kelly Kirkpa	itrick	KS			Samples: Y N #6	collecte	ed				
Form FH-06	6 (Revised 09-2015)											