

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

Date: 12/22/2021	Time in: 10:20	Time out: 11:51	License/Permit # FS 8825	Est. Type Full	Risk Category High	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Koung Thai restaurant			Contact/Owner Name: Chanhmisay		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		14/86/B
Physical Address: 2006 Goliad		Pest control : ST 12/22/21		Hood Due 12/26/2021		Grease trap : Americans best vacuum 12/1/21 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
3				✓		W	✓				
	✓										
		✓					✓				
		✓					✓				
		✓									
		✓									
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						W	✓				
	✓					Water/ Plumbing					
W							✓				
		✓					✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
			✓				✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
Consumer Advisory						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
	✓					1					
1						W					
		✓					✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Koung Thai	Physical Address: 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
Bottles coolers non Tcs	45/43	Wic	39/40	Cold top 2	
Under counter cooler	47/51	Veggies/ tomatoes	41/40	Chicken / chicken	38/38
Dairy products		Pork/ lime	40/41	Veggies	39/
Glass front cooler	39/41	Wif	2	Inside crab meat	38
Rice	41	Deep freezer	16	Iced noodles	38/40
Deep freezer	7	Cold top unit		Rice cooker 2	149
Rice cooker	156	Cooked veggies	39-39	Crock pot just turned on	
		Sauces below	39/38	Soup	189

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:
	Hot water in restroom 112 F
40	Reminder to always invert to go containers on bar and tables
	Using side bar for bottles only / hand sink to be equipment as bottles are being opened on this area / may remove splash guard
39/37	To address clutter and eliminate floor storage
	Hot water at hand sink 105 / keep hand sink clear of red buckets
	Storing sanitizer in this area - wiping cloths inside
W	Clean ice dispenser tube - a small amount of slime
02	Dairy RIC Discarded dairy at 50-51 F and transferee others to wic or colder unit in kitchen TO HAVE CHECKED ASAP
42/45	General cleaning and maintenance needed walls , floors , ceiling etc
37	Eliminate floor storage in wait station to allow to clean - various throughout kitchen
W	New ice machine!!! Need to peel off lining shipping cover to allow for proper cleaning
39	Avoid use of linens on cart / and foil on shelving
37	Time to defrost deep freezer
35	Watch storage of aprons on clean dish rack and other personal items with customer items
42/45	Wic need to deep clean shelving top and areas under / fan casings walls floor etc
	Good date marking
37	Watch floor storage of noodles ... protect with Saran too
W	Watch peanut storage and use ... known allergen
W	Take a good look at equipment and parts and utensils and food containers and replace where needed
42/45/	Wif organize and clean and label and date what is needed to maintain proper rotation / many bags of foods stacked unknown
40	Make sure they always used food grade bags - not shopping bags / watch reuse of shipping containers
32	Yellow liner on freezer should be removed and is not capable of being properly sanitized
42/45	General Detailed cleaning needed of shelving / equipment / under behind and around
32	Brick blocks to be made non porous to use in kitchen
37/39	Must work on eliminating floor storage and extra storage / avoid clutter
42	Dust fans sitting on tables etc
W	Reminder that cutting gloves must be washed and sanitized after each use - yes per owner
	Watch for any leaks in faucets etc

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

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