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 |
| Employee health                |

|   | ate:<br><b>2/2</b>                           | 22/      | 20     | 21          | Time in: 10:20                                      | Time out: 11:51         | FS 8                      |          |             |  |                                   |                 |             | Full Risk Category Page 1 of 2   |  |  |
|---|--|----------|--------|-------------|---|-------------------------|---------------------------|----------|-------------|--|-----------------------------------|-----------------|-------------|--|--|--|
|   | _  |          |        | _           | tion: 1-Routine                                     | 2-Follow U <sub>I</sub> | 3-Compla<br>Contact/Owner |          | 4-          | Inve   | estig                             | atio            | n           | 5-CO/Construction 6-Other TOTAL/SCORE  * Number of Repeat Violations:  |  |  |
| Establishment Name: Koung Thai restaurant  Physical Address:  Contact/Owner Chanhmisay  Pest control: |  |          |        |             |   |                         |                           |          |             | rance  | Number of Violations COS: 14/86/E |                 |             |  |  |  |
|   | 06 G   | iolia    | d      |             |   | ST 1                    | 2/22/21                   |          | Due         | 12/26  | 6/2021                            | An              | nerica      | ans best vacuum 12/1/21 1000 No  |  |  |
| M   |  |          |        |             | points in the OUT box for                           |                         | em Mark                   |          | propr       | iate l                                       | ox fo                             | or IN           | , NO        | pplicable $COS = corrected on site NA, COS                                   $   |  |  |
|   | ompl   |          | e Sta  |             | Prio  | rity Items (3 l         | Points) violation         |          | C           | omp  | lianc                             | e Sta           | tus         | ive Action not to exceed 3 days  |  |  |
| O<br>U<br>T   | N O A O Time and Temperature for Food Safety |          |        |             |   | R                       | O<br>U<br>T               | N        | N<br>O      |  | C<br>O<br>S                       | Employee Health |             |  |  |  |
|   |  | /        |        |             | 1. Proper cooling time a                            | and temperature         |                           |          |             | /  | ,                                 |                 |             | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting                |  |  |
|   |  |          |        |             | 2. Proper Cold Holding                              | temperature(41°)        | F/ 45°F)                  |          |             |  |                                   |                 |             | 13. Proper use of restriction and exclusion; No discharge from   |  |  |
| 3   |  |          |        | ~           | Reach in dairy                                      |                         |                           |          | W           | <b>'</b>                                     |                                   |                 |             | eyes, nose, and mouth To move sign to hand sinks - new code  |  |  |
|   | /  |          |        |             | 3. Proper Hot Holding t                             |                         | F)                        |          |             |  |                                   |                 |             | Preventing Contamination by Hands  |  |  |
|   |  | <b>/</b> |        |             | 4. Proper cooking time                              |                         | 1: (1650E : . 2           |          |             | /  | ,                                 |                 |             | Hands cleaned and properly washed/ Gloves used properly      No bare hand contact with ready to eat foods or approved  |  |  |
|   |  | ~        |        |             | 5. Proper reheating prod<br>Hours)                  | cedure for not not      | ding (165°F in 2          |          |             | ~  | '                                 |                 |             | alternate method properly followed (APPROVED Y N. )  Gloves and utensils   |  |  |
|   |  | /        |        |             | 6. Time as a Public Hea                             | alth Control; proc      | edures & records          |          |             |  |                                   |                 |             | Highly Susceptible Populations   |  |  |
|   |  | l        | ı      |             | Ap  | proved Source           |                           |          |             |  | ,                                 |                 |             | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required                            |  |  |
|   |  |          |        |             | 7. Food and ice obtaine                             | d from approved         | source; Food in           |          |             |  |                                   |                 |             | Cooking eggs thoroughly  |  |  |
|   | /  |          |        |             | good condition, safe, and destruction               | nd unadulterated;       | parasite                  |          |             |  |                                   |                 |             | Chemicals  |  |  |
|   | /  |          |        |             | 8. Food Received at pro                             | oper temperature        |                           |          |             |  | ,                                 |                 |             | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables  |  |  |
|   | _  |          |        |             |   | ı from Contamin         | ation                     |          | w           |  | ·                                 |                 |             | 18. Toxic substances properly identified, stored and used  |  |  |
|   | ./   |          |        |             | 9. Food Separated & pr<br>preparation, storage, dis |                         |                           |          |             | <u>                                     </u> |                                   |                 |             | Watch and keep labeled  Water/ Plumbing  |  |  |
|   |  |          |        |             | Watch noodles  10 Food contact surfac               | es and Returnable       | es · Cleaned and          |          |             |  |                                   |                 |             | 19. Water from approved source; Plumbing installed; proper   |  |  |
| W   |  |          |        |             | Sanitized at 200                                    | ppm/temperature         | 100 (see cleaning )       |          |             | /  | '                                 |                 |             | backflow device  |  |  |
|   |  | /        |        |             | 11. Proper disposition or reconditioned             | of returned, previo     | ously served or           |          |             | /  | ,                                 |                 |             | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |  |  |
|   |  |          |        |             | Pri   | ority Foundat           | tion Items (2 Pe          |          |             |  |                                   |                 |             | rrective Action within 10 days   |  |  |
| O<br>U<br>T   | I<br>N                                       | N<br>O   | A<br>A | C<br>O<br>S | Demonstration                                       | of Knowledge/           | Personnel                 | R        | O<br>U<br>T | N  | N<br>O                            | N<br>A          | C<br>O<br>S | Food Temperature Control/ Identification   |  |  |
|   | /  |          |        |             | 21. Person in charge pro<br>and perform duties/ Cer |                         |                           |          |             | /  | ,                                 |                 |             | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using freezer                       |  |  |
|   | <b>✓</b>                                     |          |        |             | 22. Food Handler/ no u                              | nauthorized perso       | ons/ personnel            | +        |             | <b>✓</b>                                     | ,                                 |                 |             | 28. Proper Date Marking and disposition  |  |  |
|   |  |          |        |             | Safe Water, Reco                                    |                         |                           |          |             |  |                                   |                 |             | Good 29. Thermometers provided, accurate, and calibrated; Chemical/  |  |  |
|   | _  |          | ı      |             | 23. Hot and Cold Water                              | Labeling                | ata prassura, safa        |          | 2           |  |                                   |                 |             | Thermal test strips Need calibrated food thermo  |  |  |
|   | <b>'</b>                                     |          |        |             | Confirmed  24. Required records av                  | _                       | _                         |          |             | 1  |                                   |                 |             | Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )              |  |  |
|   |  |          | /      |             | destruction); Packaged                              | Food labeled            | k tugo, purusite          |          |             | /  | •                                 |                 |             | Posted   |  |  |
|   | <u> </u>                                     |          |        |             | Conformance v<br>25. Compliance with V              | with Approved P         |                           |          |             |  |                                   |                 |             | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly                          |  |  |
|   |  |          | /      |             | HACCP plan; Variance processing methods; ma         | obtained for spec       | cialized                  |          |             | ~  | ,                                 |                 |             | supplied, used Equipped  |  |  |
|   |  |          |        |             | Cons  | sumer Advisory          |                           |          | 2           |  |                                   |                 |             | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                             |  |  |
|   | /  |          |        |             | 26. Posting of Consume foods (Disclosure/Remi       |                         |                           |          |             | •  | ,                                 |                 |             | See attached  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided |  |  |
|   |  | <u> </u> |        |             | Using peanuts.  Core Items (1 Point)                | nt) Violations R        | Require Correctiv         | e Action |             |  |                                   |                 |             | ys or Next Inspection , Whichever Comes First  |  |  |
| O<br>U<br>T   | I<br>N                                       | N<br>O   | N<br>A | C<br>O<br>S | Prevention  | of Food Contam          | ination                   | R        | O<br>U<br>T | N  | N<br>O                            | N<br>A          | C<br>O<br>S | Food Identification  |  |  |
| 1   |  |          |        |             | 34. No Evidence of Inse                             | ect contamination       | , rodent/other            |          | _           |  | ~                                 |                 | 5           | 41.Original container labeling (Bulk Food)   |  |  |
| 1   |  |          |        |             | 35. Personal Cleanlines Watch                       | s/eating, drinking      | or tobacco use            |          |             |  |                                   |                 |             | Physical Facilities  |  |  |
|   | /  |          |        |             | 36. Wiping Cloths; proj                             |                         | ored                      |          | 1           |  |                                   |                 |             | 42. Non-Food Contact surfaces clean<br>See   |  |  |
| 1   |  |          |        |             | 37. Environmental cont <b>See</b>                   |                         |                           |          | W           | \  |                                   |                 |             | 43. Adequate ventilation and lighting; designated areas used Watch as surfaces are coated                              |  |  |
|   |  | /        |        |             | 38. Approved thawing 1                              | method                  |                           |          |             |  | ~                                 |                 |             | 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster - locked                                |  |  |
|   |  |          |        |             | •   | er Use of Utensils      |                           |          | 1           |  |                                   |                 |             | 45. Physical facilities installed, maintained, and clean See   |  |  |
| 1   |  |          |        |             | 39. Utensils, equipment dried, & handled/ In us     | se utensils; proper     | ly used                   |          |             | /  |                                   |                 |             | 46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>                                       |  |  |
|   |  |          |        |             | Spoons are washed d                                 | ngle-use articles;      | properly stored           |          | $\vdash$    |  | . 1                               |                 |             | 47. Other Violations   |  |  |
| $\mathbf{I}^{1}$  |  |          |        |             | and used To go                                      | containe                | ers                       |          |             |  |                                   |                 |             |  |  |  |

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

|   | ment Name:<br>g Thai   | Physical A<br>Goliac |                                 | City/State: License/Permit # Pag Rockwall FS 8825 |               |                     |         | 2 of 2 |  |  |  |
|---|--|----------------------|---------------------------------|---|---------------|---------------------|---------|--------|--|--|--|
|   | 9 11131  | 1 3.3                | TEMPERATURE OBSERVAT            |   |               | 7 . 3 3323          |         |        |  |  |  |
| Item/Loc  | ation  | Temp F               | Item/Location                   | Temp F  | Item/Locati   | Item/Location       |         | Temp F |  |  |  |
|   | s coolers non Tcs  | 45/43                | Wic                             | 39/40   |               |                     |         |        |  |  |  |
| Unde  | er counter cooler  | 47/51                | Veggies/ tomatoes               | 41/40   |               |                     |         | 38/38  |  |  |  |
|   | airy products  |                      | Pork/ lime                      | 40/41   | Veggies       |                     |         | 39/    |  |  |  |
| Glas  | ss front cooler  | 39/41                | Wif                             | 2   | Insid         | de crab me          | at      | 38     |  |  |  |
|   | Rice   | 41                   | Deep freezer                    | 16  | Ice           | ed noodles          |         | 38/40  |  |  |  |
| D   | eep freezer  | 7                    | Cold top unit                   |   | Rice cooker 2 |                     |         | 149    |  |  |  |
| F   | Rice cooker  | 156                  | Cooked veggies                  | 39-39   | Crock         | pot just turned     | d on    |        |  |  |  |
|   |  |                      | Sauces below                    | 39/38   |               | Soup                |         | 189    |  |  |  |
|   |  | OB                   | SERVATIONS AND CORRECTI         | VE ACTION   | NS            | -                   |         |        |  |  |  |
| Item<br>Number  | AN INSPECTION OF YOUR ES NOTED BELOW:  | TABLISHME            | NT HAS BEEN MADE. YOUR ATTENT   | TION IS DIRE                                      | CTED TO TH    | E CONDITIONS OBSER  | VED A   | ND     |  |  |  |
|   | Hot water in restroom  | 112 F                |                                 |   |               |                     |         |        |  |  |  |
| 40  | Reminder to always in  | vert to go           | containers on bar and tab       | les   |               |                     |         |        |  |  |  |
|   | 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   | l eliminat           | e floor storage                 |   |               |                     |         |        |  |  |  |
|   | Hot water at hand sink   | 105 / ke             | ep hand sink clear of red b     | uckets  |               |                     |         |        |  |  |  |
|   | Storing sanitizer in this  | s area - w           | riping cloths inside            |   |               |                     |         |        |  |  |  |
| W   | Clean ice dispenser tu   | ıbe - a s            | mall amount of slime            |   |               |                     |         |        |  |  |  |
| 02  | Dairy RIC Discarded dair   | y at 50-51           | F and transferee others to wid  | or colder   | unit in kitcl | hen TO HAVE CHE     | CKE     | ) ASAP |  |  |  |
| 42/45   | General cleaning and   | maintena             | nce needed walls , floors ,     | ceiling et  | С             |                     |         |        |  |  |  |
| 37  | Eliminate floor storage  | in wait s            | tation to allow to clean - va   | rious thro  | ughout ki     | tchen               |         |        |  |  |  |
| W   | New ice machine!!! N   | eed to pe            | eel off lining shipping cover   | to allow t  | for prope     | r cleaning          |         |        |  |  |  |
| 39  | Avoid use of linens on   | cart / an            | d foil on shelving              |   |               |                     |         |        |  |  |  |
| 37  | Time to defrost deep for   | reezer               |                                 |   |               |                     |         |        |  |  |  |
| 35  | Watch storage of apro  | ns on cle            | an dish rack and other per      | sonal iter  | ns with cu    | ustomer items       |         |        |  |  |  |
| 42/45   | Wic need to deep clea  | n shelvin            | g top and areas under / far     | casings   | walls floo    | r etc               |         |        |  |  |  |
|   | Good date marking  |                      |                                 |   |               |                     |         |        |  |  |  |
| 37  | -  |                      | protect with Saran too          |   |               |                     |         |        |  |  |  |
| W   | Watch peanut storage   |                      |                                 |   |               |                     |         |        |  |  |  |
| W   | Take a good look at equipment and parts and utensils and food containers and replace where needed  |                      |                                 |   |               |                     |         |        |  |  |  |
| 42/45/  | -  |                      | date what is needed to maintain |   |               |                     |         |        |  |  |  |
| 40  | -  |                      | od grade bags - not shoppi      |   |               |                     | ontai   | ners   |  |  |  |
| 32  | Yellow liner on freezer should be removed and is not capable of being properly sanitized   |                      |                                 |   |               |                     |         |        |  |  |  |
| 42/45   | 0 11   |                      |                                 |   |               |                     |         |        |  |  |  |
| 32  | Brick blocks to be made non porous to use in kitchen   |                      |                                 |   |               |                     |         |        |  |  |  |
| 37/39   |  |                      |                                 |   |               |                     |         |        |  |  |  |
| 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:   Print:   Title: Person In Charge/ Owner |  |                      |                                 |   |               |                     |         |        |  |  |  |
| (signature)   | See abov   | e                    |                                 |   |               | Z CZOWI ZII CHWI GU | O milet |        |  |  |  |
| Inspected<br>(signature)  |  | itrick               | Print:                          |   |               |                     |         |        |  |  |  |
| Samples: Y N # collected  |  |                      |                                 |   |               |                     |         |        |  |  |  |