

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:<br><b>12/16/2020</b> | Time in:<br><b>11:00</b> | Time out:<br><b>11:58</b> | License/Permit #<br><b>FS 8825</b> | Est. Type<br><b>Full</b> | Risk Category<br><b>High</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|------------------------------------|--------------------------|------------------------------|---------------------------|

|  |  |  |  |  |   |  |
|--|--|--|--|--|---|--|
| <b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b> |  |  |  |  |   |  |
| Establishment Name:<br><b>Koung Thai</b>   |  |  | Contact/Owner Name:<br><b>Sourhamavong</b> |  | * Number of Repeat Violations: _____<br>✓ Number of Violations COS: _____         |  |
| Physical Address:<br><b>S Goliad</b>   |  |  | Pest control :<br>To provide               |  | Hood<br><b>12/14/20</b>   |  |
|  |  |  | Grease trap :<br>To provide                |  | Follow-up: Yes <input checked="" type="checkbox"/><br>No <input type="checkbox"/> |  |

**13/87/B**

**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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   |    |    |    |     |   |  |    |    |    |     |   |
| 3   |    |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   |  | ✓  |    |    |     |   |
|   |    |    | ✓  |     |   |  |    |    |    |     |   |
|   |    |    | ✓  |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|   |    |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   |    |    |    |     |   |  |    |    | ✓  |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   |    |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   |    |    |    |     |   |  | ✓  |    |    |     |   |

**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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | W   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | 2   |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  |    |    | ✓  |     |   |   | ✓  |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  |    |    | ✓  |     |   |   | ✓  |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | 2   |    |    |    |     |   |
| W  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     |   |                            |    | ✓  |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   |                            | ✓  |    |    |     |   |
| 1                                       |    |    |    |     |   |                            |    | ✓  |    |     |   |

## Retail Food Establishment Inspection Report

City of Rockwall

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>Myxaiphone shamysay</b>   | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly Kirkpatrick RS</i> | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|  |                                      |                                |                                    |             |
|--|--------------------------------------|--------------------------------|------------------------------------|-------------|
| Establishment Name:<br><b>Koung Thai</b> | Physical Address:<br><b>S Goliad</b> | City/State:<br><b>Rockwall</b> | License/Permit #<br><b>FS 8825</b> | Page 2 of 2 |
|--|--------------------------------------|--------------------------------|------------------------------------|-------------|

### TEMPERATURE OBSERVATIONS

| Item/Location                    | Temp F | Item/Location                | Temp F | Item/Location                   | Temp F |
|----------------------------------|--------|------------------------------|--------|---------------------------------|--------|
| Freezer deep                     | -3     | Rice cooker                  | 149    | Glass front cooler purple rice  | 40     |
| Cold top 1 below chicken         | 36     | Brown rice                   | 137    | Under counter milk/ tea         | 45/47  |
| Cut veggies                      | 36/39  | Deep freezer small           | 3      | Moved Tcs to glass front cooler |        |
| ColdTop 2                        |        | Soup                         |        |                                 |        |
| Chicken                          | 37     | Rice warmer 2                | 172    |                                 |        |
| Shrimp                           | 35     | Wic                          |        |                                 |        |
| Bean sprouts                     | 39     | Cooked chicken / sauce       | 39/40  |                                 |        |
| Chicken with ice waiting to cook | 40     | Bean sprouts / 2nd container | 40/39  |                                 |        |

### 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:                   |
|             | Bar : beer and whine only - hand sink not used in this area - using in wait station   |
| W           | Watch for clutter which makes it difficult to clean and could harbor vermin   |
| W           | Dry storage: watch excessive storage of cardboard when not used for original product / also watch floor storage                             |
|             | Restrooms: equipped and hot water 131 F watch   |
| 34          | Back door to self close by itself - no gaps   |
|             | Hot water in kitchen at sinks - 131 F watch   |
| 42/45/34    | GeneralDetailed cleaning of plastic fan, shelving, legs, exteriors of equipment , etc   |
| 39          | Avoid using blue linens on tables and freezer tops as LINERS  |
| 40          | Consider always using NSF plastic containers that are easy to clean etc - avoid reuse of plastic shipping containers just a couple observed |
|             | Reminder to thaw as part of cooking or in the refrigerator  |
|             | Noodles in containers near cooking equipment on ice to keep at 41 or less   |
|             | Protect foods at night that are being stored on shelving ex ramen - need lid  |
| 39          | Invert - plastic to go containers on shelving and clean shelving to do it safely  |
| 40          | Avoid using cardboard lids for storage  |
|             | Reminder to be very careful with peanuts in kitchen... allergen separation  |
| 39          | Rice paddle storage in water must be w r a every 4 hrs or less or store as required in hot water well or clean and dry etc                  |
| 37          | Avoid storing small oil containers and anything else related to flor on the floor   |
| 32          | Eliminate use of badly scored cutting boards - ex green one / also wire scrub brushes to be replaced / also rice bags where needed          |
| W           | Watch storage of personal items - in kitchens / stored in separate containers EIN wic   |
|             | Observed more NSF for disposable containers for food used   |
| 40          | Avoid using paper towels on foods various locations   |
| 42/45       | Minor cleaning in wic of shelving/ fans / floors etc - also rusty in places   |
| 42/45       | Wif - general detailed cleaning and avoid using white plastic bags for chicken storage - much better with zip loc bags                      |
|             | Sanitizer in bucket 200 ppm / dishmachine 50-100 ppm  |
| 32/45       | Seal all wood where needed to make is washable / watch brooms and mop storage   |
| 02          | Will not use under counter cooler for Tcs foods until they know it is working!  |
| W           | Avoid storing ice scoop on cardboard box/ this one is not used for ice / used one is in holder  |
| W           | Avoid screw cap employee drinks - best hands free   |

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

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