	$\frac{ \mathbf{h} ^{\operatorname{Page} \frac{1}{2} \operatorname{of} \frac{2}{2}}}{\operatorname{TOTAL/SCOF}}$	ORE							
Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Ot Establishment Name: Contact/Owner Name: * Number of Repeat Violations: * Koung Thai Sourhammavong * Number of Violations COS: * Physical Address: Pest control : Hood Grease trap : Follow-up: S Goliad To provide 12/14/20 To provide No Compliance Status: Out = not in compliance IN = in compliance No = not observed NA = not applicable COS = corrected on site R_=	ther TOTAL/SCOF .: Yes repeat violation W-Watcl								
Koung Thai Sourhammavong Number of Violations COS: Physical Address: Pest control : Hood Grease trap : Follow-up: S Goliad To provide 12/14/20 To provide No Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R =	repeat violation W-Watch	/B							
S Goliad To provide $12/14/20$ To provide No Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R =	repeat violation W-Watch								
Compliance Status: Out = not in compliance $IN - In compliance$ Mark the appropriate points in the OUT box for each numbered item Mark \sqrt{I} in appropriate box for IN NO NA COS									
Mark are appropriate points in the OCT box for each numbered nem what will appropriate box for int, NO, NA, COS		tch							
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status									
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	th	R							
Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Proper cooling time and temperature Image: Properature Image: Proper cooling									
3 2. Proper Cold Holding temperature(41°F/45°F) Milk in cooler 13. Proper use of restriction and exclusion eyes, nose, and mouth	on; No discharge from								
3. Proper Hot Holding temperature(135°F) At arrival Preventing Contamination Preventing Contamination	on by Hands								
4. Proper cooking time and temperature 14. Hands cleaned and properly washed/	-								
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with ready to enable the second	PROVED Y N)								
6 Time as a Public Health Control: procedures & records	Gloves and utensils observed Highly Susceptible Populations								
Approved Source 16. Pasteurized foods used; prohibited fo Pasteurized eggs used when required Cooking	ood not offered	T							
Image: Cooking in the image is a cooking is a cooking in the image is a cooking is a cooking in the image is a cooking is a cooking in the image is a cooking	Cooking. Chemicals								
 8. Food Received at proper temperature To always check and transport safely Image: Vegetables 	ly stored; Washing Fruits								
Protection from Contamination Image: Contamination Image: Contamination Image: Contamination Imad	, stored and used								
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbin	ng								
Much better organization Image: Much better organization <	ing installed; proper								
11. Proper disposition of returned, previously served or reconditioned 20. Approved Sewage/Wastewater Disposition of returned, previously served or disposal	osal System, proper								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 I N N C		R							
0 I N N C U N O A O Demonstration of Knowledge/ Personnel R O I N N C T S S Food Temperature Control/ T N O A O Food Temperature Control/ T S 21. Person in charge present, demonstration of knowledge, S S 27. Demonstration of knowledge,	/ Identification								
and perform duties/ Certified Food Manager (CFM) 2 Cfm 2 Cfm 4 2 Cfm	milk cooler								
22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days / 11 total 28. Proper Date Marking and disposition Good									
Safe Water, Recordkeeping and Food Package Labeling 2 29. Thermometers provided, accurate, an Thermal test strips Must have for Dishmachin									
V 23. Hot and Cold Water available; adequate pressure, safe Watch Permit Requirement, Prerequise	-								
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per Order 30. Food Establishment Permit (Curre Posted	ent/ insp sign posted)								
Conformance with Approved Procedures Utensils, Equipment, and 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: According to the second seco	5								
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No special processing per owner									
Consumer Advisory 2 32. Food and Non-food Contact surfaces designed, constructed, and used See See									
W 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label AllCooked to required / BUT need to watch for known allergens 33. Warewashing Facilities; installed, ma Service sink or curb cleaning facility pro 50-100 ppm	ovided								
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Com 0 I N C R 0 I N N C		R							
U N O A O Prevention of Food Contamination T V N O A O Food Identification									
animals See Image: Clean lines / eating, drinking or tobacco use									
Better Separation / Watch Orinks	105								
37. Environmental contamination 43. Adequate ventilation and lighting; de	esignated areas used	+							
I See I 38. Approved thawing method Wic 44. Garbage and Refuse properly dispose	ed; facilities maintained	+							
Proper Use of Utensils 1 45. Physical facilities installed, maintained	ed, and clean	+							
1 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed Equipped	d, supplied, and clean	1							
1 40. Single-service & single-use articles; properly stored and used See 47. Other Violations									

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Myxaiphone shamysay	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name:			Physical Address:		City/State:		License/Permit # Page 2 of		<u>2</u> of <u>2</u>
Koung Thai		S Goliad			ROCKWAII		FS 8825		
-Item/Location		Temp F	Item/Location	-	mp F	Item/Locat	on		Temp F
Freezer deep		-3	Rice cooker	14	49	Glass fr	ont cooler purple	rice	40
Cold top 1 below chicken		36	Brown rice	1:	37	Under	counter milk/	tea	45/47
Cut veggies		36/39	Deep freezer sma	ll (3	Moved T	cs to glass front c	ooler	
ColdTop 2			Soup						
Chicken		37	Rice warmer 2	1	72				
Shrimp		35	Wic						
Bean sprouts		39	Cooked chicken / sauc	e 39	9/40				
Chicken with ice waiting to cook			Bean sprouts / 2nd contain						
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:	TABLISHME	INT HAS BEEN MADE. YOUR ATTER	TION 15	S DIREC	TED IO IH	E CONDITIONS OBSER	ED AP	ND.
	Bar : beer and whine only - hand sink not used in this area - using in wait station								
W	Watch for clutter which	n makes i	t difficult to clean and cou	d harb	bor ve	ermin			
W	Dry storage: watch exce	essive sto	rage of cardboard when no	used	for or	riginal pro	duct / also watch	loor s	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	/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								
20	Reminder to be very careful with peanuts in kitchen allergen separation								
39 37	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 W	Eliminate use of badly scored cutting boards - ex green one / also wire scrub brushes to be replaced / also rice bags where needed Watch storage of personal items - in kitchens / storage in separate containers EIN wice								
	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									
42/45									
			ishmachine 50-100 ppm	<u> </u>		5			5
32/45									
02			ler for Tcs foods until they						
W									
W									
Received (signature)	See abov	/e	Print:				Title: Person In Charge/	Owner	
Inspected (signature)	See abov Kelly Kirkpo	ıtríck	Print:						
	P*						Samples: Y N #	collecte	ed