

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: 10/10/2023	Time in: 10:49	Time out: 11:40	License/Permit # FS 8242	Food handlers 8	Food managers 5	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Panda Express #1167			Contact/Owner Name: Panda Express		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2400 Horizon rd			Pest control : Ecolab 10/01/2023	Hood 09/2023	Grease trap/ waste oil: Les 06/05/2023 1500/ darpro inside unit auto	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
3/97/A						

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					
		✓					✓				
1. Proper cooling time and temperature No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature Hot holding is higher in some cases						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and utensils					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Egg product					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓						✓				
Approved Source						18. Toxic substances properly identified, stored and used Stored low					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma						19. Water from approved source; Plumbing installed; proper backflow device City approved see 47					
	✓					W	✓				
8. Food Received at proper temperature If night drop then temp should be recorded						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature ★											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded / no returns											
	✓										

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5 including cook						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All are certified						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermocouple / test strips in date					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times per day						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving in wic					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					
	✓						✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy notice											

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Drinks stored in back in isolated area						W	✓				
	✓					42. Non-Food Contact surfaces clean Minor					
36. Wiping Cloths; properly used and stored Micro fiber in buckets							✓				
37. Environmental contamination Watch for frost						43. Adequate ventilation and lighting; designated areas used					
	✓						✓				
38. Approved thawing method Wic						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						W					
	✓					45. Physical facilities installed, maintained, and clean Minor /					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							✓				
40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
						47. Other Violations To increase fall slightly under ice machine / clean pipe too					

