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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: 4/1	0/2	20	23	Time in: 9:40	Time out: 10:50	License/	Permit # 3242						Food Manage	Food Handlers	Page 1 of	2
					tion: 1-Routine	2-Follow Up	3-Comp			Invest	igati	ion	5-CO/Const		6-Other	TOTAL/SCO	RE
		ishme a Ex			ne: s 1167		Contact/Owner Panda	Name:					* Number of ✓ Number of				_
P	hysic	al Ad	•		7 1107	Pest o	control :		Hoc				se trap / waste oil		Follow-up: Yes	6/94/	Α
Н	rizon		. 12	6	N-4	Ecolate Ompliance IN = in cor	0 04/03/2023 inpliance	NO		r 02/20			23 1600 gals / pumped from outs	L	No D	1 W. W.	1
N.					points in the OUT box for	each numbered item	Marl		propr	iate bo	x for	IN, N	O, NA, COS		rk an Vin appropri	olation W-Wate ate box for R	cn
C	ompli	iance	Stat	tus	Prio	ority Items (3 Po	oints) violation	ns Requi		<i>media</i> omplia			tive Action not to	exceed 3 da	ys		T
O U	I N	N O	N A	C O		nperature for Food	Safety	R	O U	I	N 1	N C A O		Empl	loyee Health		R
Т				S	1. Proper cooling time a	egrees Fahrenheit) and temperature			T			S	12. Management	t, food emplo	yees and conditional	l employees;	
		'			Discussed					~			knowledge, resp	onsibilities, a	nd reporting		
	~				2. Proper Cold Holding	g temperature(41°F/	45°F)			~			13. Proper use of eyes, nose, and		nd exclusion; No dis	scharge from	
		/			3. Proper Hot Holding t Not set up yet / will Follo	temperature(135°F) owup							Pr	eventing Cor	ntamination by Har	nds	
		/			4. Proper cooking time	and temperature				/			14. Hands clean	ed and prope	rly washed/ Gloves u	used properly	
				. /	5. Proper reheating prod	cedure for hot holdi	ng (165°F in 2								ready to eat foods o		
3				•	Hours) Discarde		•						alternate method	properly foll	lowed (APPROVED) Y N)	
		/			6. Time as a Public Hea	alth Control; proced	ures & records							•	eptible Populations		
					Ар	proved Source				~			16. Pasteurized f Pasteurized eggs Using liquid	used when re	rohibited food not of equired	fered	
					7. Food and ice obtaine good condition, safe, ar								, , , , , , , , , , , , , , , , , , ,		hemicals		
					destruction										nemens		
	<				8. Food Received at pro	-				\ 			17. Food additiv & Vegetables	es; approved	and properly stored;	Washing Fruits	
					,				-				Water on		identified, stored an	nd used	
	1 1				9. Food Separated & pr	otected prevented of							Stored low	1 1 3	,		
	/				preparation, storage, dis									Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	es and Returnables ppm/temperature	; Cleaned and 72 F			~			19. Water from a backflow device City appr		rce; Plumbing install	led; proper	
		/			11. Proper disposition of reconditioned	of returned, previous	sly served or			~			20. Approved Se disposal	ewage/Wastev	water Disposal Syste	em, proper	
			ļ		Pri	ority Foundatio	on Items (2 I	oints) v					orrective Action w	ithin 10 days	S		
O U		N O	N A	COS		ority Foundation		Points) v	O U	I	N I	N C A O			re Control/ Identific	cation	R
O U T	N	N O			Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/Pe	ersonnel n of knowledge	R	0	I	N I	N C	Food 27. Proper coolin	Temperatur	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jenniffer Malabosa	Print:	Title: Person In Charge/ Owner Chef manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishm Panda	ent Name: a Express	Physical A	City/State: Rockwall			License/Permit # Pag 8242		ge <u>2</u> of <u>2</u>			
	•		TEMPERATURE OBSERVA	TIONS				<u>'</u>			
Item/Loca		Temp F	Item/Location	Temp	F	Item/Locat	ion		Temp F		
Wic loading	g at insp ambient temp by door	38	37		Rice ho	ot holding back up unit					
Sauce	dated Friday by door	39	36		Rice on bottom pan from last night 12						
	Wif	9.8 Shrimp			3	Rice ii	n two other p	oans	136/137		
S	team table		Middle freezer	-1.	9						
No	t loaded yet		Veggie /egg cold to	p 39	9						
Vegg	ie / meat cooler		Celery mix	40)						
M	lushrooms	41	Chives	40)						
Cab	bage / garlic	36/40									
		OF	SERVATIONS AND CORRECT	IVE ACT	ION	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS D	IREC	CTED TO TH	IE CONDITIONS OBSE	RVED A	ND		
	Keep an eye on ice dispenser tube at soda station										
	Hot water in RR 135 and up - take care										
	Hot water in kitchen -136 and up										
	Using day dot stickers										
	Mops are hanging to d	lry on rac	:k								
,	Storing employee cups in employee only rack										
	To check with FIRE regarding storage around electrical box										
	Frozen products are both precooked and not precooked										
	Steam tables turning on before cooking and loading										
	Food time in steam tak	d time in steam table - less than 1 hr before discarding									
	All items on cart are n	on Tcs		-							
	Nuts are stored at end	to preve	nt cross contact								
37/42	Ice accumulation in re-	ar of und	er counter freezer to addre	ss and	pro	tect bag	s inside / clean i	inside	too		
	Using gloves to handle rte foods or utensil										
42/45	1 33										
05	Rice taken from wic to cool down and reheat today was at 125 in warmer after being in unit for 2 hrs										
	Rice was discarded - to confirm that rice is always cooked down aggressively and reheated to 165 within 2 hrs										
	Most often the rice is kept in hot holding all night long and never cooled down - policy is 14 hrs max in hot holding at 135 or higher										
	Raw chicken tongs and bowls are washed and sanitized every 2 hrs										
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