Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report Virtual inspection City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

	ate: 4/1	0/2	20	24	Time in: 9:35	Time ou 10:5		FS 8							Food handlers	Food managers 6	Page 1 of	2_
					tion: 1-Routine	2-Foll		3-Compla		4-I1	nvesti	gation	n [5-CO/Constru		6-Other	TOTAL/SCO	ORE
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Pł	ysica	al Ac	ddre				Pest contro Ecolab 4/4/			Hood 03/05				e trap/ waste oil: 3/07/24//darpro- internal s		Follow-up: Yes	0/100	/ A
24				ice S	Status: Out = not in co	ompliance II			$\mathbf{O} = \text{not } \mathbf{O}$						corrected on si	_	olation	
M					points in the OUT box for	r each numb	ered item	Mark	√ in ap	propri	ate box	for IN	N, NO	O, NA, COS	Mark	c an √in appropri	iate box for R	
Co	mpli	ance			Pric	ority Iten	is (3 Points) violations	S Requii		mplian	ce Sta		ive Action not to ex	xceed 3 day:	S		
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		V			~									knowledge, respon				
	/				2. Proper Cold Holding See	g temperatu	re(41°F/ 45°F))						13. Proper use of r eyes, nose, and m	outh		scharge from	
	~		_		3. Proper Hot Holding See	temperatur	e(135°F)		+					Will place at l		tamination by Ha	nde	
		+			4. Proper cooking time See	and tempe	rature		+					14. Hands cleaned				
	•				5. Proper reheating pro			65°F in 2	+	H				15. No bare hand o	contact with	ready to eat foods	or approved	
		/			Hours)		not notanig (1	00 1 111 2			/			alternate method p	roperly follo			
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	Ш				destruction Sigma 8. Food Received at pr	oper tempe	roturo				ı			17. Food additives	e approved a	nd properly stored	· Washing Emits	
w					Have vendor			nvoice			/			& Vegetables Water	, арргочес а	nd property stored	, washing rruns	
	1 1				Protection	n from Cor	ntamination				/			18. Toxic substance	es properly i	identified, stored a	nd used	
					9. Food Separated & pr	rotected, pr	evented during	g food						Back room				
	•				preparation, storage, di Good											/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			aned and			/			19. Water from application backflow device	proved sourc	ce; Plumbing instal	led; proper	
		/			11. Proper disposition reconditioned		previously se							20. Approved Sew disposal	rage/Wastew	ater Disposal Syste	em, proper	
					1101	Cluiris	OVCI C	Julitoi										
	<u> </u>				Pr	iority Fo	undation It	ems (2 Po	ints) v	iolatio	ons Re	auire	Cor	rective Action with	hin 10 days			L
O U	I N	N O	N A	CO		•		`	oints) v	0	I N	N	С	rective Action with	•	· Control/ Identifi	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: James Salazar	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Panda Express 1167	Physical A		City/State: Rockwal	License/Permit # Page <u>2</u> of 8242						
T dridd Express 1107	24001	TEMPERATURE OBSERVAT		U OZTZ						
Item/Location	Temp F	<u>Item/Location</u>	Temp F	Item/Location Ter						
Rice in hot holding over night	Koung pao just cooked	168	Wic							
White top	Fried rice just cooked 18		Shrimp 3							
White bottom / middle	142 /145	Reach in cooler 1		Beef sliced 3						
Rice in cooker	Na	Beef raw	35	Veggie cabbage 3						
Egg roll/ spring roll	152/162	Raw chick	38	Wif htt -2						
Orange chick	159	Veggies on top	41/37							
		Middle freezer	Htt							
		Veggie cooler top scallior	39							
	OB	SERVATIONS AND CORRECTIVE		NS						
Item AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CCTED TO THE CONDITIONS OBSERVED AND						
Dumpster area looks	great									
Front door-small gap										
Beverage station W- o	leaning r	ightly								
Ice dispenser tube loc		<u> </u>								
Extender placed on pi		Il meets code								
·		ot water 135. /lowered to 11	9 I. Men's	S						
Hot water at hand si										
Using alcohol swabs f										
		replacing every three mon	ths							
Not use dt hot holding										
Air gap at drive thru c	onfirmed									
Cleaning under equip	ment nigh	itly								
Ice is starting to form		-								
Sanitizer 200 in bucke	et /72 f									
Nuts on cart on end a	nd botton	1								
Flor under equipment	Flor under equipment looks good									
Fly walk swim used -	125 F									
Hand sink temp - 129										
Checking for dented of	Checking for dented cans at delivery									
No light from bottom of	No light from bottom of back door									
Good dry storage										
Employee drinks. Plac	Employee drinks. Placed holder to separate									
Nightly filtering oil and takin	Nightly filtering oil and taking to container in back - and fresh oil is placed inside fryer manually / 3 days / testing at a 2 then change									
Emailed new aller	ov noste									
Emanea new uner	Sy poste									
Received by:		Print:		Title: Person In Charge/ Owner						
(signature) See abov	/e									
See above the second se	itici ch	Print:								
Form EH-06 (Revised 09-2015)	ur uk			Samples: Y N # collected						