	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health																
Date: Time in: Time out: License/Pe 10/04/2021 11:10 12:09 FS 82												Est. Type Risk Category Page	<u>2</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						1.		l-Inv	restig	atio	n		AL/SCORE				
Establishment Name: Contact/Owner N Panda Express #1167 Panda Expres							:					* Number of Repeat Violations: ✓ Number of Violations COS:	/91/A				
Physical Address: Pest control : 2400 horizon 09/17/21								ood ⁄09/2	1			se trap : Follow-up: Yes ✔ U9	/91/A				
Compliance Status: Out = not in compliance IN = in compliance NC						$\mathbf{O} = \mathbf{no}$						pplicable $COS = corrected on site R = repeat violation O, NA, COS Mark an in appropriate box for$					
					Priority Items (3 Points) violations	-	uire I	mme	ediate	Co	rrect		л к				
Co O U T	N O A O					R	(O I U N	N								
	1. Proper cooling time and temperature							V			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	~	2. Proper Cold Holding temperature(41°F/ 45°F) See attached						v	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
-	· ·/				3. Proper Hot Holding temperature(135°F) See attached	+		_		Policy company -							
	~ ./				4. Proper cooking time and temperature See attached	+		V		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly							
	See atfached 5. Proper reheating procedure for hot holding (165°F in 2 Hours)					+			V			15. No bare hand contact with ready to eat foods or approvaltemate method properly followed (APPROVED Y]	red N)				
		-	7		6. Time as a Public Health Control; procedures & records Prep only	+			<u> </u>			Gloves Highly Susceptible Populations					
			-			H				16. Pasteurized foods used; prohibited food not offered							
	r 1				Approved Source 7 Food and ice obtained from approved source: Food in			V				Pasteurized eggs used when required Using liquid eggs					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma								Chemicals							
	~				8. Food Received at proper temperature Checking at receiving			V	•			17. Food additives; approved and properly stored; Washing & Vegetables Water only	g Fruits				
	Protection from Contamination							V	1			18. Toxic substances properly identified, stored and used Watch					
w	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See comment regarding boxes				П					Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature lce dispenser tube		3	3				19. Water from approved source; Plumbing installed; prop backflow device See attached air gaps	er				
		~			11. Proper disposition of returned, previously served or reconditioned No returns			V	•			20. Approved Sewage/Wastewater Disposal System, proper disposal Watch					
	I	N	N	C	Priority Foundation Items (2 Po	nts)			_	uire N	_	rrective Action within 10 days	R				
U T	N	N O	A	C O S	Demonstration of Knowledge/ Personnel	K	t	U N		A	o s	Food Temperature Control/ Identification	ĸ				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) pic with certification			V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				22. Food Handler/ no unauthorized persons/ personnel All employees have card			V	1			28. Proper Date Marking and disposition Great					
					Safe Water, Recordkeeping and Food Package Labeling			V		29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips Yes							
	~				23. Hot and Cold Water available; adequate pressure, safe See							Permit Requirement, Prerequisite for Operation	ı				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			V	•			30. Food Establishment Permit (Current/ insp sign post Posted	ed)				
-					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	P						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and prope	erly				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs			V				supplied, used Equipped					
				_	Consumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, proper designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			V	•			Cutting board and rusty shelving in w 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	ic etc				
					Training Core Items (1 Point) Violations Require Corrective	Actio	on No	ot to	Exce	ed 9	0 Da	Set up tys or Next Inspection, Whichever Comes First					
O U T	I N	N O	N A	C O	Prevention of Food Contamination	R	(1	O I U N T	N	N A	C O	Food Identification	R				
W	~			S	34. No Evidence of Insect contamination, rodent/other animals Watch for flies	Π		V	•		S	41.Original container labeling (Bulk Food)					
W				~	35. Personal Cleanliness/eating, drinking or tobacco use Store IOW	[]		_	-	i	1	Physical Facilities					
F	~				36. Wiping Cloths; properly used and stored	[]		V	•			42. Non-Food Contact surfaces clean Watch					
1					37. Environmental contamination Freezer under counter	\prod		V	•			43. Adequate ventilation and lighting; designated areas use	d				
		~			38. Approved thawing method			V	•			44. Garbage and Refuse properly disposed; facilities maint	ained				
					Proper Use of Utensils			V				45. Physical facilities installed, maintained, and clean Watch					
W	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch rice unit next to hand sink / covered			~	•			46. Toilet Facilities; properly constructed, supplied, and cl Equipped	ean				
	~				40. Single-service & single-use articles; properly stored and used				~			47. Other Violations					
I	1					⊥⊥					1						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jennifer Malabosa	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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	^{ment Name:} a Ecpress	Physical A 2400		^{Sity/State:}	II FS 8242	Page	<u>2</u> of <u>2</u>					
¥. ~		TEMPERATURE OBSERVA				•	m -					
Item/Loc Wif	ation	Temp F	Item/Location	<u>Temp F</u>	Item/Location		<u>Temp F</u>					
VVII		6	Cookline		Steam table in drive thru not in operation							
	Wic		Veggie unit	37/38	Rice cooker		165/175					
	Chicken	37	Hot holding Rice		Serving line							
	Beef	37	Rice top to bottom		Noodles		156					
Ν	<i>I</i> ushrooms	37	155/144/136		Rice		166					
			Freezer	-4	Orange chicke	n	186					
			Meat drawer kale	41	Teriyaki chicke	n	189					
			chicken / beef	36/37	Egg roll		173					
		OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO THE CONDITIONS OBSER	VED AI	ND.					
	Restrooms equipped - hot water at 112 -130 and up watch!!											
	Keep an eye on ice dispenser tube and clean black slime up behind tube but over CIP when filling											
	Minor cleaning of floor in wif - watch lighting											
W	Plans to replace spigo	t attachn	nent at mop sink already in	works - le	eaking hot water at 131 F							
32	Time to replace yellow cutting board											
19												
	Sanitizer in buckets 20											
Cos	Watch placement of er			orod)								
vv	W Watch placement of boxes over prepped items (all are covered) Good date marking											
32												
32 Door to wic is rusting and torn basket at bottom Cookline nuts at end of cart or below - training												
37	Watch condensation ir	n middle i	freezer / address									
19	Need air gap at ice bir	n in drive	thru									
45	Need to seal gap betw	een wall	and mop sink - various tile	work and	l etc for pest control							
	Using gloves to touch											
	All foods are cooked to	o over re	quired temps - logs kept									
	· ·											
No indoor dining												
									Received (signature)		'e	Print:
Inspected (signature)	l by:		\mathcal{RS} Print:									
Form EH-06	6 (Revised 09-2015)				Samples: Y N #	collecte	ed					