

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/04/2021	Time in: 11:10	Time out: 12:09	License/Permit # FS 8242	Est. Type FF	Risk Category Med	Page <u>2</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Panda Express #1167	Contact/Owner Name: Panda Express	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	09/91/A
Physical Address: 2400 horizon	Pest control : 09/17/21	Hood 09/09/21	Grease trap : Les 09/27/21 1500 gals
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

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					
	✓					✓					
2. Proper Cold Holding temperature(41 °F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy company -					
	✓					Preventing Contamination by Hands					
	✓					✓					
3. Proper Hot Holding temperature(135°F) See attached						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature See attached						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
		✓				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 Using liquid eggs					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records Prep only						✓					
Approved Source											
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma						✓					
	✓					18. Toxic substances properly identified, stored and used Watch					
8. Food Received at proper temperature Checking at receiving						✓					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See comment regarding boxes						✓					
W	✓					19. Water from approved source; Plumbing installed; proper backflow device See attached air gaps					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Ice dispenser tube						3					
11. Proper disposition of returned, previously served or reconditioned No returns						✓					
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch					

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) pic with certification						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All employees have card						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting board and rusty shelving in wic etc					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Training						✓					
		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					

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					
W	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals Watch for flies						41. Original container labeling (Bulk Food)					
W				✓		Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store low						✓					
	✓					42. Non-Food Contact surfaces clean Watch					
36. Wiping Cloths; properly used and stored						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination Freezer under counter						✓					
		✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						✓					
Proper Use of Utensils						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 clean Equipped					
	✓					✓					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

