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
Employee health

10/10/2	2022	Time in: 2 3:39	Time out: <b>4:14</b>		FS 82						Page 1 of 2	2_
Purpose of Establishme		ction: 1-Routine	2-Follow U		3-Complair ct/Owner Na	-	4-Ir	ıvesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCOI  * Number of Repeat Violations:	RE
Panda Ex					a Expres						✓ Number of Violations COS:	۸
Physical Ad 2400 Horizor				est control colab 10/02			Hood 09/24/				e trap//waste oil Follow-up: Yes I/99/F No V	٦
Comp	liance	Status: Out = not in c	compliance IN = in	n compliance	e NO	= not ol					plicable COS = corrected on site R = repeat violation W-Watc	:h
Mark the app	ropriat	e points in the OUT box for Pri									NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days	
Compliance   O I N	N C	Time and Temperature for Food Safety				R	О	npliar I N	I N	tus C		R
U N O	A O S	(F = degrees Fahrenheit)			y		U T	N (	A	O S	Employee Health	
		Proper cooling time and temperature     Cook serve only						/			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/45°F) Watch wic temps 41 and borderline in some cases									13. Proper use of restriction and exclusion; No discharge from	-	
					le cases		•				eyes, nose, and mouth To post at hand sinks	
<b>/</b>		3. Proper Hot Holding See									Preventing Contamination by Hands	
<b>'</b>		4. Proper cooking time Chicken 196					•	/			14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating pro Hours)	ocedure for hot he	olding (165	5°F in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		6. Time as a Public Ho	ealth Control; pro	ocedures &	t records						Gloves  Highly Susceptible Populations	
									Τ		16. Pasteurized foods used; prohibited food not offered	
		A	pproved Source	;			•				Pasteurized eggs used when required Using pasteurized eggs	
		7. Food and ice obtain good condition, safe,	and unadulterated		Food in						Chemicals	
		destruction Sigma									Circinicais	
		8. Food Received at p	roper temperature	e							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			on from Contami	ination			H				Water only 18. Toxic substances properly identified, stored and used	-
		9. Food Separated & p			food						Stored low	
		preparation, storage, d	lisplay, and tastin	ng							Water/ Plumbing	
~		10. Food contact surfa Sanitized at 200			ned and		•	/			19. Water from approved source; Plumbing installed; proper backflow device Air gap at ice machine and sinks confirmed	
~		11. Proper disposition reconditioned No	of returned, prev	viously serv	ved or						20. Approved Sewage/Wastewater Disposal System, proper disposal	
		INO	returns									
		D <sub>1</sub>	riority Founds	ation Ite	ms (2 Poi	nts) vi	olatio	ne R	anir	2 Cor	ractive Action within 10 days	_
	N C					nts) via	0	I N	I N	C	rective Action within 10 days  Food Temperature Control/ Identification	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed / covid Jimmy Lu	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		age <u>2</u> of <u>2</u>				
Pand	la Express	2400		Rockwal	l 8242					
Item/Loc	cation	Temp F	TEMPERATURE OBSERVAT  Item/Location	Temp F	Item/Location	Temp				
Rice u	ınit	148	ColdTop unit	36	Cooked chicken					
Steam table			Chicken	38	Wic					
Rice		152	Kale	40	Chicken raw	37				
Noodles		144	Mushroom in top	37	Beef raw	34				
Orange chicken		155	Rice in cabinet	155/155	Mushrooms	41				
	Egg roll		Freezer	10	Wif 15	НТТ				
Te	eriyaki chick	149	Veggie cold top carrots							
			Chicken under	37						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT		IS CTED TO THE CONDITIONS OBSERVED	O AND				
Number	NOTED BELOW: ALL TEMPS	TAKEN IN F								
	Hot water in restrooms		azzloo nightly							
	Cleaning all spigots and Hot water at hand sink									
				n						
	Tongs are soaked in soap water until washed in three comp  NonTCS in cart and nuts on outside									
	Sanitizer in bucket 4 chain quats 150-300 pm label - tested at around 200 ppm / also in sink									
	Store looks great									
	Employee drinks in sta	ation in b	ack room							
	watching metal scrub brushes and discarding daily									
45	General detailed clear	General detailed cleaning of grease under fryers and wheels to fryers etc - around s area								
	Store looks great!!! M	inor clear	ning under cookline !							
	Otore looks greatili wi	irioi oicai	ing drider cookine :							
_										
Received (signature)	l by:		Print:		Title: Person In Charge/ Ow	ner				
	See abov	<u>/e</u>								
(signature)	<sup>d by:</sup> Kelly kírkþa	utríck	Print:							
	6 (Revised 09-2015)				Samples: Y N # col	lected				