Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/18/24		Ļ	Time in: Time out: License/Permit # CPFM 12:14 Fs2023-1 CPFM 2 10							Food handlers 10	Page 1	of 2						
Purpose of Inspection: 1-Routine 2-Follow Up 12-1 3-Complain Establishment Name:										tion	1	5-CO/Construction 6-Other		TOTAL/SCORE				
Establishment Name: Pei Wei Asian Kitchen Physical Address: Contact/Owner Nandy Noeur Vandy Noeur Pest control:											G	rang	Number of Repeat Violations: Number of Violations COS: trap:/waste oil Follow-up: Yes		 14/86/B			
2235 S Goliad Rockwall, Tx Rentokil 3/15/24													raste 2/8/24 1000g					
M	ark tl	Com ne ap	plia prop	nce S riate	points in the OUT box for	each numbered ite	em Mark		chec	kma	ark in	appr	opria	ite bo	plicable COS = corrected on s ox for IN, NO, NA, COS Markive Action not to exceed 3 day	k an 💢 in appropriat	lation W= V e box for R	Vatch .
Co O U		ance N O	Sta N A	tus C O	Time and Ten	perature for Fo	ood Safety	R		_	ompli I N					oyee Health		R
T		_		S	1. Proper cooling time a Trays in wic	egrees Fahrenhei and temperature	t)			Т	~	Ŭ		S	12. Management, food employ knowledge, responsibilities, an	yees and conditional	employees;	
					2. Proper Cold Holding	temperature(41°	F/ 45°F)								13. Proper use of restriction an		charge from	
	•				See 3. Proper Hot Holding t	temperature(135°	PF)			eyes, nose, and mouth Preventing Contamination by Ha						•		
	/				4. Proper cooking time	and temperature					14. Hands cleaned and properly v							
			✓		5. Proper reheating prod Hours)	cedure for hot ho	lding (165°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 Hea	alth Control; proc	edures & records								Gloves Highly Susce	eptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re Eggs		fered	
3					7. Food and ice obtaine good condition, safe, ar destruction BEK,bro	nd unadulterated;										hemicals		
	~				8. Food Received at pro	oper temperature	ovide temps				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	s
	<u> </u>				• •	from Contamir	•				'				Water 18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	5									r/ Plumbing	1	
3					10. Food contact surfact Sanitized at _200_	ppm/temperature		*		3	~				19. Water from approved source backflow device Hand sprayer han	ngs to low	• •	
	~				11. Proper disposition of reconditioned Disc	of returned, previous ard	ously served or				~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
0	TT	N	N	С	Pri	ority Founda	tion Items (2 P	_							rective Action within 10 days	,		р
O U T	N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R		Olati O U T		Req N O	N A	Cor C O S	Food Temperature	e Control/ Identific		R
U	N			О	Demonstration 21. Person in charge preand perform duties/ Cer 2	esent, demonstrate triffied Food Management	Personnel tion of knowledge, ager (CFM)	_		O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec		R
U	N			О	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the performance of the performanc	esent, demonstrate rtified Food Mananauthorized person	Personnel tion of knowledge, ager (CFM) ons/ personnel	_		O U T	I	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, ac	e Control/ Identificed; Equipment Adeceded; See	quate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Vandy Noeun	Print: Vandy Noeun	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Vei Asian Kitchen	Physical A	ddress: S Goliad	City/State: Rockwa	II Tx	License/Permit # FA2023-1	Page	2 of 2	
1 01 1	VOI / WIGHT TRICOTION	2200	TEMPERATURE OBSERVA		, IX	17/2020 1			
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp	
WIC a	ımb	37	Wings/slice steal	39/39	Chix/stk			39/39	
C	Cooked chix	39	Raw chix	39	Mushroom/crispy chix		hix	36/38	
	ork egg roll	40	Rice/xl noodles	40/39			X	39	
L	iquid eggs	40	Bamboo shoots	39	Mince garlic			36	
	Cooling		Mushrooms/lettuce	39/39	Drawer 1				
G	Ground chix	40	Egg noodles	40	Beans/todu			39/40	
Thav	wing crispy chix	40	Beer/wine coole	r 40		Drawer 2			
Mi	xed chix mix	40	Drama station		Chi	x/egg noodl	е	38/39	
Item	T		SERVATIONS AND CORRECTI						
Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN' F	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	ED AN	1D	
			ater than 101 in each room						
	 		ater than 106 throughout th	ie kitcher	1				
	3 comp sink, not set up								
	Dishwasher confirmed	•							
19			nust not break plain of sink						
	Chemicals stored low		<u> </u>						
		•	er mop sink to drip dry prop	eriy					
	Air handler in operation		ling tank at back of kitchen	then num	ned to o	uteido trucke trucke	e to		
32/39				•	•	utside trucks trucks	5 10		
42	Small Strainer is ripped where mesh meets metal ring, discard immediately WIC missing plug cap								
<u> </u>	Sani buckets filled at 3	comp si	nk. 200ppm						
	Cooking - chicken&rice								
	<u> </u>		dumpling 38, salmon 37, po	rk egg ro	II 38, cral	b rougoon 38, chix	eaa	roll 38	
	Hot holding hot&sour s				,,	,			
	Upright Freezer 4.7, al		· · · · · · · · · · · · · · · · · · ·						
10	Pink slime on the defle	ection pla	ate, burn ice, w/r/s entire ho	pper					
32	Time to sand or replac	e all cutt	ing boards						
7	Observe 3 cans (water	chestnu	ts) dented on top seam of	#10 can					
29	Using yellow digital the	ermo and	d red thermapen, chlorine s	trips curr	ent /Qua	ts strips expired 7/	22		
	Will email new allerger	n poster							
W Cardboard boats can only be used up to 4 hrs and then discard									
Received (signature)		<u> </u>	See ab	$\Omega V \Omega$		Title: Person In Charge/ C)wner		
Inspected		<u> </u>	Print:						
(signature)	1. 1	ST_	Richard	l Hill		Samples: Y N # c	collecte	ed	
Form FU 0	6 (Revised 09-2015)	~/	•		1	•			