

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 20/27/2023	Time in: 9:56	Time out: 10:55	License/Permit # Vicky to send	Food handlers 10	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Pei Wei Asian Kitchen	Contact/Owner Name: Estevan Tijerina	* Number of Repeat Violations: _____	9/91/A
Physical Address: 115	Pest control : Rentokil10/28/2023	✓ Number of Violations COS: _____	

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 Sheet pans on cart						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Gloves or utensils					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
		✓				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 pasteurized					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						✓					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					3			✓		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK /brothers						18. Toxic substances properly identified, stored and used Store below food related					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Night drop - have vendor provide temp						✓					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Clean inside ice machine</small>						✓					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned Discarded											

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) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Sheet pans					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Reminder today plus 6 only					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached						W	✓				
	✓					30. Food Establishment Permit (Current/ insp sign posted) To post when received					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line check twice per day						W					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used New green board on site / watch others and paper on coldTop units					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Available						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals Small gap at bottomOf back door corners						41. Original container labeling (Bulk Food)					
W	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Drinks stored						✓					
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in red buckets						W	✓				
		✓				43. Adequate ventilation and lighting; designated areas used To provide info for					
37. Environmental contamination Watch condensation						✓					
	✓					44. Garbage and Refuse properly disposed; facilities maintained Dumpster looks good					
38. Approved thawing method Wic						✓					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch scoop storage						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1						1			✓		
40. Single-service & single-use articles; properly stored and used Cardboard boats						47. Other Violations See attached					

