Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallVomit clean upImage: Complexity of RockwallImage: Complexity of RockwallImage: Complexity of Rockwall										g							
Date:         Time in:         Time out:         License/Pe           20/27/2023         9:56         10:55         Vicky								se	enc	 1			Food handlers Food managers Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-	Inves		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name:Contact/Owner NPei Wei Asian KitchenEstevan Tijeri							ə: 						* Number of Repeat Violations:      ✓ Number of Violations COS:				
Physical Address: Pest control : 115 Rentokil10/28/2023								Hoo Na	od		G Sc	rease	e trap/ waste oil Follow-up: Yes No□ PiCS 9/91/A	۱.			
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC						<b>O</b> = n	not ob	bserv			<b>\</b> = r	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	1			
Ma	urk ti	ne app	prop	riate	points in the OUT box for each numbered item Mark e Priority Items (3 Points) violations	-						· · · ·	, NA, COS Mark an √in appropriate box for R tive Action not to exceed 3 days				
0	Compliance Status						Compliance Status           O         I         N         N         C							R			
U T	N	0	Α	0 S	(F = degrees Fahrenheit)			U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
		I. Proper cooling time and temperature     Sheet pans on cart						r	~	12. Management, rood employees and conditional employees; knowledge, responsibilities, and reporting							
	2. Proper Cold Holding temperature(41°F/ 45°F)					+				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
			$ \rightarrow$	_	Good 3. Proper Hot Holding temperature(135°F)	$\left  - \right $		$\square$					To post at hand sinks				
		~	$ \rightarrow$	$\square$	4. Proper cooking time and temperature	$\square$		H			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
		~	$ \rightarrow$	$\square$	<ol> <li>Froper cooking time and temperature</li> <li>Proper reheating procedure for hot holding (165°F in 2</li> </ol>			$\square$	~		Gloves or utensils 15. No bare hand contact with ready to eat foods or approved						
		~			Hours)				~		alternate method properly followed (APPROVED Y. N. )						
╞		~		-	6. Time as a Public Health Control; procedures & records	+							Highly Susceptible Populations				
					Ammorial Corres			16. Pasteurized for					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					Approved Source           7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Using pasteurized					
	· ·				destruction BEK /brothers 8. Food Received at proper temperature Night drop - have vendor provide temp	$\left  \right $			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
											_	$\vdash$	Water only 18. Toxic substances properly identified, stored and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food			3				V	Store below food related				
	~				preparation, storage, display, and tasting								Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature <sub>Clean inside ice machine</sub>				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>								~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N O	N	C O	Priority Foundation Items (2 Po	pints R		olati O U		N	Ν	С		R			
U T	N	0	Α	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	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	_				
	~				22. Food Handler/ no unauthorized persons/ personnel			W	~				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						
	~				23. Hot and Cold Water available; adequate pressure, safe See attached								Permit Requirement, Prerequisite for Operation				
	<ul> <li>24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled</li> <li>Per Order</li> </ul>					W	~				30. Food Establishment Permit (Current/ insp sign posted ) To post when received						
					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 Line check twice per day							~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available			1	~				New green board on site / watch others and paper on coldTop units 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed</b>				
					Core Items (1 Point) Violations Require Corrective	e Acti	ion i	Not	to Ex	xcee	ed 9	0 Da					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	$\square$	O U T	I N	N O	N A	C O S	Food Identification	R			
1				3	34. No Evidence of Insect contamination, rodent/other animals Small gap at bottomOf back door corners			1	,	~		5	41.Original container labeling (Bulk Food)	_			
W	~			-	35. Personal Cleanliness/eating, drinking or tobacco use Drinks stored					- 1			Physical Facilities				
	· /			-	36. Wiping Cloths; properly used and stored Stored in red buckets				~				42. Non-Food Contact surfaces clean				
	•	~	_		37, Environmental contamination Watch condensation			W	-	-			43. Adequate ventilation and lighting; designated areas used				
	~	-			38. Approved thawing method WiC				· /	-			To provide info for 44. Garbage and Refuse properly disposed; facilities maintained				
	-				VVIC Proper Use of Utensils			$\vdash$		$\neg$		$\vdash$	Dumpster looks good           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				
-					40. Single-service & single-use articles; properly stored			1	$\uparrow$		_		47. Other Violations				
$\lfloor 1 \rfloor$					and used Cardboard boats							V	See attached				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Estevan Tijerina	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kellly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Pei w	nent Name: <b>Eİ</b>	Physical A <b>2235</b>	ddress: 6 Goliad 115	City/State: Rockwal	I	License/Permit # Page 2 o		2 of 2			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Itom/I cost	tem/Location Temp F					
	it lettuce			_	Item/Location			тетр г			
		40	Pantry drawers egg ro		Drahma drawer			40/41			
	gg noodles	41	Steam table water tem	p 151	Rice Noodles / noodl		lies	40/41			
Cook	ed chicken on cart		Rice cooking		Upright						
Raw	chicken on bottom	41	Drahma		Bean sprouts			40			
	Egg roll	40	Grilled chicken	40	Beverage cooler			37			
Up	right freezer	15	Steamed chick	39	Cooked rice			187			
Pa	ntry coldTop		Chick mix / garlie	2 49/39		Soup		149			
Dumplin	gs /cut lettuce / yum sauce	39/48/39	Bean sprouts / crispy chicke	n 39/39							
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECTI			CONDITIONS OBSERV	ED AN	D			
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN in F										
10/22		•	sink where rack was remo	oved							
	Always best to store h										
4//COS			floor to allow to mop floor								
	Hot water. 114 F handnsonk / three comp 114										
	In wic it best practice to store cut lettuce on bottom shelf Sanitizer in sink and bucket 200 ppm Discussed quats binding										
10			nside ice machine on defle	· ·							
	Watch peanuts storage										
40											
	Watch peanut storage	over colo	дТор								
W	Keep an eye on condition of guidelines in sticker form on coldTop units that couldBecome difficultTo keep sanitary										
W	Invert bowlsWhere possible										
10	Need to clean pink slime inside ice dispenser tube at soda station										
18/cos	5										
	Discussed allergy poster coming										
Waste oil is pumped From fryers into storage vessel and the pumped from outside											
Received (signature)	See abov	/e	Print:			Title: Person In Charge/ (	Owner				
Inspected (signature)	See abov Kelly kirkpo	trick	Print:								
Form FH-06	(Revised 09-2015)					Samples: Y N #	collecte	×d			