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:			Time in:	Time out:	License/Permit # FS-0002771							CPFM Food handlers Page 1 of _	2						
6/19/24 Purpose of Inspect				10:26	3-Complai						n	5-CO/Construction 6-Other 7OTAL/SCO							
Establishment Name: Pho Garden  Contact/Owner Na Tommy Hu							Number of Repeat Violations:					Number of Repeat Violations:  Number of Violations COS:							
Physical Address:  Pest control: Wing Pest 5/29/24							Hoc C&V	od ' 6/9/	24			te trap :/ waste oil   Follow-up: Yes   11/89/	В						
		Com	pliar	ice S	tatus: Out = not in compoints in the OUT box for e	$\frac{1}{\text{npliance}} = \frac{1}{\text{in comp}}$	pliance NO	) = not o	bserv	ved	N/	<b>A</b> = n	ot ap	pplicable COS = corrected on site R = repeat violation W = Wate ox for IN, NO, NA, COS Mark an in appropriate box for R	ch				
									e Im	ımed	iate	Cor	rect	ox tot IN, NO, NA, COS Mark an Amappropriate box for R					
O U	N O A O Time and Temperature for Food Safety				R	Compliance Status													
T	(F = degrees Fahrenheit)  1. Proper cooling time and temperature						_ T_	•	12. Management, food 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	-				
	•				See					•				eyes, nose, and mouth	_				
		<b>/</b>			Proper Hot Holding temperature(135°F)      Proper cooking time and temperature									Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
		,			5. Proper reheating proce	edure for hot holding	g (165°F in 2							15. No bare hand contact with ready to eat foods or approved					
		•			Hours)  6. Time as a Public Heal	th Control: procedu	res & records							alternate method properly followed (APPROVED Y. N)  Gloves used					
	<b>'</b>				o. Time as a rubile frear	un Control, procedur	res & records							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered					
					• •	proved Source				<b>'</b>			Pasteurized eggs used when required N/a						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Southern Star									Chemicals					
	/				8. Food Received at proper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Checking  Protection from Contamination				3				<b>/</b>	Water  18. Toxic substances properly identified, stored and used See	-				
3				~	Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing					
	/				See 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature					/				19. Water from approved source; Plumbing installed; proper backflow device					
	/				11. Proper disposition of returned, previously served or reconditioned Discard					_				City approved  20. Approved Sewage/Wastewater Disposal System, proper disposal	-				
							n Items (2 Poi	ints) vi	olati	ions	Req	uire	Cor	rrective Action within 10 days					
O U T	I N	N O	N A	C O S					O U T		N O	N A	C O S	Food Temperature Control/ Identification	R				
	/				21. Person in charge pres and perform duties/ Cert					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<b>/</b>				22. Food Handler/ no unauthorized persons/ personnel					<b>'</b>				28. Proper Date Marking and disposition Great date labels					
		Safe Water, Recordkeeping and Food Package Labeling										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current							
	/				23. Hot and Cold Water available; adequate pressure, safe 124, Good pressure					1				Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels					~				30. Food Establishment Permit/Inspection Current/ insp posted Posted & Current					
					25. Compliance with Var		Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	<b>'</b>				HACCP plan; Variance of processing methods; mar Temps taken 2x	nufacturer instruction				<b>'</b>				supplied, used Equipped					
						umer Advisory			2				/	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	~				26. Posting of Consumer foods (Disclosure/Remin On menu					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 100ppm	*				
0	I	N	N	C	Core Items (1 Point	t) Violations Requ	uire Corrective	Action	Not		xcee	ed 90 N	<i>Da</i>	nys or Next Inspection , Whichever Comes First	R				
U T	N	0	A	C O S	Prevention of 34. No Evidence of Insec	f Food Contaminat			U T	N	0	A	o s	Food Identification	A				
1					animals Flies in kitche 35. Personal Cleanliness	n near rear door				<b>'</b>				41.Original container labeling (Bulk Food)					
$\vdash$	•				36. Wiping Cloths; prope	erly used and stored			4					Physical Facilities  42. Non-Food Contact surfaces clean					
-	<b>V</b>				Not currently of 37. Environmental conta	pen			1					43. Adequate ventilation and lighting; designated areas used	-				
	<b>1</b>				38. Approved thawing m	nethod				<b>1</b>				44. Garbage and Refuse properly disposed; facilities maintained	+				
					-	r Use of Utensils			1					45. Physical facilities installed, maintained, and clean	+				
					39. Utensils, equipment,				$\vdash$	H			$\vdash$	46. Toilet Facilities; properly constructed, supplied, and clean	+				
1	~				dried, & handled/ In use					~				Stocked and clean					

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Fetablishn	nent Name:	Physical A	ddress: C	lity/State:		License/Permit #	Page 2 of 2					
	Garden	423 E		Rockwal	I, Tx	FS-0002771	1 age _ 01 _					
T4 /T			TEMPERATURE OBSERVAT		T4 /T							
Item/Loca		Temp	Item/Location	Temp	Item/Loca		Temp					
Devera	age cooler lobby	38	Veggie prep cooler	'		Below						
S	auce cooler	42	Cook chx	40		34						
Cl	hest freezer	9	Cook brisket			32						
2[	Door freezer	10	Meat prep cooler			Eggs	39					
W	hite Freezer	4	Cook chx	33								
	WIC amb	38	Tofu	39								
Coo	ked chix/beef	40/40	Shrimp	33								
Rav	w chix/brisket	39/40	Cabbage	38								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped, temp greater than 103 in each room											
	Hand sinks equipped,	temp gre	ater than 105 throughout kit	chen								
	3comp sink not set up 125, using chlorine as sani 100ppm											
	Dishwasher confirmed 100ppm											
	Hanging mop is best practice for drying											
43	Need a couple new bu	ılb for cei	ling lights									
32cos	Observed wire mesh	spatchla	with broken wires, discarded	donsite								
42/45												
	Cutting boards look great											
	Back door looks good, no gaps											
	Removal of rust on door and door jam, look good											
	WIC temps continue cut lettuce 34, grilled chicken 34, raw steak 32											
9cos			ored on middle shelf, remember	flys botto	m, walks	on land middle and s	wims on top					
	' '		<del>-</del>									
	ash during inspection	<u>on</u>										
34	Flies observed in kitchen near rear service door											
						T == .						
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/ (	)wner					
Inspected (signature)		ST			CIT							
5 511.06	6 (Revised 09-2015)		(   Tilollalu	1 11111	OI I	Samples: Y N # c	collected					