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
✓ Vomit clean up
Employee health

Date		/00	22	Time in:	Time out:		License/Pe				m		201	Food handlers Food managers Page 1 of 2	<u>'</u>	
				9:01	10:25									W OWITEI WARRINGS SAYS I		
		of In ment		tion: 1-Routine e:	2-Follow U		3-Complai act/Owner N	_	4-	Inve	estiga	atioi	n L	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Pho garden						HU						ı		✓ Number of Violations COS: 18/82/E	2	
423 E I 30						Pest control : C&s pest control monthly			Hood Gre 04/24/2022 Les				reases	e trap : Follow-up: Yes FOll	ر	
	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	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								C	ompl	ianc	e Sta	tus			
						R	O U T	N	N O	N A	C O S	Employee Health	R			
	1. Proper cooling time and temperature							1					12. Management, food employees and conditional employees;	_		
	V								~				knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature (See attached				temperature(41	°F/ 45°F))			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
H					°F)								Poster to be moved to hand sink area			
	3. Proper Hot Holding temperature(1 No hot hiking at insp 4. Proper cooking time and temperature)								14 Her				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
	V									~						
	5. Proper reheating procedure for ho Hours)			cedure for hot ho	olding (16	65°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y V N)			
				6. Time as a Public Hea Not officially using for an	alth Control; pro	cedures	& records							Gloves and utensils		
	V			Not officially using for an	nything at this po	oint				П				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
				$\mathbf{A}\mathbf{p}_{\mathbf{j}}$	proved Source				W	/				Pasteurized eggs used when required Eggs cooked thoroughly		
Т				7. Food and ice obtained										Eggs cooked thoroughly		
	good condition, sa destruction Usd				id unaduiterated	; parasite	;							Chemicals		
				8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Ľ				To check temps a	lways and tr	ranspo	rt safely			V				Water only		
					from Contami				3				1	18. Toxic substances properly identified, stored and used Watch storage and use		
w				9. Food Separated & propreparation, storage, dis			g food							Water/ Plumbing		
				Rearranges 10. Food contact surface	es and Returnab	les ; Clea	aned and							19. Water from approved source; Plumbing installed; proper		
3				Sanitized at 200						'				backflow device City approved passed new co		
	-			11. Proper disposition or reconditioned	of returned, previ	iously ser	rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	ľ			D.:		. 4° T4 .	(2 D.)	4	. , ,						_	
O 1 U 1	i 1		C					R R	O U	I	N O		C	rective Action within 10 days	R	
T	' '	A	S	21. Person in charge pre	of Knowledge				T		U	A	o s	Food Temperature Control/ Identification		
u	1			and perform duties/ Cer	,		<i>U</i> ,			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
1				22. Food Handler/ no un Must get all employee	nauthorized pers	sons/ pers	sonnel		2					28. Proper Date Marking and disposition		
H	Safe Water, Recordkeeping and					-					Must be only 6 days out - not 14 29. Thermometers provided, accurate, and calibrated; Chemical/					
	Labeling								•				Thermal test strips Digital			
	1			23. Hot and Cold Water See attached	r available; adeq	uate pres	ssure, safe							Permit Requirement, Prerequisite for Operation		
				24. Required records av destruction); Packaged		ock tags; p	parasite		١٨/					30. Food Establishment Permit (Current/ insp sign posted)		
									VV					Need permit		
				25. Compliance with V						Τ				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
		/		HACCP plan; Variance processing methods; ma	anufacturer instr					~				supplied, used Equipped		
				No specialized	TOOOS sumer Advisory	y								32. Food and Non-food Contact surfaces cleanable, properly	_	
									2					designed, constructed, and used See		
W				26. Posting of Consume foods (Disclosure/Remi					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
V V				Watch storage of pe	eanuts / ingred	dients by	y request							Dishmachine not sanitizing	_	
0 1		N	С	Core Items (1 Poin	nt) Violations	Require	Corrective	Action R	Not	_	Xce N	_	0 Da	ys or Next Inspection , Whichever Comes First	R	
U T	1 (A	o s		of Food Contan				U T		0	A	O S	Food Identification		
1				34. No Evidence of Inse animals Flies /							/			41.Original container labeling (Bulk Food)		
1				35. Personal Cleanlines See and wat	s/eating, drinkin	ng or toba	acco use							Physical Facilities		
1				Protect clean in				s	w	/				42. Non-Food Contact surfaces clean Watch cleaning STAY AHEAD		
1	T			37. Environmental cont	amination			\square	T	~				43. Adequate ventilation and lighting; designated areas used		
\vdash				38. Approved thawing I				H	-	./				Watch 44. Garbage and Refuse properly disposed; facilities maintained		
					TIG. OTT.	:1a			-	•				45. Physical facilities installed, maintained, and clean		
				39. Utensils, equipment	er Use of Utensi		l. stored		W	/				Minimal General cleaning STAY AHEAD air vents etc 46. Toilet Facilities; properly constructed, supplied, and clean		
1				dried, & handled/ In us Store utensils upside	se utensils; prope	erly used				~				Equipped		
				40. Single-service & sir				H						47. Other Violations		
1				and used												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Zongtang Hu	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015) Reminder only 1 Watch where employee coffee is stored etc <u>hand sink in kitchen</u> Establishment Name: Physical Address: Need Rockwall Pho Garden I-30 TEMPERATURE OBSERVATIONS Item/Location Item/Location Temp F Item/Location Temp F Cold top unit 1 Beverage cooler Wic 34 White residential cooler 39/40 Rice Chicken cooked / mushrooms 34/33 41 Only non Tcs foods Shrimp 40 Ambient temps under 38 Cooked chicken Freezer section. -2 Cold top 2 40 Upright freezer Crab meat inside -11/12 Lettuce 41 40 White freezer -7 Meatball/shrimp 41/40 Steak / flank 40:40 OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number Hot water at hand sink 100 - equipped / hot water at three comp sink Restrooms 100 F and equipped Not serving anything that is not thoroughly cooked Cleaning nozzles daily 40 Discussed handling straws and not storing cloth towel on them etc 32 Avoid using any colanders that are not NSF or commercialGrade 33 /10 Dishmachine NOT dispensing Sanitizer - empty container- will use three comp sink today 40 Avoid reusing glass jar of jelly for non original foods 35 Store employee food away from restaurant food Always place thermo in warmest location in cooler - moved to door W W Watch use of residential cooler this wasn't approved with last owner Avoid mixing guats and bleach in same bucket - NEVER use these together! 18 Using quats for sanitizer buckets and chlorine for Dishmachine Avoid storing 409 cleaner and SS cleaner on table top 18 18 409 cannot be used for kitchen unless as per label Discussed setting up three comp sink soapy water, clear water, sanitizer water if using bleach must test to be 50-100 in sink 39/ cos Best practice to hang mops To dry / also need to invert ice bucket Now using restaurant Depot etc due to price issues / meat with usda stamps/ fish from southern star 32 Watch condition of deep freeZer as it is rusty Need to store slicer clean both sides of blade - to prevent cross contamination - to clean 32/36/40 Avoid using wooden crates and avoid reusing newspaper / cloth on pan to be changed daily / replace cracked lid on rice Wic - discussed storage and raw meats in one area called veggies etc. - just got delivery Cos Wic date marking on rice was 2 weeks - you only have 6 days from day of prep 28 Small drip from elbow of pipe from condensate fan box to address - dripping on lids / moved product and added pan 37 40 Using soy sauce containers for raw bean sprouts - avoid this practice W Several unexplained puddles of water in kitchen - watch equipment and drains and etc W Outside dirty cart should not be used for inside building/ keep back door closed when not using / 39 Using msg - discussed using one scoop for it and not sharing with sugar and salt! Placed into product with handle up Received by Title: Person In Charge/ Owner (signature) See above Inspected by:

Samples: Y

collected

Kelly kirkpatrick RS