



**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Zongtang Hu</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

**Watch where employee coffee is stored etc**

**Reminder only 1  
hand sink in kitchen**

Establishment Name: <b>Pho Garden</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Need</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	<b>34</b>	<b>Wic</b>		<b>Cold top unit 1</b>	
White residential cooler	<b>39/40</b>	<b>Rice</b>	<b>41</b>	Chicken cooked / mushrooms	<b>34/33</b>
Only non Tcs foods		<b>Shrimp</b>	<b>40</b>	Ambient temps under	<b>38</b>
Freezer section.	<b>-2</b>	<b>Cooked chicken</b>	<b>40</b>	<b>Cold top 2</b>	
Upright freezer	<b>-11/12</b>	<b>Lettuce</b>	<b>41</b>	<b>Crab meat inside</b>	<b>40</b>
White freezer	<b>-7</b>			<b>Meatball/ shrimp</b>	<b>41/40</b>
				<b>Steak / flank</b>	<b>40:40</b>

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	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
W	Always place thermo in warmest location in cooler - moved to door
W	Watch use of residential cooler this wasn't approved with last owner
18	Avoid mixing quats and bleach in same bucket - NEVER use these together!
	Using quats for sanitizer buckets and chlorine for Dishmachine
18	Avoid storing 409 cleaner and SS cleaner on table top
18	409 cannot be used for kitchen unless as per label
W	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
39/10	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
Cos	Wic - discussed storage and raw meats in one area called veggies etc. - just got delivery
28	Wic date marking on rice was 2 weeks - you only have 6 days from day of prep
37	Small drip from elbow of pipe from condensate fan box to address - dripping on lids / moved product and added pan
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

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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