

\$50.00 reinspection fee  
required after 1st Followup

**Retail Food Establishment Inspection Report**

City of Rockwall

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

Date: <b>12/19/2022</b>	Time in: <b>10:08</b>	Time out: <b>11:46</b>	License/Permit # <b>FS - 0002771</b>	Food handlers To provide info <b>1</b>	Food Managers <b>1</b>	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	---	--	---------------------------	---------------------------

<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Pho Garden</b>			Contact/Owner Name: <b>Zongtang Hu</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 423 E I-30			Pest control : Wing 8 11/05/2022		Hood Today <input type="checkbox"/> Grease trap: waste oil : To provide most recent pumping ASAP <input type="checkbox"/> Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**23/77/C**

**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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		W	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Sign to be posted at hand sink in kitchen</b>	
		✓			3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
		✓			6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>					✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking eggs</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Usda</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>Must transport in cooler if self shopping</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					<b>Protection from Contamination</b>		3				✓	18. Toxic substances properly identified, stored and used Watch storage of wipes that may NOT be used in kitchen / bleach buckets too strong	
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Cover soup under dirty shelving in wic		<b>Water/ Plumbing</b>						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature <small>Set up sinks and buckets</small>			✓				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
		✓			11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Clean drains and provide grease trap info</b>	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	W				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Need info on all ( one on duty)</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	W				22. Food Handler/ no unauthorized persons/ personnel <b>Need info on all</b>		2			✓		28. Proper Date Marking and disposition <b>Discussed and corrected in wic</b>	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>		W	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Must use when setting up sanitizer in buckets</b>	
		✓			23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>	
				✓	<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Paper towels dispenser keep working</b>	
				✓	<b>Consumer Advisory</b>		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Rusty shelving / cracked lids / cutting boards/ etc</b>	
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Cooking all per owner</b>		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishmachine NOT sanitizing</b>	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	W				34. No Evidence of Insect contamination, rodent/other animals <b>Cleaning</b>				✓			41. Original container labeling (Bulk Food)	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch placement</b>		<b>Physical Facilities</b>						
1					36. Wiping Cloths; properly used and stored <b>To store in sanitizer bucket</b>		1					42. Non-Food Contact surfaces clean <b>Outsides of food containers</b>	
1					37. Environmental contamination <b>Avoid floor storage of frozen items in buckets</b>		1					43. Adequate ventilation and lighting; designated areas used <b>Filters not in place</b>	
1					38. Approved thawing method <b>Never at room temp</b>		1					44. Garbage and Refuse properly disposed; facilities maintained <b>Clean around waste oil</b>	
					<b>Proper Use of Utensils</b>		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Ice scoop and need stoppers for sink</b>			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
		✓			40. Single-service & single-use articles; properly stored and used				✓			47. Other Violations	

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

**Ice to remain drainable in ice storage unit**

Establishment Name: <b>Pho Garden</b>	Physical Address: <b>423,E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>2771</b>	Page 2 of 2
--	--	--------------------------------	---------------------------------	-------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top 1		Cold top inside		Coffin freezer	1.0
Shrimp	40	Cabbage	39	White residential for sauces only	
Meatballs	41	Freezer white	9	Milk	41
Brisket	41	Upright freezer	-4.6	Bev cooler in dining room	39
Tofu	40	Wic			
Inside cold top 1 brisket	41	Rice / rice			
Cold top 2		Cut lettuce			
Chicken / tofu	33/34	Chicken / pork			

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	<b>AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:</b> all temps F
	Restrooms hot water 110 and soap and towels present
	Hot water in kitchen 112 and up
42/	Need to deep clean touch surfaces in kitchen. With grease accumulation Ex soap dispenser at hand sink
	Using shelled eggs for cooked items only
42/45	Detailed cleaning between cooking equipment / hood / air vents etc
43	Need filters to be replaced over cooking area - plans to have someone here today to clean hood system
42/45	General detailed cleaning under behind and around equipment
	Rice cooking at insp /
	Discussed peanut storage and placement
42	To clean outsides of dry good drawer unit
32	Need to replace cracked lid to rice container
32	Avoid using Home Depot buckets for soup (even if never used for anything but food )
38	Thawing has to be done in wic some other allowed technique
37	Avoid storing soups and soy sauce on floor
28	Frozen items have 14 days on them - these dates are unknown at this time and therefore the only date should be
28	The date made and frozen ... once thawed then the new expiration date can be placed on it to show
28	The remaining days allowed from the original 6
42/32	Clean spills in freezer under racks / make repairs without tape to handle
10/9/32	Need to scrub shelving in wic - free of dangling food over opened soup / rusty shelving is difficult to clean
28	Work on date marking
42	To clean spills on walls in wic as well
32	Deep freezer rusty inside
10/!!	Reminder to set up Sani bucket for kitchen. Prep!!!tested to all be tooo strong / diluted to 100 ppm / must use test strips
	Owner indicates they are clean ice machine weekly
39	Avoid storing ice scoop on dirty surface on top of ice machine - removed and washed
33	Dishmachine not dispensing sanitizer chlorine / primed unit and still not dispensing - set up three comp and tested to be 50-100 ppm
45	Need to resilicone behind Dishmachin prerinse /
36	Avoid hanging wiping cloth on sink in wait station / should be stored in sanitizer and store sanitizer below utensils

<b>Received by:</b> <b>Zongtang Hu</b> <small>(signature)</small>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	<b>Print:</b>	<b>Samples: Y N # collected</b>

Form EH-06 (Revised 09-2015)

**Cart outside must be discarded as well as thin colanders!**