

Followup Inspection
 Fee \$50.00 after initial
 Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 6/27/23	Time in: 10:00	Time out: 11:55	License/Permit # FS-0002771	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
-------------------------	--------------------------	---------------------------	---------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: <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							TOTAL/SCORE
Establishment Name: Pho Garden			Contact/Owner Name: Zongtang (Tommy) Hu		Number of Repeat Violations: 5 Number of Violations COS: _____		20/80/E
Physical Address: 423 E130		Pest control : Qing Pest 6/15/23	Hood 6/19/23	Grease trap / waste oil Enviro Liquid 6/26/23 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3					★	✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
Approved Source						3					★
	✓					Water/ Plumbing					
3					★	✓					
	✓					3					
	✓					✓					
	✓					3					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						✓					
	✓					Consumer Advisory					
	✓					2					
	✓					Food Identification					
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1					★	1					
1	✓				★	✓					
Proper Use of Utensils						1					
	✓					✓					
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tommy Hu	Print: Tommy Hu	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Tommyhu42@gmail.com

Form EH-06 (Revised 09-2015)

Establishment Name: Pho Garden	Physical Address: 423E I30	City/State: Rockwall, Tx	License/Permit # FS-0002771	Page <u>2</u> of <u>2</u>
--	--------------------------------------	------------------------------------	---------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Glass door merchandiser	32	Tomatoe	38	Brisket/tendons 38	38
Residential Comboc	43	Cooked chicken	38	Prep bottom amb	36
Chest freezer	10	Cooked beef	38	Beef	36
Double door Freez	2	Shrimp	37	Cube beef	37
Wht upright freeze	45	Cooked Chixcube	38		
WIC	33	Prep top			
Chix/ Pork 38	38	Beef/chix 37	38		
Kobe beef	37	Tofu/shrimp 37	38		

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: all temperatures are taken in F
	Restrooms equipped Mens 104, womens 107
20	Sewer backup from handsink in server area
	Glassware inverted, disposal cups, lids and individual wrapped straws stored properly.
	3Comp sink setup, 124 , Chlorine Sani 100ppm, dishmachine confirmed
	Residential Fridge/Freezer amb 41
	White Upright Freezer, defrosted last night, no food stored during inspection
9	Seperate personal food from commercial food, move to bottom shelf
37	WIC, pan used to caught leak, must be emptied to prevent overflow and dripping on food below, full
9	Must store all food min 6 in off floor, not directly on floor in WIC
9	Onions must be stored 6in off floor
34	Fruitflies observed next to dry storage, cook line, cold top unit
38	Thawing at room temp, pork frozen 28
33	Faucet dripping under hood, bucket catching drips
39	Store bowls inverted or cover to protect at all times
43	2 hood bulb lights out, 1 bulb of prep tables, 1 bulb in office, 1 bulb over Ice machine,
42/45	Gernal detail cleaning around under between equipment, floors, walls ceiling
45	Air diffusers in kitchen need to be cleaned
45	Time to caulk top of 3 comp sink
	Good job storing mops to dry properly
2	Prep cooler closest to rear door, amb temp 56, all tcs foods discarded immediately
	Will be Closed July 3-4, 2023.

Received by: (signature) See above	Print: Tommy Hu	Title: Person In Charge/ Owner Owner
Inspected by: (signature) See above	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)