

Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report

**Virtual inspection**      City of Rockwall

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

Date: <b>12/22/2020</b>	Time in: <b>9:24</b>	Time out: <b>10:31</b>	License/Permit # <b>FS 9493</b>	Est. Type <b>Full</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Ramen Head</b>	Contact/Owner Name: <b>Tamara</b>	* Number of Repeat Violations: _____	<b>6/94/A</b>
Physical Address: <b>San Jacinto</b>	Pest control : Will send	✓ Number of Violations COS: _____	
Hood <b>03/2020</b>	Grease trap : Will send	Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/> Cook!

**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 an

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature <b>Freezer</b>									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Screening self cleaning etc</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. ) <b>Gloves</b>	
					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>CA in menu</b>	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Restaurant depot / Columbia</b>									<b>Chemicals</b>	
					8. Food Received at proper temperature <b>Frozen</b>									17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only and vinegar</b>	
					<b>Protection from Contamination</b>									18. Toxic substances properly identified, stored and used <b>Low on the bottom</b>	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									<b>Water/ Plumbing</b>	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature									19. Water from approved source; Plumbing installed; proper backflow device <b>City insp</b>	
					11. Proper disposition of returned, previously served or reconditioned <b>Discard never returns to kitchen</b>									20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Using freezer</b>	
					22. Food Handler/ no unauthorized persons/ personnel <b>10</b>									28. Proper Date Marking and disposition <b>Good / or 24 hrs</b>	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Using digital thermo</b>	
					23. Hot and Cold Water available; adequate pressure, safe <b>Working on pressure at one hand sink</b>									<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									30. Food Establishment Permit (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 <b>Using sous vide at proper cooking temps</b>									31. Adequate handwashing facilities: Accessible and properly supplied, used <b>One hand sink not delivering hot water 95</b>	
					<b>Consumer Advisory</b>									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Keep an eye on cutting boards</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label <b>In menu</b>									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals <b>Gap at back door</b>									41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch</b>									<b>Physical Facilities</b>	
					36. Wiping Cloths; properly used and stored <b>Microfiber</b>									42. Non-Food Contact surfaces clean <b>Air vent</b>	
					37. Environmental contamination <b>Keep an eye on floor storage</b>									43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method <b>Cooking / pull thaw</b>									44. Garbage and Refuse properly disposed; facilities maintained <b>Watch dumpster and back area</b>	
					<b>Proper Use of Utensils</b>									45. Physical facilities installed, maintained, and clean <b>See Attached</b>	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used									46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
					40. Single-service & single-use articles; properly stored and used									47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Ramen head</b>	Physical Address: <b>112 N San jacinto</b>	City/State: <b>ROCKWALL</b>	License/Permit # <b>9493</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar cooler non tcs	<b>36;</b>	No hot holding at time of insp			
2 door upright cooked items		<b>Expo cooler</b>			
Bamboo shoots	<b>35</b>	<b>Ambient</b>	<b>33</b>		
Sweet potato	<b>38</b>				
Pork	<b>34</b>				
Miso	<b>34</b>				
Freezers	<b>Htt</b>				
Under counter Bev	<b>34</b>				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restroom 108 - equipped
	Ca on menu
	Cleaning and sanitizing menus
	Hot water at hand sink 100 plus / three comp 112
31	One hand sink is being addressed as it has a pressure loss
34	Need weather stripping at back door
	Dumpster area - keep back area clean
45	Watch floor storage and clean under shelving
	Watch storage of brooms etc
W	Replace scrub brushes when needed - biweekly - started also using silicone
W	Avoid use of thin plastic residential containers with blue lids - keep an eye out
	Quats 200-300
	Date marking or using within 24 hrs
	If using sous vide for same day and at required temp
	USDA meats from Columbia
42/45	Minor cleaning of air vents and under equipment etc
	Cleaning Slicer between uses
	No nuts in the kitchen
W	Keep an eye on condition of cutting boards
	Screening employees at arrival and prescreening / social distancing / sanitizer station at entry /

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

Form EH-06 (Revised 09-2015)