Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																		
	ate: 1 2 1	1/2	20	22	Time in: Time ou 2:45 3:54		License/Po							Est. Type		ategory	Page <u>1</u> or	f_2_
P	urpo	ose o	of In	spec	tion: 🖌 1-Routine 🗌 2-Foll	ow Up	3-Complai	int	_	-Inve	estig	atio	n	5-CO/Construction		Other	TOTAL/SC	ORE
Establishment Name: Contact/Owner N Ramen Head Tamara Kol												* Number of Repeat Violations: * Number of Violations COS: e trap : Follow-up: Yes [7] 13/87/				7/D		
Physical Address: Pest control : 112 San Jacinto Rockwall, TX to be provided by owned							/ner	Нс	ood				e trap : provided by owner	Follow-uj No	p:Yes 🗸	13/07	/D	
М					tatus: Out = not in compliance points in the OUT box for each numb	N = in complia ered item	nce No Mark '	O = not ✓'a cł						pplicable COS = corrected ox for IN, NO, NA, COS	on site R Mark an X in			atch
C	omol	ianc	e Sta	ntus	Priority Item	ns (3 Points	s) violations	Requ		<i>mme</i> Comp				ive Action not to exceed 3	days			
O U T	N O A O Time and remperature for Food Safety				R		D I J N	N O	N A	C O S	E	nployee Hea	lth		R			
Ŵ	,			5	1. Proper cooling time and temperature				_	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					r				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		~			3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands						ıds		
-		4. Proper cooking time and temperature				٧	Λ				14. Hands cleaned and pro	operly washe	d/ Gloves u	sed properly				
		~			5. Proper reheating procedure for Hours)	hot holding (1	165°F in 2			~				T5. No bare hand contact v alternate method properly				
	~				6. Time as a Public Health Control	l; procedures	& records			Highly Susceptible P					opulations			
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked					
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction															
	~				8. Food Received at proper temper	rature				~				17. Food additives; approv& Vegetables	ed and prope	erly stored;	Washing Fruits	5
╞	<u> </u>		<u> </u>	<u> </u>	check at receipt Protection from Cor	ntamination				~				18. Toxic substances prop	erly identified	l, stored an	d used	
3				~	9. Food Separated & protected, propreparation, storage, display, and t		ig food							w	ater/ Plumb	ing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					~			~	19. Water from approved source; Plumbing installed; prope backflow device			ed; proper	
		~			11. Proper disposition of returned, reconditioned discarded	, previously so	erved or			r				20. Approved Sewage/Wa disposal	stewater Disp	oosal Syster	m, proper	
0	I	N	N	C			tems (2 Po	ints)	viola	-	N	uire N	_	rrective Action within 10 c	lays			R
U T	N	0	A	O S	Demonstration of Knowl 21. Person in charge present, dem	0			U T	JN	0	A	0 S	Food Tempera	ture Contro	l/ Identific	ation	
	~				and perform duties/ Certified Food				2					27. Proper cooling method Maintain Product Tempera		pment Ade	quate to	
	~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking a	<u>^</u>					
	Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe						~				29. Thermometers provide Thermal test strips digital	d, accurate, a	nd calibrat	ed; Chemical/				
	~				24. Required records available (sh					T				Permit Requirem 30. Food Establishment	· •		-	d)
	~				destruction); Packaged Food label		r			~				12/31/2022	(0.2.1	F	F 9 F)
_	~				Conformance with Appro 25. Compliance with Variance, Sp HACCP plan; Variance obtained f processing methods; manufacturer	ecialized Pro for specialized	cess, and		2					Utensils, E 31. Adequate handwashing supplied, used	quipment, a g facilities: A		-	
		<u> </u>			Consumer Adv				v	v				32. Food and Non-food Co designed, constructed, and		s cleanable	e, properly	
	~				26. Posting of Consumer Advisori foods (Disclosure/Reminder/Buffe all meats to required te	es; raw or un et Plate)/ Alle emps	der cooked rgen Label			~				33. Warewashing Facilitie Service sink or curb clean			used/	
0	I	N	N	С	Core Items (1 Point) Violat			Actio	C) I	Ν	Ν	С					R
U T	N	0	A	O S	Prevention of Food Co 34. No Evidence of Insect contam				U T	r	0	A	0 S	Fo 41.Original container labe	od Identifica			
4	~			L	animals 35. Personal Cleanliness/eating, du			$\left - \right $		~								
1 1				\vdash	36. Wiping Cloths; properly used a	-		$\left \right $		~				42. Non-Food Contact sur	ysical Facili	405		
 1					37. Environmental contamination			$\left \right $		~				43. Adequate ventilation a	nd lighting; d	lesignated a	areas used	
F	~	-			38. Approved thawing method			H		~				44. Garbage and Refuse p	operly dispo	sed; faciliti	es maintained	
1					Proper Use of U 39. Utensils, equipment, & linens; dried, & handled/ In use utensils;	properly use			1					45. Physical facilities insta46. Toilet Facilities; properties				
1					40. Single-service & single-use art and used					~				47. Other Violations				

Retail Food Establishment Inspection Report

Received by: ^(signature) Bernardo Vaguez	Bernardo Vaquez	Title: Person In Charge/ Owner Chef
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: en Head	Physical A 122 S	an Jacinto	City/State: Rockwa	all, TX	License/Permit # Page <u>2 of 2</u> FS-9493					
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
	in freezer/ambient	20	raw shrimp	41							
under	prep cooler ambient	34	chicken	41							
reach	in freezer ambient	3	corn	41/41							
2 door	reach in cooler/corn	41	back 2 door cooler/bee	f 41							
	corn	135	chicken stock	39							
	pork belly	41/41/41									
	pork belly	41									
cold	top/boiled egg	41									
Item			SERVATIONS AND CORRECT								
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
31	Kitchen hand sink at 84F. MUST be 100 F as only 2 hand sinks for all prep and cooking. Other hand sink is well over 100F.										
			have booster working for hot wa				f the time.				
39											
	Back hand sink 124F										
	3 comp sink 120+F	daily									
40	Soda nozzles WRS daily Avoid storing chopsticks, etc in wicker/not cleanable/store in a cleanable container instead										
	Avoid storing chopsticks, etc in wicker/hot cleanable/store in a cleanable container instead Avoid placing hot foods/corn in reach in cooler in covered plastic containers/stacked on bottom										
	Instead rapidly cool using shallow metal containers, lids ajar to release steam, stir often. Corn made an hour ago										
	Sani bucket 200ppr	n quats									
40	Remove frayed tape on prep table. Replace to be made cleanable										
45											
45			pecifically dry storage								
	Store items 6 inche										
35	35 Store employee items low and separate/no personal drinks on prep areas, shelves/instead store low and s										
			anitizing at 100 ppm ch								
		•	te in back reach in cooler/not dir	•							
			anizef/chemicals, to go conta		T floor/rem	ove from tollet (no	ot usea)				
			y storage to be repaired	1							
- 30	Slicer cleaned after		ouckets, not on aprons								
W	Some minor cleanir										
		0									
Received by: Print: Title: Person In Charge/ Owner											
(signature)		?		Vaqu	Jez	Chef					
Inspected (signature)	Bernardo Vaquez ^{Iby:} Chrísty Cov	tez, 1	RS Christy C	ortez.	RS	0 1 V V					
Form EH-06 (Revised 09-2015)											