## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: <b>/</b> 6	/つ	$O_2$	) 2	Time in: 1:30	Time out: 3:29		License/Pe							Est. Type Risk C	Category	Page 1	of <b>2</b>	
						2-Follow U		3-Complai			Inve	stigg	tion		5-CO/Construction 6-C	Other	TOTAL/S	CORE	
Es	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N Van Chan's Chinese Restaurant Sinan Wang			Jame:						* Number of Repeat Violations:  ✓ Number of Violations COS:		TOTAL/SCORE							
Ph	ysic	al A	ddre	ess:		Pe	est control	:		Нос			Gr	ease	e trap : Follow-u	ıp: Yes	27/7	3/C	
28					Rockwall, TX  Status: Out = not in con	$\frac{ CO }{ C }$	ontail/ 2-		$0 = \mathbf{not}  0$	C&V/9			٠		000gal/11-15-2022	- repeat vio	ation W-V	Watch	
Ma					points in the OUT box for	each numbered i	item	Mark '	√' a che	eckma	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark an X is	in appropriate	box for R	vaten	
	mpli		e Sta							C	ompli	iance	Stat	us	ive Action not to exceed 3 days				
O U T	I N	N O	N A	C O S		nperature for Fe egrees Fahrenhe		y	R	U T	I N	N O	N A	C O S	Employee Hea	alth		R	
3					1. Proper cooling time a	and temperature	;				~				12. Management, food employees and c knowledge, responsibilities, and reporti	conditional ing	employees;		
					2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusi		charge from	+	
3						•	ŕ				~				eyes, nose, and mouth				
	1				3. Proper Hot Holding t	emperature(135	5°F)								Preventing Contaminati	ion by Han	ds		
	<b>'</b>				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed aloves used				
		~			<ol><li>Proper reheating prod Hours)</li></ol>	cedure for hot ho	olding (165	5°F in 2			~				15. No bare hand contact with ready to alternate method properly followed (A	eat foods or APPROVED	approved YN	)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Po	onulations			
															16. Pasteurized foods used; prohibited f		ered		
						proved Source					•				Pasteurized eggs used when required eggs cooked				
	/				7. Food and ice obtained good condition, safe, an	* *		ood in							Chemicals				
					destruction	non tomporature									17 Food additives; approved and prope	arly stored.	Washing Em	ita	
	~				8. Food Received at pro		е				~				17. Food additives; approved and prope & Vegetables  Water only	erry stored;	wasning rru	ıts	
						from Contami	ination				~				18. Toxic substances properly identified	d, stored an	d used	+	
3					9. Food Separated & propagation, storage, dis			food							Water/ Plumb	oing			
					10. Food contact surface			ed and							19. Water from approved source; Pluml	bing installe	ed; proper		
3					Sanitized at  11. Proper disposition o			ved or			~			-	20. Approved Sewage/Wastewater Disp	posal Syster	n, proper	_	
	~				reconditioned disca						~				disposal		, r - r -		
0	ī	N	N	С	Pri	ority Founda	ation Ite	ms (2 Poi	ints) v	iolat		Req	uire N	Cor	rective Action within 10 days			R	
U T	N	o	A	o s		of Knowledge			K	U T	N	o	A	o s	Food Temperature Contro	ol/ Identifica	ation		
2					21. Person in charge pro and perform duties/ Cer					2					27. Proper cooling method used; Equip Maintain Product Temperature				
$\mathbf{H}$							mager/ Pos			_						ipment Adec	quate to		
	~				22. Food Handler/ no ui					_	~				28. Proper Date Marking and disposition		quate to		
	~				22. Food Handler/ no un	nauthorized pers	sons/ perso	onnel		_	٧ ٧				29. Thermometers provided, accurate, a Thermal test strips	on		,	
	ν ν					nauthorized pers	sons/ perso	onnel kage							29. Thermometers provided, accurate, a	on and calibrate	ed; Chemical	,	
	<b>✓</b>				Safe Water, Recoi 23. Hot and Cold Water 24. Required records av	rdkeeping and Labeling r available; adeq	sons/ perso Food Pack	kage ure, safe							29. Thermometers provided, accurate, a Thermal test strips digital	on and calibrate	ed; Chemical		
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## 1st followup is free. Any additional followups will result in a \$50 fee.

## Retail Food Establishment Inspection Report

Received by: (signature) Crystal Chavez	Print: Crystal Chavez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nan's Chinese Restaurant	Physical A	ddress: Ridge Rd	City/State:	JII TY	License/Permit # FS-8855	Page	<u>2</u> of <u>2</u>		
van or	ians onness restaurant	2030	TEMPERATURE OBSERVA		iii, 17	1 3-0033				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
meat on counter/shrimp		54	cooked veggies		rice pot/rice			166		
	pork	56	cut lettuce	41	chicke	en under heat la	mp	167		
b	eef/chicken	120/127	WIF/fried chicken coolin	39						
	chicken		WIF ambient	11						
raw	egg in ice slurry	35	rice pot white rice	159						
			rice pot brown rice	162						
V	WIC/eggrolls		steam well/soup/sou	177/176						
CO	cooked shrimp		hot holding /eggrolls							
Item	AN INCIDENTIAN OF VOLD FOR		SERVATIONS AND CORRECT			IE CONDITIONS OBSERV	TED A	VID.		
Number	NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	HON IS DIRE	CIED IO II	HE CONDITIONS OBSERV	/ED AI	ND		
	Line hand sink with soap and paper towels. Post employee health poster									
2	Meat next to wok to be used at lunch/must only have small amounts out/cannot sit on counter out of temp/above 41F									
	Some meat was pu	lled fron	n WIC/some cooked 1 h	nour prev	/ious.					
1/27	Must aggressively cool cooked foods /2 hours to 70 then 4 hours to 41F									
	Foods to be discarded at 3. TPHC 4 hours to discard. Must either cold hold at 41F or below or hot hold at 135+F. Do not store meat on counter in between those ranges.									
21	Need certified food	manage	er on duty at all times d	uring pre	p and s	ervice				
9	Store raw shelled e	ggs low	and separate in WIC/r	ot over r	eady to	eat foods				
36	Store raw shelled eggs low and separate in WIC/not over ready to eat foods  Avoid storing wiping cloths on cart, and shelves									
9/42/45	Need to clean vent	hood/filt	ers to be cleaned/repla	ce where	e missir	ng				
9/37	WIF/lots of condens	sation/ p	rotect foods under							
35	Store personal items/fo	ood low a	nd separate/ not with food	contact ite	ems or o	ver prep or food ite	ems			
39	Avoid storing rice s	poon in	standing water/can be	stored in	hot wa	ter at 135+F				
42	Need to clean carts	as well	as equipment throughout	out and c	legreas	е				
45	Need to clean walls	/dust ar	nd debris/ degrease							
45	Missing grout/food debris/damage to walls and baseboards to be repaired									
45	Repair ceiling tile above WIC door									
39	Store scoop handle out of bulk spices and rice									
45/42	2 Need to Clean floors and shelving in dry storage									
9										
34/45	Need to clean floor drains/lots of food debris throughout/could attract pests									
	Warewashing hand sink 100+F equipped with soap and paper towels									
	3 comp sink 110+F									
10 Must always have sani bucket setup during prep and service. COS to 100 ppm chlorine sa										
32										
32										
33	Dishwasher not sanitizing at 50 ppm chlorine sanitizer. Primed twice and then sanitizing at 50-100ppm chlorine. Mgmt to monitor and test often with test strips.									
	RR sinks at 100F									
Received (signature)			Crystal	Chav	/ez	Title: Person In Charge/ Manager	Owner			
Inspected (signature)	Crystal Chavez d by: Chvisty Cov	tez, 1	Print: Christy C							
	6 (Revised 09-2015)	-				Samples: Y N #	collect	zu		