

# Retail Food Establishment Inspection Report

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

Date: <b>3/6/2023</b>	Time in: <b>1:30</b>	Time out: <b>3:29</b>	License/Permit # <b>FS-8855</b>	Est. Type	Risk Category	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	TOTAL/SCORE
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Establishment Name: <b>Van Chan's Chinese Restaurant</b>	Contact/Owner Name: <b>Sinan Wang</b>	* Number of Repeat Violations: _____	<b>27/73/C</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2850 Ridge Rd Rockwall, TX</b>	Pest control : <b>Contail/ 2-21-2023</b>	Hood <b>C&amp;V/9-14-2022</b>	Grease trap : <b>IMC/1000gal/11-15-2022</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
3						✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
3						<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
2						2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						2					
	✓					2					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
1						<b>Physical Facilities</b>					
1						1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant	Physical Address: 2850 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-8855	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
meat on counter/shrimp	54	cooked veggies	41	rice pot/rice	166
pork	56	cut lettuce	41	chicken under heat lamp	167
beef/chicken	120/127	WIF/fried chicken cooling	39		
chicken	61	WIF ambient	11		
raw egg in ice slurry	35	rice pot white rice	159		
		rice pot brown rice	162		
WIC/eggrolls	41	steam well/soup/soup	177/176		
cooked shrimp	41	hot holding /eggrolls	146-164		

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:
	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 pulled from WIC/some cooked 1 hour previous.
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 manager on duty at all times during prep and service
9	Store raw shelled eggs low and separate in WIC/not over ready to eat foods
36	Avoid storing wiping cloths on cart, and shelves
9/42/45	Need to clean vent hood/filters to be cleaned/replace where missing
9/37	WIF/lots of condensation/ protect foods under
35	Store personal items/food low and separate/ not with food contact items or over prep or food items
39	Avoid storing rice spoon in standing water/can be stored in hot water at 135+F
42	Need to clean carts as well as equipment throughout and degrease
45	Need to clean walls/dust and 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	Need to Clean floors and shelving in dry storage
9	Cover wontons in dry storage
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 sanitizer
32	Hole in WIC door/exposed styrofoam
32	Some rusty shelves/ under prep tables
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

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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