Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/27/2022		วว	Time in:	Time out: 2:58		License/Po							Est. Type Risk Category Page 1 of 2		
			f Inspection: 1-Routine 2-Follow Up 3-Complain				Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORI				
Establishment Name: Van Chan's Chinese Restaurant Contact/Owner Name: Sinan Wang					Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Ph 28	ysic 50	al A Rid	ddre Ige	ess: Ro	ckwall, TX	Co	est contro ontail/m	onthly		Ho C&	od V/3r	mo	Gı IM	rease C/1	e trap : Follow-up: Yes 16/84/E
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days
O U	ompliance Status I N N C N O A O Time and Temperature for Food Safety					R	O I N N C U N O A O			N	C	Employee Health			
T	>			S	1. Proper cooling time					Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
2					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
3					3. Proper Hot Holding	temperature(13	5°F)								Preventing Contamination by Hands
		~			4. Proper cooking time	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly
		~			5. Proper reheating pro Hours)	cedure for hot h	holding (16	55°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
	~				6. Time as a Public He	alth Control; pro	ocedures &	& records							Highly Susceptible Populations
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					Chemicals								
	~				8. Food Received at pro	oper temperatur	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					check at rece	n from Contam	nination				~				Water only 18. Toxic substances properly identified, stored and used
	~				9. Food Separated & preparation, storage, di			food							Water/ Plumbing
3					10. Food contact surface Sanitized at _100_	ces and Returnal ppm/temperatu	bles ; Clear ire	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition reconditioned disc	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal
							1 4° T4	(2 D.	4>	1 4	tions	Dog		C	
	_			_		iority Found	lation Ite	ems (2 Po		_	_	_		_	rective Action within 10 days
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personn	el	R R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge resent, demonstratified Food Ma	e/ Personn tration of ki anager/ Pos	nowledge,		O U	I N	N	N	C 0	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	ment Name: nan's Chinese Restaurant	Physical A		City/State: Rockwall, TX	License/Permit # FS-8855	Page <u>2</u> of <u>2</u>						
		2000	TEMPERATURE OBSERVA		1 0 0000							
Item/Loc	ation	Temp F	Item/Location	Temp F Item/Lo	ocation	Temp F						
garlic	in oil bottom to top	38 to 51	shrimp	41								
raw	egg in ice slurry	39	WIF ambient	4								
chicke	n fried under heat lamp	155	rice in rice pot	151								
eggro	olls under heat lamp	119	rice	189								
W	/IC/noodles	45/44	hot wells/soup	168								
	chicken	42	soup	157								
	eggrolls	42	brown rice	159								
	cabbage	43	eggrolls under heat lamp	146								
τ.			SERVATIONS AND CORRECTI									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Grill hand sink 100+F	with soa	p and paper towels. Post	health employe	ee poster at han	d sink						
2	Garlic in oil in ice slurry bath pulled from	WIC 2 hours pr	evious. Placed in WIC to be used first. Discusse	ed small amounts only in ice	slurry and bring ice up to prod	duct level						
3	Hot holding eggrolls made	1 hour pre	vious (4 quantity) to be discarde	ed within 4 hours. I	Need to hot hold at	135+F						
W	Cabbage and nood	les mad	e today w/in 2 hours to	70 them 4 ho	urs to 41F							
	Discussed using sh	allow m	etal pans across from fa	ans to maximiz	ze cooling dow	'n						
			eing cooled down in WII									
			ner and more organized									
37												
	Sanitizer bucket at 100 ppm chlorine sanitizer											
	3 comp sinks 120 F											
15	Dishwasher sanitizing at 100 ppm chlorine sanitizer Maintenance to floors, baseboards, gaps in walls											
45 Maintenance to floors, baseboards, gaps in walls												
	 Avoid using bowls in spice containers. use a handled scoop instead Exposed drywall in back. needs to be made cleanable Seal any exposed wood in back/dry storage 											
32												
	6 Store wiping cloths in sani buckets Soda and tea nozzles WRS daily											
45	Clean floor drains		· •									
	Some rusty shelves											
	General cleaning ar	nd orgar	nization has improved g	reatly.	-							
Received	hv•		Print:		Title: Person In Cha	rge/ Owner						
(signature)	•			Vana	Owner	1gg Owner						
Inspected	l by:		Print:	•								
(signature)	Sinan Wang Thy: Christy Cov 5 (Revised 09-2015)	tez, 1	Christy Co	ortez, RS	Samples: Y N	# collected						