

Retail Food Establishment Inspection Report

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

Date: 9/27/2022	Time in: 1:45	Time out: 2:58	License/Permit # FS-8855	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
Establishment Name: Van Chan's Chinese Restaurant			Contact/Owner Name: Sinan Wang		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		16/84/B
Physical Address: 2850 Ridge Rockwall, TX			Pest control : Contail/monthly	Hood C&V/3mo	Grease trap : IMC/1000gal/6mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
3						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
	✓					✓					
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sinan Wang</i>	Print: Sinan Wang	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	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
garlic in oil bottom to top	38 to 51	shrimp	41		
raw egg in ice slurry	39	WIF ambient	4		
chicken fried under heat lamp	155	rice in rice pot	151		
eggrolls under heat lamp	119	rice	189		
WIC/noodles	45/44	hot wells/soup	168		
chicken	42	soup	157		
eggrolls	42	brown rice	159		
cabbage	43	eggrolls under heat lamp	146		

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:
	Grill hand sink 100+F with soap and paper towels. Post health employee poster at hand sink
2	Garlic in oil in ice slurry bath pulled from WIC 2 hours previous. Placed in WIC to be used first. Discussed small amounts only in ice slurry and bring ice up to product level
3	Hot holding eggrolls made 1 hour previous (4 quantity) to be discarded within 4 hours. Need to hot hold at 135+F
W	Cabbage and noodles made today w/in 2 hours to 70 them 4 hours to 41F
	Discussed using shallow metal pans across from fans to maximize cooling down
	Fried chicken and wings being cooled down in WIF
	Shelves in WIC much cleaner and more organized
37	Condensation in WIF. Protect foods under fans
	Sanitizer bucket at 100 ppm chlorine sanitizer
	3 comp sinks 120 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
45	Maintenance to floors, baseboards, gaps in walls
39	Avoid using bowls in spice containers. use a handled scoop instead
45	Exposed drywall in back. needs to be made cleanable
32	Seal any exposed wood in back/dry storage
36	Store wiping cloths in sani buckets
	Soda and tea nozzles WRS daily
45	Clean floor drains
32	Some rusty shelves under prep tables
10	Clean ice deflector panel/some mold accumulation
42	Some cleaning needed on shelving throughout/ degrease where necessary
	General cleaning and organization has improved greatly.

Received by: (signature) <i>Sinan Wang</i>	Print: Sinan Wang	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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