Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	13				Time in: 11:16	Time out: 12:20		FS-8	85	<u>5</u> _					Est. Type	Risk Category	Page 1	
					etion: 1-Routine	2-Follow		3-Compla		4-	Inve	stiga	ation		5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SO	CORE
Va Ph	Establishment Name: Van Chan's Chinese Restaurant Physical Address: 2850 Ridge Rockwall, TX Contact/Owner Name: Andy Fan Pest control: Contail/monthly						vaine.	✓ Number of Violations COS:				22/78	3/C					
28					Status: Out = not in	compliance IN =	in complian	nonthly	$\mathbf{O} = \text{not}$				-		plicable COS = corrected on s		lation W/- W	Votch
Ma					points in the OUT box i	for each numbered	d item	Mark '	'√' a ch	eckma	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mar	k an 💢 in appropriate	e box for R	raten
	mpli	iance			Fr	iority items (3 Politis) violations		C	ompl	iance	Stat	us	ive Action not to exceed 3 day	VS		R
U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R	U				C O S	Employee Health							
3				~	1. Proper cooling tim	e and temperatur	re				~			~	12. Management, food employ knowledge, responsibilities, ar		employees;	
					2. Proper Cold Holdi	ng temperature(4	11°F/ 45°F)									charge from	
3							,	,							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
W		3. Proper Hot Holding temperature(135°F)												Preventing Con	ntamination by Han	ds		
	~	4. Proper cooking time and temperature							~				14. Hands cleaned and proper gloves used/uter	ly washed/Gloves u	sed properly			
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					65°F in 2			~				15. No bare hand contact with alternate method properly follo				
					6. Time as a Public Health Control; procedures & records													
	•	6. Time as a Public Health Control; procedures & records												16. Pasteurized foods used; pro	eptible Populations	ered		
						Approved Source	e				~				Pasteurized eggs used when re			
					7. Food and ice obtai													
	•				good condition, safe, and unadulterated; parasite destruction Southern Star										Chemicals			
	~				8. Food Received at p		ire				_				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	S
					check at rec	•									water only 18. Toxic substances properly	identified, stored an	d used	
				1	9. Food Separated &	on from Contan		g food			~					, , , , , , , , , , , , , , , , , , , ,		
	~				preparation, storage,			,							Water	r/ Plumbing		
3					10. Food contact surf Sanitized at 100			aned and			~			1	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned dis	n of returned, pre	eviously se	rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					P	riority Found	dation It	ems (2 Po							rective Action within 10 days	1		
O U T	I N	N O	N A	C O S		riority Found ion of Knowledg			ints) v	O U		Req N O	N A	C O		e Control/ Identific	ation	R
O U T					Demonstrati 21. Person in charge and perform duties/	on of Knowledg	ge/ Personi	nel knowledge,		О	I	N	N	С		e Control/ Identific		R
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Retail Food Establishment Inspection Report

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

Received by: (signature) Andy Fan		Print: Andy Fan	Title: Person In Charge/ Owner OWNEr
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		City/State:	II TY	License/Permit # FS-8855	Page <u>2</u> of <u>2</u>		
van Ci	lairs Chinese Nestaurant	2000	Ridge TEMPERATURE OBSERVA	Rockwa	II, I A	F3-0000			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
egg or	n ice	41	raw beef	46					
stir	fried pork rice	175	WIF ambient	-2					
fri	ed chicken	166	rice in rice pot	158					
WIC	C/fried chicken	35	rice in rice pot	168/141					
	fried pork	38	hot well/soup	162					
ra	aw chicken	43							
	shrimp	41							
under	access window/noodles	50							
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTI			IE CONDITIONS OBSE	VED AND		
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	TED TO TE	IE CONDITIONS OBSER	VED AND		
	grill hand sink 100+	F							
			to rapidly cool fried chi		•				
2			foods as not keeping 41 or below. U						
1/27			ked foods/noodles. Discarde	ed noodles	as neve	r reached 41 or be	elow.		
40	2 hours to 70 then 4	hours	to 41						
42	Clean floor drains								
	back hand sink 100	+-							
40	comp sink 115 F Discard cardboard after initial use. Avoid use to line shelves.								
			100 ppm chlorine sanitiz			to check.			
42	Clean/degrease she		- ' '						
			o line shelves, store in	sani buck	cet				
42	Clean/degrease frye								
45	Maintenance to floo								
33/10	Dishwasher not san	itizing. \	Will use 3 comp sink to	WRS					
37/39/34	Clean/organize back area. Discard unused equipment. Store clean to prevent pests.								
39	Discard cracked tub								
W	Small amounts of chicken out by grill to cook. Only enough out for an hour or two.								
45	Clean thoroughly floors, walls, ceilings/ degrease								
	0 Avoid tapping bowls against trash can then re-use. Must WRS after trash can contact								
32 Rusty shelves in WIC and under prep tables									
D : -			l n : .		ı	mu. p. T. C.	10		
Received (signature)	•		Andy Fa	an		Title: Person In Charge Owner	(Owner		
Inspected (signature)		#a = 6	Print:		DO				
	G (Revised 09-2015)	rez, 1	RS Christy Co	ortez,	KS	Samples: Y N	# collected		