Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
Date: Time in: Time out: License/Permit # Est. Type Risk Category 3/19/2024 11:40 1:15 FS-8855 Page											Est. Type Risk Category Page $\underline{1}$ o	f_2_				
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain							nt 4-Investigation			atioı	n	5-CO/Construction 6-Other TOTAL/SC	ORE			
Establishment Name: Contact/Owner Na Van Chans Chinese Restaurant Sinan Wang												* Number of Repeat Violations: Vumber of Violations COS: restrant: Follow.up: Ves				
Physical Address: Pest control : 2850 Ridge Rd Rockwall, TX Contail/2-13-2024								od /2-28-	2024	G IM	reas	se trap : 3-18-2024/1000gal No	ם א			
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observed$ $NA = not applicable$ $COS = corrected on site$											atch					
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																
	I N O A O Time and Temperature for Food Safety					R						Employee Health	R			
Т				A O (F = degrees Fahrenheit) I. Proper cooling time and temperature							12. Management, food employees and conditional employees;					
	~				2. Proper Cold Holding temperature(41°F/45°F)			~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41 17 45 17)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature		gloves used					14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
	~				5. Proper reheating procedure for hot holding (165° F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_{1})				
	~				6. Time as a Public Health Control; procedures & records			<u> </u>			I	Highly Susceptible Populations				
	•	·			Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
F					7. Food and ice obtained from approved source; Food in							eggs cooked				
	~				good condition, safe, and unadulterated; parasite destruction Southern Star						Chemicals					
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;			
-	L				check at receipt Protection from Contamination		3					18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, prevented during food							Water/ Demiking				
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and		Water/ Plumbing 19. Water from approved source; Plumbing in				19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or			~				backflow device				
	~				reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	✓ I	N	N	С	reconditioned discarded Priority Foundation Items (2 Po	Dints)	0	tions	Ν	Ν	С	disposal rrective Action within 10 days	R			
O U T	I N	N O	N A	C O S	reconditioned discarded Priority Foundation Items (2 Per Demonstration of Knowledge/ Personnel			tions				disposal rrective Action within 10 days	R			
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Received by: (signature) Sinan Wang	Print: Sinan Wang	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishm Van Cha	ent Name: ans Chinese Restaurant	Physical A		^{City/State:}	II, TX	License/Permit # FS-8855		Page <u>2</u> of <u>2</u>		
Item/Loca	tion	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locat	•		Temp F		
garlic o		41	eggrolls hot holding			/IF ambient		5		
-	egg on ice	41	Rice pot/white rice							
	icken on ice	 36-46	chicken fried heat lamp	<u> </u>						
	eef on ice	38-47	•							
sh	rimp on ice	34-49	raw chicken	40						
	pot/white rice	172	fried chicken	38						
st	ir fried rice	131	fried beef	41						
steam	n wells/soup/soup	166/171	shrimp	41						
Item			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	UTED TO TH	IE CONDITIONS OBSERV	ED AN	١D		
	Hand sink 100+F ed	quipped								
	Added more ice and water to ice	slurries unde	r cooked beef, shrimp and chicken/sma	all amounts on	nly, out for an	hour/need to cold hold at	:41F			
			nclear if rice pot is working/will need	I to replace i	f not capab	le of hot holding at 135-	۰F			
	To clean vent hood									
			and nuts in particular/ a cleaner/continue to clea		ss conta	amination				
			les/need to replace when		a/to cles	an/dust accumul	ation			
1		-	h baseboards, gaps in		9/10 0108		alloi	1		
			sed drywall/to be cleana							
		-	aning in back storage a							
	Missing grout/food		<u> </u>							
	Sani bucket setup t	o 100pp	m chlorine							
	3 comp sink 110+F									
	Dishwasher sanitizi	ng at 10								
			buckets/avoid using the		shelve	S				
			er as well/continue to c	lean						
	Label all spray bott		•							
	To clean shelves under front counter									
	Odor in women's restroom/p trap smell Broken floor tile in women's restroom									
	Soda and tea nozzles WRS daily									
Received I	hv:		Print:		I	Title: Person In Charge/	Ownor			
(signature)			<u> </u>	Vang		Owner				
Inspected (signature)	Sinan Wang ^{by:} Chrísty Cov	tez 1	RS Christy Co	ortez.	RS					
Form EH-06 (Revised 09-2015)										