Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| | ate: | 2 <i> </i> 2 |) () | วว | Time in: | Time out: | | License/Pe | | | | | | | Est. Type | Risk Category | Page 1 | of 2 |
|---|---------------------------------------|---------------|-----------------|-------------|--|--|---|---|--------|-----------|--|-------------------|----------|-------------|--|--|--|-------------|
| 3/22/2022 10:15 11:30 FS-88 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint | | | | | | | _ | Inve | stigg | tion | _ | 5-CO/Construction | 6-Other | TOTAL/S | CORE | | | |
| Es | stabli | ishm | ent l | Nam | | | Contac | ct/Owner N | Vame: | | mvc | suge | ition | | * Number of Repeat Violat Viumber of Violations CO | ions: | | |
| Pł 28 | iysic 50 | al Ac Rido | ^{ddre} | ss: Ro | ad Rockwall, TX | Co | est control ontail/ m | onthly | | Ho C&' | od V/3r | mo | Gr So | ease uth | | Follow-up: Yes 🗸 No 🔲 | 20/8 | 0/B |
| M | | | | | otatus: Out = not in compoints in the OUT box for | each numbered i | | Mark ' | | eckma | ark in | appr | opria | e bo | plicable COS = corrected on six for IN, NO, NA, COS Mark | | lation W- | Watch |
| | mpli | iance N | Stat N | | | · · | | | R | _ | ompl | | Stat | us | we Action not to exceed 3 days | 3 | | R |
| O U T | N | O | A | C O S | | egrees Fahrenhe | eit) | y | K | U | N | 0 | A | C O S | | yee Health | | K |
| | ~ | | | | Proper cooling time a | nd temperature | e | | | | ~ | | | | 12. Management, food employe knowledge, responsibilities, and | | employees; | |
| 3 | | | | | 2. Proper Cold Holding | temperature(41 | 1°F/ 45°F) | | | | ~ | | | | 13. Proper use of restriction and eyes, nose, and mouth | d exclusion; No dis | charge from | |
| | ~ | | | | 3. Proper Hot Holding to | emperature(135 | 5°F) | | | | | | | | Preventing Cont | tamination by Han | ıds | |
| | ~ | | | | 4. Proper cooking time | | | | | | ~ | | | | 14. Hands cleaned and properl | | | |
| | ~ | | | | 5. Proper reheating proc Hours) | edure for hot h | nolding (16 | 5°F in 2 | | | ~ | | | | 15. No bare hand contact with a alternate method properly follo | | |) |
| | ~ | | | | 6. Time as a Public Hea | lth Control; pro | ocedures & | records | | | | | | | Highly Suscep | ptible Populations | | |
| | | | | | App | proved Source | è | | | | ~ | | | | 16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked | | fered | |
| | / | | | | 7. Food and ice obtained good condition, safe, an | nd unadulterated | | Food in | | | | | | | | emicals | | |
| | | | | | destruction Southe 8. Food Received at pro | ern Star | :e | | | | | | | | 17. Food additives; approved a | nd properly stored; | Washing Fru | its |
| | • | | | | check at rece | ipt | | | | | ~ | | | | & Vegetables water only | 1 | 11 | |
| | | | | | Protection 9. Food Separated & pro | from Contami | | food | | | ~ | | | | 18. Toxic substances properly i | dentified, stored an | d used | |
| 3 | | | | | preparation, storage, dis | splay, and tastin | ng | | | | | | | | | / Plumbing | | |
| 3 | | | | ~ | 10. Food contact surface Sanitized at100 | es and Returnat ppm/temperatur | bles ; Clear ire | ned and | | | ~ | | | | 19. Water from approved source backflow device | e; Plumbing install | ed; proper | |
| | ~ | | | | 11. Proper disposition or reconditioned discar | | viously ser | ved or | | | ~ | | | | 20. Approved Sewage/Wastewadisposal | ater Disposal System | m, proper | |
| 0 | | | . | <u> </u> | Prie | ority Founda | ation Ite | ms (2 Poi | | _ | _ | _ | | _ | rective Action within 10 days | | | |
| O U T | N N | O | N A | C O S | Demonstration | | | | R | U T | N | N O | N A | C O S | Food Temperature | Control/ Identific | ation | R |
| 2 | | | | | 21. Person in charge pro and perform duties/ Cer 2 | | | | | | ~ | | | | 27. Proper cooling method used Maintain Product Temperature | | quate to | |
| | ~ | | | | 22. Food Handler/ no ur | nauthorized per | rsons/ perso | onnel | | W | / | | | | 28. Proper Date Marking and d | • | | |
| | | | | | Safe Water, Recor | rdkeening and | Food Poo | kage | | | ~ | | | | 29. Thermometers provided, ac Thermal test strips | | 1 01 : | / |
| | | | | | | Labeling | i roou i ac | | | | | | | | didital | curate, and calibrat | ed; Chemica | / |
| | ~ | | | | 23. Hot and Cold Water | Labeling | | Ü | | | | | | | digital Permit Requirement, | Prerequisite for O | peration | |
| | ✓ ✓ | | | | 23. Hot and Cold Water 24. Required records av destruction); Packaged | Labeling r available; adec | quate press | ure, safe | | | ~ | | | | • | Prerequisite for O | peration | |
| | | | | | 24. Required records av destruction); Packaged la Conformance w 25. Compliance with Va | Labeling r available; adec railable (shellsto Food labeled with Approved ariance, Special | quate press ock tags; p. I Procedur llized Proce | arasite | | | ~ | | | | Permit Requirement, 30. Food Establishment Perm 12/31/2022 | Prerequisite for O nit (Current/insp re | peration port sign por | |
| | | | | | 24. Required records av destruction); Packaged Conformance w | Labeling r available; adec railable (shellsto Food labeled with Approved ariance, Special obtained for sp | quate press ock tags; particle of the procedural dized Procedural proceduration of the procedural dized Procedural dized Proceduration of the proceduration | arasite | | | \rightarrow \right | | | | Permit Requirement, 1 30. Food Establishment Perm 12/31/2022 Utensils, Equip | Prerequisite for O nit (Current/insp re | peration port sign por | |
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Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

| · · · | | In | | Lav. :- | | T | | | | |
|--|---|-----------------|-----------------------------|--------------------|------------|--------------------------|---------------------------|--|--|--|
| | ment Name: an's Chinese Restaurant | Physical A 2950 | ddress: Ridge Road | City/State: Rockwa | all, TX | License/Permit # FS-8855 | Page <u>2</u> of <u>2</u> | | | |
| | | | TEMPERATURE OBSERV | ATIONS | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp | | | |
| black beans on cart | | 62 | fried rice in po | | | | | | | |
| rice in rice pot | | 166 | soup in hot we | | | | | | | |
| WIC | /cooked chicken | 41 | chicken cooke | d 188 | | | | | | |
| C | ooked beef | 41 | | | | | | | | |
| C | ooked pork | 41 | | | | | | | | |
| | shrimp | 41 | | | | | | | | |
| coo | ked cabbage | 41 | | | | | | | | |
| ric | e in rice pot | 177 | | | | | | | | |
| Item | T | | SERVATIONS AND CORREC' | | | | | | | |
| Number | AN INSPECTION OF YOUR ES' NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTE | NTION IS DIRE | CTED TO TI | HE CONDITIONS OBSI | ERVED AND | | | |
| | Hand sink grill line | 109 F. I | Post employee health | poster at | hand si | nk. | | | | |
| 42/34 | Clean floor drains a | t night. | Could attract pests. | | | | | | | |
| 36 | Store wiping cloths | in sani l | ouckets | | | | | | | |
| 39/34 | Store bowls clean over | ernight/a | void leaving food in to go | container | s on cou | ınter. Discard | at night. | | | |
| 10 | Always have sani b | | | | | | | | | |
| 2 | Always have sani bucket setup during prep and service Beans at 62 discarded as unknown amount of time out of temp | | | | | | | | | |
| | 3 comp sink 110 F | | | | | | | | | |
| | Dishwasher sanitizing at 100 ppm chlorine sanitizer | | | | | | | | | |
| 42/45 | Clean walls, floors wok, equipment | | | | | | | | | |
| | Reminder to use sa | | • | | | | | | | |
| | | | | d all sink | S | | | | | |
| 45 Missing grout/food debris, replace caulking behind all sinks 32/45 Clean shelves in WIC/food debris, rusty | | | | | | | | | | |
| | | | | | | | | | | |
| 39 Avoid storing rice scoop in standing water. 32 Rusty shelves under prep tables and in WIC. | | | | | | | | | | |
| 39 | Rusty shelves under prep tables and in WICDiscard unused equipment in back to better clean | | | | | | | | | |
| | • | | | | leanabl | e | | | | |
| 45/32 Condition of shelves in dry storage/clean and to be made cleanable 37 In bulk spices, avoid use of bowls as there was a piece of fried chicken in bulk spices | | | | | | | spices | | | |
| 9 | • | | and separate in WIC, | • | | | ,p.000 | | | |
| 42 | | | g area/uncleanable/du | | ioaay te | - Cat locae | | | | |
| 37 | | | | ot yapo | | | | | | |
| | | | | | | | | | | |
| 39 | 1 Must have certified food manager on duty at all time | | | | | | | | | |
| | 7 (7 0 10 000 01 000 10 | .po/may | od om tabo. Hopiaco t | иропаро (| | ado oroarrabio | | | | |
| | | | | | | | | | | |
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| | | | | | | | | | | |
| Received | | | Print: | | | Title: Person In Char | ge/ Owner | | | |
| (signature) | Sinan Wang | | Sinan ' | Wand | ן ג | Owner | | | | |
| Inspected | l by: | | Print: | • | | <u> </u> | | | | |
| (signature) | Sinan Wang 1by: Chvisty Cov | tez, 1 | RS Christy C | Cortez, | RS | Samples: Y N | # collected | | | |