

# Retail Food Establishment Inspection Report

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

Date: <b>3/22/2022</b>	Time in: <b>10:15</b>	Time out: <b>11:30</b>	License/Permit # <b>FS-8855</b>	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
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Establishment Name: <b>Van Chan's Chinese Restaurant</b>	Contact/Owner Name: <b>Sinan Wang</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2850 Ridge Road Rockwall, TX</b>	Pest control : <b>Contail/ monthly</b>	Hood <b>C&amp;V/3mo</b>	Grease trap : <b>Southwaste/1000gal/</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
<b>3</b>						<b>Water/ Plumbing</b>					
						✓					
<b>3</b>				✓		✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>						✓					
	✓					W					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
<b>1</b>						<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						✓					
	✓					✓					

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

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant	Physical Address: 2950 Ridge Road	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
black beans on cart	62	fried rice in pot	145		
rice in rice pot	166	soup in hot well	188		
WIC/cooked chicken	41	chicken cooked	188		
cooked beef	41				
cooked pork	41				
shrimp	41				
cooked cabbage	41				
rice in rice pot	177				

#### 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:
	Hand sink grill line 109 F. Post employee health poster at hand sink.
42/34	Clean floor drains at night. Could attract pests.
36	Store wiping cloths in sani buckets
39/34	Store bowls clean overnight/avoid leaving food in to go containers on counter. Discard at night.
10	Always have sani bucket setup during prep and service
2	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
10	Reminder to use sanitizer on prep areas
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	Discard unused equipment in back to better clean
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
9	Store raw shelled eggs low and separate in WIC, not over ready to eat foods
42	Condition of stools in dining area/uncleanable/duct yape
37	Clean and organize back shelf near WIC
21	Must have certified food manager on duty at all time
39	Avoid use of duct tape/frayed on tubs. Replace tubs/tape to be made cleanable

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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