

Retail Food Establishment Inspection Report

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

Date: 9/13/2023	Time in: 1:40	Time out: 2:55	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
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Establishment Name: Van Chan's Chinese Restaurant	Contact/Owner Name: Sinan Wang	* Number of Repeat Violations: _____	16/84/B
		✓ Number of Violations COS: _____	

Physical Address: 2850 Ridge Rd Rockwall, TX	Pest control : Contail/ 8-23-2023	Hood C&V/8-24-23	Grease trap : IMC/12-2022/need to have serviced	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3				✓	
	✓					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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓					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					
1							✓				
1						Physical Facilities					
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 on ice	41	WIC/fried pork	41		
raw egg on ice	39	fried chicken	41		
Rice in rice pot	161	cooked beef	44		
chicken under heat lamp	135	raw chicken	49		
steam wells/soup	171	WIF ambient	19		
soup	165				
eggrolls under heat lamp	142/140				
Rice in rice pot	155/162				

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:
	Line hand sink 100+F equipped
18	Always label spray bottles as degreaser, sanitizer, etc
	Sani bucket at 100ppm chlorine sanitizer
36	Store wiping cloths in sani buckets
	Cooked beef and cooked chicken/cooked at 10:30/inside WIC near access doors to cook line
W	Cooked 3.5 hours previous/still within 2 hours to 70 then 4 hours to 41F or below
	Discussed moving the majority of it away from access doors to cool using above time parameters
35	Store employee drinks low and separate in WIC and in prep tables/shelves
W	Watch dented cans
39	Avoid storing knives between wall and metal panel. Store instead in a cleanable place or container
32	Clean cutting boards/replace when necessary
	3 comp sink 119F
	Warewash hand sink 100+F equipped
10/33	Dishwasher not sanitizing/ will use 3 comp sink
	Changed sani source under, primed and sanitizing at 100ppm
34	Small live roaches under dishwasher/to call pest control today
	Smaller 3 comp sink 119 F
45	Need to clean floor drains/food debris
45	Need to seal gaps around baseboards, ceiling
45	To clean ceiling tiles over cook line
	Soda/tea nozzles cleaned twice a week
	Great improvements have been made to cleaning/inside WIC and WIF
42/32	Front cabinets under register/to clean and seal wood, to go items stored here

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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