					Retail Food Esta	blish	m	ent	Ins	spe	ecti	tion Report ビー First aid kit ビー Allergy policy ビー Vomit clean up Employee health				
	ate: /13	3/2	202	23	Time in:Time out:License/P1:402:55FS-8		5					Est. Type Risk Category Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complaint								Inve	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E			
Establishment Name: Contact/Owner Name Van Chan's Chinese Restaurant Sinan Wang												✓ Number of Violations COS: 16/9//	R			
Physical Address:Pest control :2850 Ridge Rd Rockwall, TXContail/ 8-23-2023								od //8-24	-23			se trap : 2-2022/need to have serviced Follow-up: Yes	ر			
Ma						O = not o √' a che						pplicable $COS = corrected on site R = repeat violation W-Watchsox for IN, NO, NA, COS Mark an X in appropriate box for R$	1			
							ire Immediate Corrective Action not to exceed 3 days Compliance Status						_			
0	U N O A O				(E = degrees Entrember 1)			ompli I N	ance N O	Stat N A	C O					
Т	r s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;	_				
	~							~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~			Ĩ	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Har					Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly				
		2			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,)				
		•			6. Time as a Public Health Control; procedures & records								_			
	~				o. This as a rubic fream conton, procedures to records			- 1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required				
					 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite 							a i i				
	~				destruction Southern Star							Chemicals				
	2				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_				<u> </u>	Check at receipt Protection from Contamination		3		_		~	18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						•	Water/ Plumbing				
					10. Food contact surfaces and Returnables ; Cleaned and	+	_	1 1	1	_			_			
3				~	Sanitized at <u>100</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
3	~			~	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded			~ ~								
3	✓ I	N	N	C	Sanitized at <u>100</u> ppm/temperature		iolat	✓ tions	-		Cor C	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal	R			
3 0 U T	I N	N O	N A	C O S	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential Section 1) Demonstration of Knowledge/Personnel	pints) v	iolat O U T	tions	Requ N O	uire N A	Cor C O S	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal <i>prrective Action within 10 days</i> Food Temperature Control/ Identification	R			
0 U	I N V	N O	N A	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po		O U	tions	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal <i>prrective Action within 10 days</i> Food Temperature Control/ Identification	R			
0 U	I N V	N O	NA	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential) Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		O U	tions I N	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R			
0 U	I N V	N O	NA	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential) Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1		O U		N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Precetive Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	R			
0 U	I N J J	N O	NA	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential State S		O U	tions I N V	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R			
0 U	J I I N J J J J	N O	N A	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential State S		O U	tions I N V	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R			
0 U	J I N J J J	N O	NA	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures		O U	v tions s I N V V	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation	R			
0 U		N O	NA	0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential States of Constration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		O U	v tions s I N V V	N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal corrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023	R			
0 U	J IZ J J J J	N O		0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized		O U		N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R			
0 U	1 1 1 1 1 1 1 1 1			0	Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance obtained for specialized processing methods; manufacturer instructions				N	Ν	C O	backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	R			
0 U					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked		о U T С С С					backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R			
	J I Z Z J J J Z				Sanitized at _100_ ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination	R	0 U T 2 2 Not					backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal 20. Approved Sewage/Wastewater Disposal System, proper disposal 27. Proper Cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips 21. Product Strips 21. Proper Date Marking and Disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips 21. Product Strips 21. Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential State Priority Foundation Items (2 Potential State Potential State Potential State Potential State Potential Perform duties/ 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories ; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	R	0 U T 2 2 Not			N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal prrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R		tions I N V V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential States of Construction of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R	0 U T 2 2 Not	tions I N V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories ; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	R		tions I N V V V V V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential State Priority Foundation Items (2 Potential State Potential State Potential State Vater, Recordkeeping and Food Package <u>1</u> 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance obtained for specialized process, and Expressing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R		tions I N V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
					Sanitized at _100_ ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R		tions I N V V V V V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
					Sanitized at <u>100</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Potential State Priority Foundation Items (2 Potential State Potential State Potential State Vater, Recordkeeping and Food Package <u>1</u> 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance obtained for specialized process, and Expressing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label all meats to required temps Core Items (1 Point) <i>Violations Require Corrective</i> Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R		tions I N V V V V V V V V V V V V V		N A A A A A A A A A A A A A A A A A A A		backflow device 20. Approved Sewage/Wastewater Disposal System, proper disposal Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				

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)

Establishment Name: Van Chan's Chinese Restaurant		Physical Ac 2850	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS-8855	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	nation				
	in oil on ice	41			Item/Locat	1011	Temp F			
		39	WIC/fried pork fried chicken	41						
	v egg on ice									
-	ce in rice pot	161	cooked beef	44						
	en under heat lamp	135	raw chicken	49						
stea	am wells/soup	171	WIF ambient	19						
	soup	165								
eggro	olls under heat lamp	142/140								
Ric	ce in rice pot	155/162								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSEI				
Number	NOTED BELOW:	TABLISHME	NI HAS BEEN MADE. YOUR ATTEN	HON IS DIRE	CIED IO IE	IE CONDITIONS OBSEI	KVED AND			
	Line hand sink 100 [.]	+F equip	ped							
18			is degreaser, sanitizer,	etc						
	Sani bucket at 100p	-								
36	Store wiping cloths									
14/			ken/cooked at 10:30/insid							
W			/still within 2 hours to 7							
25	v		of it away from access doo			•	ters			
35			and separate in WIC ar	na in pre	p tables	/sneives				
W 39	Watch dented cans		all and metal panel. Store	inctood in		hla place or cont	ainar			
	Clean cutting board		•	insteau in	a cleana		annen			
52	3 comp sink 119F	is/iepiac	e when hecessary							
		ok 100+E equipped								
10/33	Warewash hand sink 100+F equipped Dishwasher not sanitizing/ will use 3 comp sink									
10/00		ni source under, primed and sanitizing at 100ppm								
34			• • •		•					
	34 Small live roaches under dishwasher/to call pest control today Smaller 3 comp sink 119 F									
45										
45	45 Need to seal gaps around baseboards, ceiling									
45										
	Soda/tea nozzles c	eaned 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:		Print:			Title: Person In Charge	e/ Owner			
(signature)			<u> </u>	Vang	3	Owner				
Inspected (signature)	Sinan Wang ^{Thy:} Chrísty Cov	tez i	Christy C	ortez	RS					
Form EH-06	(Revised 09-2015)			<u> </u>		Samples: Y N	# collected			