

Retail Food Establishment Inspection Report

FOLLOWUP 3/18/2021

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

Date: 3/18/2021	Time in: 2:00	Time out: 3:16	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: Lin Yun Fan	* Number of Repeat Violations: _____	20/80/B
		✓ Number of Violations COS: _____	

Physical Address: 2850 Ridge Rd Rockwall, TX	Pest control : Contail/monthly	Hood C&V/3mo	Grease trap : IMC/1000gal/3mo	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					
	✓						✓				
3							✓				
	✓					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					
	✓					2					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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						Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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
rice pot/rice	181	beef out of wok	178		
rice	148	WIC/eggrolls	41		
cooked chicken on counter	158	cooked cabbage	41		
shrimp	156	cooked chicken	86		
cooked beef	58	cooked chicken	84		
shrimp	61	cooked beef	111		
soup	189	WIF ambient	3		
fried chicken under warmer	137				

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:
	grill hand sink 135 F
19	Slow draining hand sink
27	Cooked beef and shrimp cannot be left out on counter. Must cold cold at 41 or below or hot hold at 135 plus
2	Cooked beef and shrimp pulled at noon for lunch. out for 2 hours on counter. will be placed in cooler and discarded by 4 pm.
36	Always store wiping cloths in sani buckets
35	Store employee drinks low and separate
40	Discard cardboard after initial use
40	Discard single use items after initial use
	Dishwasher 100 ppm bleach
	Sani bucket 100 ppm bleach
	3 comp sink 110 + F
39	Store utensils clean
42	Clean spice containers, clean degrease tubs
27	Chicken and beef made an hour ago. We took steps to aggressively cool under including metal sheet pans on speed rack
39	Discard unused equipment in back hallway
37	Condensation in WIF
42	Clean floor drains. Clean wok station/degrease
45	Clean floors, walls, under equipment
45	Seal gaps, holes in walls, broken baseboards
32	Rusty shelves in WIC/under prep tables
	When cooling, once food reaches 135, 2 hours to 70 then 4 hours to 41.
	Best to use shallow metal pans, stir often. Avoid use of deep, plastic tubs. Take temps often.
18	Label all spray bottles
	RR sinks 100 F
36	Avoid use of cloths to line trays. Clean the plastic tray daily instead at condiment station
45	Need to replace rusty air return vents
W	All employees within 60 days of hire need a food handler license

Received by: (signature) <i>Lin Yun Fan</i>	Print: Lin Yun Fan	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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