Retail Food Establishment Inspection Report

FOLLOWUP 3/18/2021

V	First aid kit
\square	Allergy policy
	Vomit clean up
V	Employee health

			License/Permit # Est. Type Risk Category						Est. Type Risk Category Page 1 of	2					
	3/18/2021 2:00 3:16 FS-8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain		_		4 7 .	4 •									
Es	Establishment Name: Contact/Owner Name: * Number of Repeat Violations:										KE				
		Ch al A			Chinese Resta	urant Lin Pest cont	Yun Fai	<u>า</u>	✓ Number of Violations COS: Hood Grease trap : Follow-up: Yes ✓						/B
	50 I	Rid	ge	Rd	Rockwall, TX	Contail/	monthly		C	&V/3		IM	C/1	1000gal/3mo № □ -	
Ma					points in the OUT box for		Mark '	√' a (nark i	app	opria	ite bo	policable $COS = corrected on site R = repeat violation W-Wate ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch
Co	mpli	iance	Stat	us	Prio	rity Items (3 Point	s) violations	Req	_	<i>mme</i> Comp				ive Action not to exceed 3 days	
O U	I N	N O	N A	Time and Temperature for Food Safety						O I U N	N	N A	C O	Employee Health	R
Т				S	(F = degrees Fahrenheit) Proper cooling time and temperature					T			S	12. Management, food employees and conditional employees;	
	~									-				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding Will have to mo		old			~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				hold at 41 or b 3. Proper Hot Holding t	elow temperature(135°F)						Preventing Contamination by Hands			
	~				4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating prod Hours)	cedure for hot holding (165°F in 2			-				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	_				6. Time as a Public Hea	alth Control: procedures	& records								
	~				o. Time as a ruone rice	nui Control, procedures	- Ce records			1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source				~				Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated; parasi									
	•				destruction Southe	ern Star								Chemicals	
	~				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	IPT from Contamination								Water only 18. Toxic substances properly identified, stored and used	
	I				9. Food Separated & pr		ng food		3	<u> </u>				spray bottles labeled	
	~				preparation, storage, dis									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at	es and Returnables ; Cle ppm/temperature	eaned and		3	3				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of		erved or		-	+			Ī	to be snaked/repaired 20. Approved Sewage/Wastewater Disposal System, proper	
Ш	_	Ш				<u>arded</u>		Ш						disposal	Ш
O U	I	N	N	C		v	`	ints) R		O I	N	N	С	rrective Action within 10 days	R
T	N	0	A	o S	Demonstration 21. Person in charge pr	esent demonstration of				U N T	0	A	O S	Food Temperature Control/ Identification	
	~				and perform duties/ Cer				2	2				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Sheet pans used on speed	rac
	~				22. Food Handler/ no u	nauthorized persons/ pe	rsonnel		Τ,	٧				28. Proper Date Marking and disposition	acı
	Safe Water, Recordkeeping and Food Package			1 1			V	V							
	Labeling 23. Hot and Cold Water available; adequate pressure, safe				Safe Water, Reco	rdkeeping and Food P				V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					•	rdkeeping and Food P Labeling	ackage		V					Thermal test strips digital	
	~				•	rdkeeping and Food P Labeling r available; adequate pro	ackage essure, safe		V					Thermal test strips)
	ン ン				23. Hot and Cold Water	rdkeeping and Food P Labeling r available; adequate provailable (shellstock tags	ackage essure, safe							Thermal test strips digital Permit Requirement, Prerequisite for Operation)
					23. Hot and Cold Water 24. Required records av destruction); Packaged Conformance v	rdkeeping and Food P Labeling r available; adequate provailable (shellstock tags Food labeled with Approved Proced	ackage essure, safe ; parasite ures							Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted))
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: nan's Chinese Restaurant	Physical A 2850	ddress: Ridge Rd	City/State Rock		, TX	License/Permit # FS-8855	Pag	ge <u>2</u> of <u>2</u>	
T4/T		Т Е	TEMPERATURE OBSERV	ATIONS Temp	E I	I4/T	•		Т Б	
Item/Loc		Temp F				Item/Locat	10 n		Temp F	
rice po	ot/rice	181	beef out of wo	<u>k 17</u>	8					
	rice	148	WIC/eggrolls	4						
cooke	ed chicken on counter	158	cooked cabbag	e 4'	1					
	shrimp	156	cooked chicke	n 86	3					
C	ooked beef	58	cooked chicke	n 84	1					
	shrimp	61	cooked beef	11	1					
	soup	189	WIF ambient	3						
fried o	chicken under warmer	137								
Itom			SERVATIONS AND CORREC							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTION IS D	IRECT	TED TO TH	IE CONDITIONS OB	BSERVED A	AND	
	grill hand sink 135 F	=								
19	Slow draining hand	sink								
27	Cooked beef and shrimp	cannot be	left out on counter. Must co	old cold at	41or	below o	or hot hold at 13	5 plus		
2	Cooked beef and shrimp pulle	ed at noon f	or lunch. out for 2 hours on coul	nter. will be	place	ed in cool	er and discarded b	oy 4 pm.		
36	Always store wiping									
35	Store employee drir									
40	Discard cardboard	after init	ial use							
40	Discard single use i									
	Dishwasher 100 pp									
	Sani bucket 100 pp		h							
	3 comp sink 110 +									
39	Store utensils clean									
42	Clean spice contain									
27			We took steps to aggressively	cool under	inciu	aing meta	al sneet pans on s	speed rac	K	
39	Discard unused equ		in back nallway							
37	Class floor drains	-	vals atation/dograpas							
42 45			vok station/degrease							
45 45	Clean floors, walls,									
32	Seal gaps, holes in Rusty shelves in W									
JZ			eaches 135, 2 hours to	70 the	n 4	houre	to 41			
								often		
18	Best to use shallow metal pans, stir often. Avoid use of deep, plastic tubs. Take temps often. 8 Label all spray bottles									
10	RR sinks 100 F									
36										
45										
W			s of hire need a food	handle	· lice	ense				
	, , , , , , , , , , , , , , , , , , , ,									
Received (signature)	· ·		Lin Yu	n Fa	n		Title: Person In Cha	arge/ Owne	er	
Inspected	d bv:		Print:	1116	<u> </u>					
(signature)		tez, 1	$RS \mid Christy C$	Corte	z, F	RS	Samples: Y N	# collec	cted	
511.0	6 (Povisod 00 2015)	-					- ampioo. 1 11	,, conce		