

Retail Food Establishment Inspection Report

- 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
Physical Address: 2850 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Time and Temperature for Food Safety (F = degrees Fahrenheit)	
												1. Proper cooling time and temperature	
												2. Proper Cold Holding temperature(41°F/ 45°F)	
3												3. Proper Hot Holding temperature(135°F)	
												4. Proper cooking time and temperature	
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
												6. Time as a Public Health Control; procedures & records	
												Approved Source	
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Southern Star	
												8. Food Received at proper temperature check at receipt	
												Protection from Contamination	
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
												10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
												11. Proper disposition of returned, previously served or reconditioned discarded	
												Employee Health	
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												Preventing Contamination by Hands	
												14. Hands cleaned and properly washed/ Gloves used properly	
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
												Highly Susceptible Populations	
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
												Chemicals	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
												18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
												19. Water from approved source; Plumbing installed; proper backflow device	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Demonstration of Knowledge/ Personnel	
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
												22. Food Handler/ no unauthorized persons/ personnel all	
												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/Buffer Plate)/ Allergen Label	
												Food Temperature Control/ Identification	
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition W	
												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) 12/31/2021	
												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	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Prevention of Food Contamination	
												34. No Evidence of Insect contamination, rodent/other animals	
												35. Personal Cleanliness/eating, drinking or tobacco use	
1												36. Wiping Cloths; properly used and stored	
1												37. Environmental contamination	
												38. Approved thawing method	
												Proper Use of Utensils	
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1												40. Single-service & single-use articles; properly stored and used	
												Food Identification	
												41. Original container labeling (Bulk Food)	
												Physical Facilities	
												42. Non-Food Contact surfaces clean	
1												43. Adequate ventilation and lighting; designated areas used	
												44. Garbage and Refuse properly disposed; facilities maintained	
												45. Physical facilities installed, maintained, and clean	
1												46. Toilet Facilities; properly constructed, supplied, and clean	
												47. Other Violations	

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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