## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

3/		3/2	202	21	Time in: 2:00	Time out: <b>3:16</b>		FS-8							Est. Type	Risk Category	Page 1	of <u>2</u>
					ction: 1-Routine	2-Follow		3-Compla		4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
Va	ın (	ishm <b>Ch</b> al A	an	's	ne: Chinese Resta			ct/Owner N Yun Fai		Но	ad		Gr	-0050	* Number of Repeat Violations Co		20/8	0/B
					Rockwall, TX	C	Contail/m	nonthly		C&	V/3r	mo	IM	C/1		No _		
Ma					e points in the OUT box for		d item	Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Markive Action not to exceed 3 day	k an 💢 in appropriate	lation W-V e box for R	Watch
_	mpli	iance			<u> </u>	iority Items (	(5 I omts)	violations		C	ompl	iance	Stat	us	ve Action not to exceed 3 day	/3		
O U T	I N	N O	N A	C O S		emperature for degrees Fahren		ty	R	U T	N	N O	N A	C O S	Emplo	oyee Health		R
	~				1. Proper cooling time	e and temperatur	re				~				12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holdin	ng temperature(4	41°F/ 45°F)	)			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding	g temperature(13	35°F)								Preventing Con	tamination by Han	ıds	
	~				4. Proper cooking tim	e and temperatu	ıre				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
	~				5. Proper reheating pr Hours)	ocedure for hot	holding (16	65°F in 2			~				15. No bare hand contact with alternate method properly follows:			)
	<b>V</b>				6. Time as a Public H	ealth Control; p	procedures	& records							Highly Susce	eptible Populations		
	•				Δ	approved Source	re				~				16. Pasteurized foods used; pro Pasteurized eggs used when re	ohibited food not off	fered	
	<u> </u>				7. Food and ice obtain			Food in							eggs cooked	-quireu		
	~				good condition, safe, destruction South	and unadulterate nern Star	ed; parasite									nemicals		
	~				8. Food Received at p		ıre				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Frui	its
					check at rec	on from Contar	mination			3					water only 18. Toxic substances properly	identified, stored an	d used	+
	~				9. Food Separated & preparation, storage, of			g food							Water	r/ Plumbing		
	~				10. Food contact surfa Sanitized at 100			aned and		3				+	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc	of returned, pre	eviously ser	rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
					P	riority Found		ems (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	on of Knowledg	dation Ite ge/ Personr	nel	ints) v	o U T	I N	Req N O	n N A	Cor C O S		e Control/ Identific	ation	R
				О	Demonstration 21. Person in charge pand perform duties/ C	on of Knowleds	dation Ite ge/ Personr stration of k	nel		O U	I N	N	N	C O		e Control/ Identific		R
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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	<b></b>	Т Е	TEMPERATURE OBSERV	ATIONS Temp	E I	I4/T	•		Т Б	
Item/Loc		Temp F Item/Location				Item/Locat	10 <b>n</b>		Temp F	
rice pot/rice		181	31 beef out of wok		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 drinks low and separate									
40	Discard cardboard	after init	ial 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 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	Clean floor drains. Clean wok station/degrease									
45 45	Clean floors, walls, under equipment									
32										
	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			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 (	Corte	z, F	RS	Samples: Y N	# collec	cted	
511.0	6 (Povisod 00 2015)	-					- ampioo. 1 11	,, conce		