					Retail Food Esta	ıblisl	hm	ent	In	sp	ect	tion Report	
	ate: / <b>1</b> /	1/2	20	20	Time in:         Time out:         License/I           11:10         12:36         FS-8							Est. Type Risk Category Page <u>1</u> of <u>2</u>	) 
Pu	irpo	ose o	f In	spec	ion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Comple		_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E
		ishm Ch			e: Contact/Owner Chinese Restaurant Sinan War							* Number of Repeat Violations:      ✓ Number of Violations COS:	~
Ph	iysic	al A	ddre	ess:	ad Rockwall, TX Pest control : Contail/monthly	0	Ho C&	od	mo	G	reas	$\begin{array}{c c c c c c c c c c c c c c c c c c c $	3
		Com	plia	nce S	tatus: Out = not in compliance $IN = in compliance$ N	$\mathbf{O} = \mathrm{not}$	obser	ved	N.	$\mathbf{A} = \mathbf{r}$	10t ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	a
M	ark t	he ap	oprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation					-		box for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days	
Compliance Status     Compliance Status       0     I     N     N     C										R			
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T		0	Α	O S	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Proper cooling time and emperature			~				knowledge, responsibilities, and reporting	
2					2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth	
3				-	3. Proper Hot Holding temperature(135°F)		_	•					
3			A Proper cooking time and temperature				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
	~				5. Proper reheating procedure for hot holding (165°F in 2	-	_	~				gloves used           15. No bare hand contact with ready to eat foods or approved	
	~				Hours)			~				alternate method properly followed (APPROVED $\hat{Y}$ N )	
W					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction     Chemicals				Chemicals							
	~				8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
_	•							~				Water 18. Toxic substances properly identified, stored and used	
				r	Protection from Contamination 9. Food Separated & protected, prevented during food			~				10. Toxic substances property identified, stored and used	
	~				preparation, storage, display, and tasting							Water/ Plumbing	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Priority Foundation Items (2 Po	Dints) 1 R	0	Ι	Req N O		С		R
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		U T		0	A	O S		
	~				and perform duties/ Certified Food Manager/ Posted		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no unauthorized persons/ personnel		W					28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	V			1	Labeling           23. Hot and Cold Water available; adequate pressure, safe							digital Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite	+		Γ.				30. Food Establishment Permit (Current/insp report sign posted)	
	~				destruction); Packaged Food labeled			~				12/31/2020	
_					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		_	Г				Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly	
												supplied, used	
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory			~					
	~						2	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	ר ר				processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			~				<ul> <li>32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</li> <li>33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided</li> </ul>	_
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant	Physical Address: 2850 Ridge Road		City/State: Rockwa	Page <u>2</u> of <u>2</u>					
	2030	TEMPERATURE OBSERV			FS-8855				
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F			
WIC/fried chicken	43	hot holding chicker	137-141 <b>ן</b>						
fried pork	43	hot holding rice bac	k 119						
chicken wings	35	hot holding rice from	nt <b>173</b>						
egg rolls	42	cooked lo mei	n <u>183</u>						
raw chicken	43	hot wells/soup/sou	p 167/169						
near window/raw beef	45	under warmer/eggrol	ls 144						
raw chicken	45								
lo mein	49								
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT							
Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSE	RVED AND			
Hand sink 118									
3 comp sink 114									
45 Maintenance to floo	ors, walls	s, baseboards, missin	g grout						
45 Clean floors, walls ,	Clean floors, walls , ceiling, ceiling tiles								
42 Clean floor drains									
10 Have sanitizer buck	et setup	to 100 ppm.during se	rvice						
32 Shelves, exposed v									
39 Dispose of unused	equipme	ent, broken bus tubs							
39 Store scoop handle	Store scoop handles out of product								
40 Avoid use of Saran	on plum	ibing							
19 Dripping hand sink	in back								
Back hand sink 118									
Dishwasher 100 pp	m bleac	n bleach							
36 Store wiping cloths	in Sani	buckets							
40 Avoid use of cardbo	pard to li	ne shelves, not cleana	able						
42 Clean food carts, lir	ners on s	shelves							
W Lo Mein made this	morning	. Advised yo use sha	llow meta	l pans to	o cool				
2 WIC must cold hold	at 41 o	r below				_			
42/37/40 Clean spice rack, lic	<sup>37/40</sup> Clean spice rack, lids, organize, no cardboard								
,	/39 Store knives clean, clean container								
	Chicken out on counter at 75 discarded. Must either keep at 41 or below or at 135+. Undetermined amount of time out.								
•	Covid-19 Response. Front of the house, wearing masks.								
Dining at 50%, socially distanced. Tables sanitized after every customer. Sanitizing contact surfaces hourly.									
	d. Discusse	d sanitizing condiment containers, t	ea nozzles, ute	ensils often o					
(signature) Sinan Wang		Sinan V	Wand	<b>y</b>	Title: Person In Charg	;e/ Uwner			
(signature) Sinan Wang Inspected by: (signature) Christy C	orto	Print:		-					
Form EH-06 (Revised 09-2015)		0			Samples: Y N	# collected			