

Retail Food Establishment Inspection Report

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

Date: 4/23/2025	Time in: 3:15	Time out: 4:10	License/Permit # FS-8242	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Panda Express #1167			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2400 Horizon Rockwall, TX			Pest control : Ecolab/ 4-16-2025	Hood UC Power/1-15-2025	Grease trap : LES/LES/4-2025/1500gal	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				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 corporate/Sygma	
	✓				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>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 19	
		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 all meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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Received by: (signature) <i>Jenniffer Houser</i>	Print: Jenniffer Houser	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Panda Express #1167		Physical Address: 2400 Horizon		City/State: Rockwall, TX		License/Permit # FS-8242		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
WIF ambient		12	chow mein		169	raw shrimp		36	
thaw reach in cooler		34	Black pepper steak		177	under counter freezer		10	
steam stable/chicken		177	broccoli		160	cold top/squash		40	
chicken		165	rice pot/rice		159	small cold top/peas and carrots		28	
brocoli beef		169	to go steam table/ rice		160	under/raw chicken		33	
orange chicken		178	chow mein		165	hot holding reach/rice		151	
strong bean chicken		177	grill drawers/raw beef		36/37	rice/rice		151/144	
fried rice		173	raw chicken		35/36	WIC/beef/beef/chow mein		35/36/38	
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:								
	Back hand sink 113F equipped								
	Prep hand sink 106F equipped								
	3 comp sink 130+F								
	Sani sink at 200ppm quats								
	Sani buckets at 200ppm quats								
	Commercially packed condiments								
	to go hand sink 100F equipped								
	Soda/ tea nozzles WRS daily								
	Test strips (current) and digital thermo/alcohol wipes for thermo								
	Breaded entres cooked/fried from frozen								
	Raw chicken and beef comes in frozen, thawed then cooked to required temps/ cooked daily and discarded end of day								
	Gloves used for all prep and RTE								
32	To discard frayed, chipped grip pad for under cutting boards								
	Employee drink holder on wall in back with cups with lids and straws/good								
	Allergen disclaimer on front display window								
	Sleeved straws/disposable utensils in dining room mouth parts down								
	Spent grease is picked up by Dar Pro/internal tank								
39	To store handles out of bulk products (cornstarch)								
	No cooling down, no leftovers, Batch cooking based on demand								
	Oil changed about twice a week/based on oil test strips								
Received by: (signature) <i>Jenniffer Houser</i>			Print: Jenniffer Houser			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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