## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/23/2025					License/Permit # FS-8242							Est. Type Risk Category Page 1 of 2	<u>-</u>				
		<b>se of</b> ishm			tion: 1-Routine e:	2-Follow U	Up 3-C	Complaint Owner Na		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	Έ	
Panda Express #1167  Physical Address: Pest control:						Hood Grease t					Number of Violations COS: 3/97/A	\					
24	00	Hor	izo	n F	Rockwall, TX	Ec	colab/ 4-16	6-2025	l		ver/1-15	2025	LE	S/L	Ne Signature   100   10		
Ma					Status: Out = not in copoints in the OUT box for Prior	r each numbered i		Mark '√'		ckma	ark in	appro	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	1	
O U	mpli I N				Time and Temperature for Food Safety				R	O U				Emplanes Health	R		
T	19	U	A	S	(F = d	legrees Fahrenhe and temperature	-			T	14		A	s	Employee Health  12. Management, food employees and conditional employees;		
	~				1 2						~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	g temperature(41	l°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(135	5°F)					•			Preventing Contamination by Hands		
	~				4. Proper cooking time	and temperature	е				~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>		
	7				5. Proper reheating pro Hours)	cedure for hot he	olding (165°F	7 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 Health Control; pro			ocedures & re	edures & records							Highly Susceptible Populations					
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Pasteruized eggs only		
	V			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			d in										
				destruction corporate/Sygma										Chemicals			
	~				8. Food Received at procheck at rece		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	J					n from Contami	ination				~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & pr preparation, storage, di			d							Water/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	ces and Returnab ppm/temperatur	oles ; Cleaned re	and			<b>~</b>				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition		viously served	or							20. Approved Sewage/Wastewater Disposal System, proper		
	•				reconditioned disc	arded					•				disposal		
						· · · · · · · · · · · · · · · · · · ·	- 4° T4	(2 D.:-	4>			-		~			
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O U T		N O			Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledge	e/ Personnel	vledge,		О	I	N	N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R	
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establish	ment Name: da Express #1167	Physical A	ddress: Horizon	City/State:	JI TY	License/Permit # FS-8242	Page	<u>2</u> of <u>2</u>			
Fail	1a Express #1101	2400	TEMPERATURE OBSERVA		III, I 🔨	1 3-0242					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F			
WIF ambient		12	chow mein	169	raw shrimp			36			
thaw reach in cooler		34	Black pepper steak	177	under counter freezer		er	10			
stea	steam stable/chicken		broccoli	160	cold	d top/squash		40			
	chicken	165	rice pot/rice	159	small cold top/peas and carrots			28			
	rocoli beef	169	to go steam table/ rice		under/raw chicken			33			
	ange chicken	178	chow mein	165	+			151			
stror	ng bean chicken	177	grill drawers/raw bee	f 36/37		rice/rice		151/144			
	fried rice	173	raw chicken	35/36		eef/beef/chow m	nein	35/36/38			
Item	AN INSPECTION OF VOLUE FOR		SERVATIONS AND CORRECT			TE CONDITIONS OPSERS	/ED 4	ND.			
Number	ACTED BELOW.										
	Back hand sink 113		•								
	Prep hand sink 106	SF equip	pped								
	3 comp sink 130+F										
	Sani sink at 200ppm quats										
	Sani buckets at 200ppm quats										
	Commercially packet										
	to go hand sink 100		•								
	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 come	temps/ coo	ked daily a	and discarded end of d	av						
			·	temps/ coo	Red daily a	ina discarded end or d	ау				
Gloves used for all prep and RTE  32 To discard frayed, chipped grip pad for under cutting boards											
- 02	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										
	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -										
Received (signature)		μ	Jenniffer	Hous	ser	Title: Person In Charge/Manager	Owner				
Inspected (signature)		ton	Print: Christy C	ortez							
	6 (Pavired 09 2015)	<i>Log</i> , 1	Office O	<u> </u>	1 (0	Samples: Y N #	collect	ed			