Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 5/31/25			25		Time in: 12:05	ermit	** 3-7					CPFM <b>1</b>	Food handlers	Page 1	of <u>2</u>					
					tion: 1-Routine	12:40 2-Follow U	Jp	3-Complai			4-Investigation			n	5-CO/Construction	6-Other	TOTAL/S	CORE		
Establishment Name: Feng Cha  Contact/Owner N Levi Le														Number of Repeat Viol.  Number of Violations C						
Physical Address: 2930 Ridge Rd Rockwall, TX  Pest control: C&S Pest monthly								H N/	Iood ⁄a			3reas /ill pro	e trap :/ waste oil ovide	Follow-up: Yes No	3/97	//A				
Ma					otatus: Out = not in co	r each numbered it		Mark '	√' a		mark	in ap	propr	iate bo	ox for IN, NO, NA, COS Ma	site <b>R</b> = repeat vio	lation W=	Watch		
Compliance Status  O I I N N C Time and Temperature for Food Safety							Req		Con	<i>ieaiai</i> iplian I N	ce St	atus	ive Action not to exceed 3 da	ys		R				
U T	N	0	A	o s		legrees Fahrenhe		ety				N O			Employee Health					
		/			, ,	•					ı	/			knowledge, responsibilities, a					
3				/	2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F	7)			٠				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Employee health form posted					
		~			3. Proper Hot Holding t	temperature(135	°F)						<u> </u>		Preventing Con	ds				
		/			4. Proper cooking time						ı	/			14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (1	65°F in 2			·				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N Gloves and utensils					
	/				6. Time as a Public Hea Using for tapioca pearls	alth Control; prod , discarded every	cedures y 4 hour	& records s					1			eptible Populations				
					Approved Source						٠	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	~				7. Food and ice obtaine good condition, safe, ar destruction Sysco										Chemicals					
	/				8. Food Received at pro	oper temperature	;								17. Food additives; approved & Vegetables	Washing Fru	iits			
						n from Contami	nation				ı	/			Water  18. Toxic substances properly Stored low and separa	d used				
	/				9. Food Separated & pr preparation, storage, dis			g food					',		Wate					
	/				10. Food contact surfact Sanitized at 200	es and Returnab	les ; Cle e	aned and		Ī	L				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper			
	/				11. Proper disposition of reconditioned Disc	_	iously se	erved or			·				City approved  20. Approved Sewage/Waster disposal	water Disposal System	n, proper			
							tion It	tems (2 Po	ints)	) viol	latio	ns Re	auir	e Coi	rective Action within 10 day.	s				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel				R		0	I N N O	N	C		re Control/ Identific	ation	R		
	/				21. Person in charge pro and perform duties/ Cer 1				ı	/			27. Proper cooling method us Maintain Product Temperatur		quate to					
	/				22. Food Handler/ no u	nauthorized pers	sons/ per	sonnel			ı	/			28. Proper Date Marking and Good date labels					
					Safe Water, Reco			·	/		'	29. Thermometers provided, a Thermal test strips  Digital thermo, strip		ed; Chemical	1/					
	<b>/</b>				23. Hot and Cold Water 116, good press	sure									Permit Requirement	, Prerequisite for O				
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						·	/			30. Food Establishment Per Posted & current	_	ent/ insp pos	ted		
	✓				25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spe	ized Proceed	cess, and							Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped	ipment, and Vendin cilities: Accessible a				
					Con	sumer Advisory	У				·	/			32. Food and Non-food Conta designed, constructed, and use	ed				
	~				26. Posting of Consume foods (Disclosure/Remi Upon request	inder/Buffet Plat	te)/ Aller	rgen Label			٠	1			33. Warewashing Facilities; in Service sink or curb cleaning Equipped	facility provided	used/			
0	I	N	N	C					Acti R		0	I N	N	C	ys or Next Inspection , Whic			R		
U T	N	О	A	o s	Prevention  34. No Evidence of Inse	of Food Contan					T	N O	A	o S	Food 3	Identification g (Bulk Food)				
	<b>/</b>				animals  35. Personal Cleanlines  Stored low						ı	<u> </u>								
	<b>/</b>				36. Wiping Cloths; pro	perly used and st	tored				l				42. Non-Food Contact surface	es clean				
	<b>/</b>				Using spray bo 37. Environmental cont	otties				-					43. Adequate ventilation and	lighting; designated a	reas used			
	<u>/</u>				38. Approved thawing	method									44. Garbage and Refuse prope	erly disposed; faciliti	es maintaine	d		
	<b>-</b>				Prop	er Use of Utensi	ils			-					45. Physical facilities installed	d, maintained, and cl	ean			
					39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used					_			46. Toilet Facilities; properly  Stocked and clea		l, and clean			
							erry used									an				
	\ \				40. Single-service & sin and used	ngle-use articles;				-			•	,	47. Other Violations N/a	uii				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Vivian Le	Print: Vivian Le	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Reserved by See above   Print   Reserved by See above   Reserved by See abov													
Tuber   Tube			-	_		l. Tx	FS2023-7	Page <u>2</u> of <u>2</u>					
Reach in Inside cold top  Oat milk 37 Lactaid 40  Tapioca pearls 37 Coconut milk 38  Using tphe 3 door refrigerator  Cold top Milk 36/37  Strawberry /kiwi 38/38 Pearls 36/36  Mango 38  Summer melon 38 Hot holding pearls 107  OISSERVATIONS AND CORRECTIVE ACTIONS  TRANSPICTION OF YOUR ESTAIL ISIMINY I INSTITUTION IS DIRECTION OF DIRECTIONS ORSERVED AND NOTED BELOW & Using the temp greater than 105 in each room  Hand sinks equipped, temp greater than 102 throughout kitchen 3 comp sink not setup, 116, using quick sanitizer in spraybottle, strips current  Quick San Sanitizer, 200ppm - confirmed use on food contact surfaces  Ice machine looks great, air gap confirmed  Pitchers are rinsed between each order, wife every 3-4 hours  Using typhe for pearls, discarded every 4 hours  Storing eggs for baked products on bottom shelf refrigerator  Hair restraints in use, digital thermo onsite  All food contact surfaces cleaned every 4 hours or as needed  Dumpster enclosur looks great  Self serve sleeved straws  2cos Eggs at stores at room temperature, truck delivery this morning forget to store in fridge, discarded during in  Frint:  See above  Title: Person In Charge/Owner  Title: Person In Charge/Owner  Print:  See above						,							
Oat milk  37			Temp		Temp	Item/Loc	ation	Temp					
Tapioca pearls 37 Coconut milk 38  Using tphc 3 door refrigerator  Cold top Milk 36/37  Strawberry /kiwi 38/38 Pearls 36/36  Mango 38  Summer melon 38 Hot holding pearls 107  OINSENATIONS AND CORRECTIVE ACTIONS  More Pearls 36/36  Bestrooms equipped temp greater than 102 throughout kitchen  3 comp sink not setup, 116, using quick sanitizer in spraybottle, strips current  Quick San Sanitizer, 200ppm - confirmed use on food contact surfaces  Ice machine looks great, air gap confirmed  Pitchers are rinsed between each order, wirls every 3-4 hours  Using tphc for pearls, discarded every 4 hours  Using tphc for pearls, discarded every 4 hours  Hair restraints in use, digital thermo onsite  All food contact surfaces cleaned every 4 hours or as needed  Dumpster enclosure looks great  Self serve sleeved straws  2cos Eggs at stores at room temperature, truck delivery this morning forget to store in fridge, discarded during in  Received by:  See above  Print:  See above  Print:  Richard Hill  Title: Person In Charge/Owner													
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