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

	/1		25		Time in: 10:30	Time out: 11:20		FS-0		77	71					CPFM 1	Food handlers 3	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Complainct/Owner N		4-]	Inve	stiga	atio	n	5-CO/Cons		6-Other	TOTAL/S	CORE
Pho Garden Tommy Hu												Number of Repeat Violations: Number of Violations COS:			COS:	6/94	1/Δ		
			ddre Rock			Win		t 5/30/25		Hoo C&V	od ′ 6/14	4/25			e trap :/ waste oil 16/25 1000g		Follow-up: Yes No	5	T/ / \
Ma	ırk t	Com	plia pprop	ice S riate	points in the OUT box for		tem	Mark '		ckma	ark in	appı	ropri	ate bo	ox for IN, NO, NA,	COS N	on site R = repeat vio	plation W=	Watch
Co	mpli	ance	e Sta	tus	Prior	rity Items (3	Points) violations	Requir		ompl				tive Action not to	exceed 3 a	lays		
O U T	I N	O	N A	s o o	Time and Tem	perature for Fo		ety	R	O U T	I N	N O	N A	C O S		Em	ployee Health		R
1		. /		3	1. Proper cooling time a	-	,			1					12. Management		loyees and conditional	employees;	
					2. Proper Cold Holding	tomporatura(A1°	E/ 15°E	<u> </u>			•						and exclusion; No dis	charga from	
	/				See	temperature(41	17 43 1	,			/				eyes, nose, and Employee h	mouth		charge from	
		/			3. Proper Hot Holding to See	emperature(135°	°F)										Contamination by Har	nds	
		/			4. Proper cooking time a See	and temperature					/				14. Hands clean	ed and proj	perly washed/ Gloves i	ised properly	
		_			5. Proper reheating proc Hours)	edure for hot ho	olding (1	65°F in 2			_						ith ready to eat foods of)
					6. Time as a Public Heal	lth Control: prod	cedures	& records							Gloves & ut	ensils			,
	•				0. 11.10 us u 1 usile 11eu.										16 Pasteurized t		prohibited food not of		
					Арр	proved Source					~				Pasteurized eggs			icica	
					7. Food and ice obtained good condition, safe, and														
					destruction Souther	n Star	•										Chemicals		
	/				8. Food Received at pro Checking	per temperature					/				17. Food additiv & Vegetables Water	es; approve	ed and properly stored;	Washing Fru	its
					Protection	from Contami	nation				/						rly identified, stored ar	d used	
	/				9. Food Separated & propreparation, storage, dis			g food							Storing low		ater/ Plumbing		
	•				See 10. Food contact surface Sanitized at	es and Returnabl	les ; Clea	aned and							19. Water from a backflow device		ource; Plumbing install	ed; proper	
	•				11. Proper disposition of			rved or							City appr	oved	tewater Disposal Syste	m proper	
	/				reconditioned Disca			rved of			~				disposal	wage/ was	icwater Disposar Syste	ш, ргорсі	
0	T	N	N	С	Prio	ority Founda	tion It	ems (2 Po	ints) vi	olati		Req	uire N	Cor	rrective Action w	ithin 10 da	iys		R
U T	N	o	A	C O S	Demonstration				K	U T	N	o	A	o s	Food	Temperat	ure Control/ Identific	eation	
	/				21. Person in charge pre and perform duties/ Cert 1						/				27. Proper coolin Maintain Produc		used; Equipment Ade ure	quate to	
	/				22. Food Handler/ no un	nauthorized pers	ons/ pers	sonnel			/				28. Proper Date Great date I	abels	•		
					Safe Water, Recor	dkeeping and l Labeling	Food Pa	ckage			/				Thermal test str	ips	, accurate, and calibrated strips current		./
	/				23. Hot and Cold Water 124, Good press		uate pres	ssure, safe									nt, Prerequisite for O		
	/				24. Required records ava	ailable (shellsto	ck tags;	parasite			/						ermit/Inspection Cur	ent/ insp pos	ted
					destruction); Packaged I Commercial I		Procedu	res							Posted &		[] [] [] [] [] [] [] [] [] [] [] [] [] [ισ	
	/				25. Compliance with Va HACCP plan; Variance	obtained for spe	zed Proc ecialized				_				31. Adequate ha supplied, used	ndwashing	facilities: Accessible a		
					processing methods; ma Temps taken 2x Cons	daily sumer Advisory										on-food Cor	ntact surfaces cleanable	e, properly	
					26 Posting CO	n Adadas da		on c = 1 - 1		2				~	designed, constr	-		uca4/	\perp
	/				26. Posting of Consume foods (Disclosure/Remin On menu						/					curb cleanin	; installed, maintained, ig facility provided DDM	used/	
0	I	N	N	С	Core Items (1 Poin	t) Violations I	Require	Corrective	Action R	Not O	_	N	ed 9 N	0 Da	ys or Next Inspe	ction , Wh	ichever Comes First		R
U T	N	0	A	o S	Prevention of 34. No Evidence of Inse	of Food Contam				U T	N	0	A	o s	41.Original cont		d Identification		
	✓				animals See						'				41.Original cont	ainer iabeii	ng (Buik Food)		\perp
	/				35. Personal Cleanliness	_	-	icco use							42. Non-Food C		vsical Facilities		
	/				36. Wiping Cloths; prop Stored in soluti 37. Environmental conta	on on	orea			1								orogo vest.4	\perp
1					Chest freezer 38. Approved thawing n						~						d lighting; designated		d
	/				so. Approved thawing h	nemod					~				_		operly disposed; faciliti		1
					•	& linens: prop		Letomad		1							led, maintained, and cl		\perp
1					39. Utensils, equipment, dried, & handled/ In use See	e utensils; prope	erly used				~				Stocked	and cle		u, and clean	
	/				40. Single-service & sin and used	gle-use articles;	properly	y stored				~			47. Other Violat	ions			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tommy Hu	Print: Tommy Hu	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Garden	Physical A		City/State: Rockwa	all. Tx	License/Permit # Page FS-0002771	e <u>2</u> of <u>2</u>					
1110	<u>aaraorr</u>	720 L	TEMPERATURE OBSERVA		an, 17	1 0 0002771						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ation	Temp					
	age cooler lobby	39	Shredded lettuc	+		Raw beef/chix						
	auce cooler	41	Cooked chicker		Coo	Cooked chix/beef 3						
_	st freezer HTT	8.4	Cooked brisket		01	Tofu						
	or freezer HTT	9.6	Veggie prep coole		Sr	Shrimp on ice						
W	hite Freezer	4.7	Cabbage	39		Below						
	WIC amb	36	Snow crab legs			Raw beef	38					
Coc	ked chix/beef	39/39	Eggs below am	b 38								
	Raw chix	37	Meat prep coole									
Item	AN INCRECTION OF VOLUE FO		SERVATIONS AND CORRECT			HE CONDITIONS OBSERVED A	ND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
Restrooms equipped, temp greater than 101 in each room												
			ater than 105 throughout I									
			ng chlorine as sani 100ppr	n								
	Dishwasher confirmed 100ppm Root practice benging men head to drip dry over men sink											
37	Best practice hanging mop head to drip dry over mop sink Observed frozen condensation on side walls of chest freezer, scape or thaw as needed											
37				zei, scap	De Oi tilaw	as needed						
42/45	Back door service door no gaps observed To clean between, behind underneath cooking equipment under hood											
	Cutting boards look great, routine resurfacing											
	Eggs stored on bottom shelf											
	Cooked chicken and steak stored on top shelf											
	Observed correct hiera	archy for	raw food stored within wic									
32/45			, to replace to make clean									
32/39cos	Fryer spatula mesh broken, discard utensil during inspection											
Received	hv-		Print:			Title: Person In Charge/ Owne	r					
(signature)	• _	e/e	See ab	ove		True. 1 erson in Charge/ Owne.	1					
Inspected (signature)		47	Richard	Hill k	SIT		1					
Form EH 06	6 (Revised 09-2015)	MIN	())			Samples: Y N # collec	iea					