

Retail Food Establishment Inspection Report

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

Date: 3/9/2026	Time in: 2:45	Time out: 4:05	License/Permit # need current permit posted	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Van Chan's Chinese Restaurant	Contact/Owner Name:	* Number of Repeat Violations: _____	27/73/C
		✓ Number of Violations COS: _____	

Physical Address: 2850 Ridge Rd Rockwall, TX	Pest control : TX Extreme 2-28-2026	Hood C&V/10-14-2025	Grease trap : IMC/10-9-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						Water/ Plumbing					
3						✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
1						1					
	✓					1					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Received by: (signature) <i>Linwen Weng</i>	Print: Linwen Weng	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: Van Chan's Chinese Restaurant	Physical Address: 2850 Ridge Rd	City/State: Rockwall, TX	License/Permit # need current permit posted	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam well/soup	186	under/fried chicken	43	WIF	13
rice pot/fried rice	156	dumplings	37		
white rice	171	white upright freezer	11		
		WIC/sesame chicken	49		
raw egg in cart	71	sesame chicken	48/51		
line cold top/beef	38	noodles	43		
chicken	38	peas and carrots	42		
baby corn	37	sprouts	42		

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:
31	Line hand sink 110F/do not store anything inside/wire scouring pads/need to clean hand sink
42/9	Need to clean vent hood filters and hanging grease over wok area
2	Items on cart/raw egg/have to cold hold at 41F or below
36	Avoid using wiping cloths to line carts/under soy sauces, etc
42	To clean shelves and carts/greasy
45/32	To clean floors and floor drains/food debris/could attract pests
45	To clean walls and prep surfaces
45	To seal gaps/holes in walls/To repair walls where they meet broken tile baseboards
35	To store employee drinks low/separate/not over cold top
1	Discarded chicken made yesterday over 41F
27	Do not use plastic tubs with lids/must use shallow metal pans across from fans/2 hours to 70F then 4 hours to 41F or below
	Dishwasher sanitizing at 100ppm chlorine
	warewash hand sink 110F equipped
	3 comp sink 115F
45	Missing grout in kitchen/to fill to prevent food buildup
10	No sani bucket setup/COS/must have one setup during prep and service
36	To store wiping cloths in sani buckets, not on prep counters
28	To date mark/discard on day 7
10	To clean rice pots/to clean and sanitize daily
40	To remove transport liner from new equipment/liner isn't cleanable
32	Some rusty shelves in WIC/to address
32	To address cutting boards/particularly in front of cold top
9	To cover fried wontons in back storage/do not leave open for pests
40	Avoid use of to go cups as scoops/use handled scoops instead
42	To clean bulk storage containers/greasy and food debris
10	To clean ice chute at ice machine
43	Need lighting in WIC to better see to clean

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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