

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/25/26	Time in: 1:20	Time out: 2:05	License/Permit # FS2023-1	CPFM 3	Food handlers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Pei Wei Asian Kitchen	Contact/Owner Name: Vandy Noeun	Number of Repeat Violations: 3	2/98/A
		Number of Violations COS: 0	

Physical Address: 2235 S Goliad Rockwall, Tx	Pest control : Massey 4/1/26	Hood Miller 04/26	Grease trap / waste oil Southwaste 2/15/26 1500g	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					
	✓						✓				
1. Proper cooling time and temperature Trays in wic						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature See							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓						✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Liquid Eggs					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
8. Food Received at proper temperature Checking						18. Toxic substances properly identified, stored and used Stored low					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned Discard											

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 6 within 30 days						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, chlorine strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 135, good pressure							✓				
	✓					30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line check 2x daily recorded							✓				
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓						2				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher not confirmed					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in solution							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained Looks great					
38. Approved thawing method Refrigerator							✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean					
	✓								✓		
40. Single-service & single-use articles; properly stored and used						47. Other Violations N/a					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anthony Mings	Print: Anthony Mings	Title: Person In Charge/ Owner Asst Mod
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pei Wei Asian Kitchen	Physical Address: 2235 S Goliad	City/State: Rockwall, Tx	License/Permit # FS2023-1	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC		Cooked Steak	39	Chix/stk	39/38
Cooked chix	38	Raw marinated chix	38	crispy chix	38
Pork egg roll	39	Rice noodles	40	Salmon/chix wantong	39/39
Raw steak	38	Lettuce	40	Lettuce	40
Cooling		Prep shrimp on ice	39	Drawer 1 & 2	
Ground chix	40	Veggie cooler	40	Chix/pork eggroll	38/38
Thawing crispy chix	29	Beer/wine cooler	40	Hot holding	
PrePortioned chicken	39	Drama station		Why / brn rice	167/164

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: all temperatures are taken in F
	Restrooms equipped, temp greater than 100 in each room
	Hand sinks equipped water greater than 105 throughout the kitchen
	3 comp sink, not set up, 135 using quat sani 200ppm
33	Dishwasher not confirmed, may continue to use but will need to spray / dip into sanitizer and allow to air dry
	Quad strips current 01/2028 / chlorine test strips current 07/2026
	Chemicals stored low and well organized
	Great practice to hand mop over mop sink to drip dry properly
	Air handler in operation at rear service door, no gaps around door
	Used oil is transferred to a holding tank at back of kitchen then pumped to outside trucks trucks
	Cleaning soda/tea nozzles nightly
	Boba machine new, all prepackaged by manufacturer, amb temp in cooler 39
	Sani buckets filled at 3 comp sink, 200ppm
	New allergen awareness forms posted in kitchen
	Using paper liners in cardboard oats, boats discarded daily or as needed
	Thermos available, groves used to touch Rte foods
	Cutting boards look good, continue routine resurfacing or replace as needed

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Samples: Y N # collected

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