

Retail Food Establishment Inspection Report

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

Date: 9/14/2020	Time in: 11:10	Time out: 12:36	License/Permit # FS-8855	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: Sinan Wang	* Number of Repeat Violations: _____	23/77/C
		✓ Number of Violations COS: _____	

Physical Address: 2850 Ridge Road Rockwall, TX	Pest control : Contail/monthly	Hood C&V/3mo	Grease trap : TMC Waste 1000gal/3mo	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					
W						✓					
Approved Source						Chemicals					
	✓					✓					
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					3					
3						✓					
	✓					Water Temperature Control/ Identification					

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					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
	✓					2					
Consumer Advisory						✓					
	✓					Food Identification					

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					
	✓					✓					
	✓					Physical Facilities					
1						1					
1						✓					
1						✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Van Chan's Chinese Restaurant	Physical Address: 2850 Ridge Road	City/State: Rockwall, TX	License/Permit # FS-8855	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/fried chicken	43	hot holding chicken	137-141		
fried pork	43	hot holding rice back	119		
chicken wings	35	hot holding rice front	173		
egg rolls	42	cooked lo mein	183		
raw chicken	43	hot wells/soup/soup	167/169		
near window/raw beef	45	under warmer/eggrolls	144		
raw chicken	45				
lo mein	49				

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:
	Hand sink 118
	3 comp sink 114
45	Maintenance to floors, walls, baseboards, missing grout
45	Clean floors, walls, ceiling, ceiling tiles
42	Clean floor drains
10	Have sanitizer bucket setup to 100 ppm.during service
32	Shelves, exposed wood. No longer cleanable in back storage
39	Dispose of unused equipment, broken bus tubs
39	Store scoop handles out of product
40	Avoid use of Saran on plumbing
19	Dripping hand sink in back
	Back hand sink 118
	Dishwasher 100 ppm bleach
36	Store wiping cloths in Sani buckets
40	Avoid use of cardboard to line shelves, not cleanable
42	Clean food carts, liners on shelves
W	Lo Mein made this morning. Advised yo use shallow metal pans to cool
2	WIC must cold hold at 41 or below
42/37/40	Clean spice rack, lids, organize, no cardboard
42/39	Store knives clean, clean container
3	Rice discarded at 119
27	MUST NOT store rice overnight in rice cookers if not held at 135+. Must aggressively cool. 2 hours to 70 then 4 hours to 41.
38	Must defrost in WIC or under running cool water
10	Clean ice deflector panel
2	Chicken out on counter at 75 discarded. Must either keep at 41 or below or at 135+. Undetermined amount of time out.
	Covid-19 Response. Front of the house, wearing masks.
	Dining at 50%, socially distanced. Tables sanitized after every customer. Sanitizing contact surfaces hourly.
	Testing required if ill or exposed. Discussed sanitizing condiment containers, tea nozzles, utensils often or after very customer as used

Received by: (signature) <i>Sinan Wang</i>	Print: Sinan Wang	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez</i>	Print:	Samples: Y N # collected

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