| Purpose of Insp                              | ection: 1-Permit, 2-Routine  | /Permit #               | 110         | ollow    | <b>Э</b> 2    | 22      | Est. Type Frequency SCORE  4-Complaint 5-Other  |
|--|--|-------------------------|-------------|----------|---------------|---------|---|
| Physical Address                             | 2100 5. W.S. Young 1   | #134                    |             | N        | ŭi            | -<br>le | oxeme<br>25,6543 From 1835 F/U: Y N   |
| Mark the appropri                            | ompliance Status: Out = not in compliance IN = in compliance are points in the OUT box for each numbered item Mar  | k v ach                 | neckma      | rk in a  | ppro          | priate  | box for IN, NO, NA, COS Mark an actorick : * ' in annualist to c  |
| Compliance Statu                             | Priority Items (3 Points) violation  | ns Requ                 |             | medi     |               |         | ctive Action not to exceed 3 days   |
| UNOA   | Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature  | R                       | O<br>U<br>T | 1        | N             | N       | Employee Health   |
| +  | Proper Cold Holding temperature(41°F/ 45°F)  | +                       |             |          |               |         | Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting     Proper use of restriction and exclusion; No discharge from      |
|  | 3. Proper Hot Holding temperature(135°F)   |                         |             | 4        |               |         | eyes, nose, and mouth  Preventing Contamination by Hands  |
|  | Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 2 Hours)  | +                       |             |          |               |         | Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) |
|  | 6. Time as a Public Health Control; procedures & records Approved Source   |                         | H           | 17 (     | 73            | T       | Highly Susceptible Populations  16. Pasteurized foods used: prohibited food not offered   |
| FA SA  | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction   | $\Box$                  |             |          | 7<br>2<br>3 0 | ra ili  | Pasteurized eggs used when required  Chemicals  |
|  | 8. Food Received at proper temperature   |                         |             |          |               |         | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables   |
|  | Protection from Contamination  9 Food Separated & protected, prevented during food population, storage, display, and tasting   |                         |             |          |               | 191     | 18. Toxic substances properly identified, stored and used Water/ Plumbing   |
|  | 10. Food contact surfaces and Returnables; Cleaned and ppm/temperature  11. Proper disposition of returned, previously served or   | $\blacksquare$          |             |          | se A.         | 8.1     | Water from approved source; Plumbing installed; proper backflow device     Approved Sewage/Wastewater Disposal System, proper   |
|  | reconditioned  | Name of Street or Taxas |             |          |               |         | l disposal  |
| I N N C                                      | · () - [ [ [ [ [ [ [ [ [ [ [ [ [ [ [ [ [ [   | oints) i                | violatio    | ons E    | N i           | re C    | orrective Action within 10 days   |
| J N O A C                                    | A Maria Mari | 121                     | U           | N        |               | A C     | Food Temperature Control/ Identification  |
|  | Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)     Send Handler/ no unauthorized persons/ personnel  |                         |             | -        | , 1           |         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition  |
|  | Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe   |                         |             |          | Ŷ             |         | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  |
| 2 Great                                      | Required records available (shellstock tags; parasite destruction); Packaged Food labeled  | $\forall$               |             |          |               |         | Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current & Valid)   |
| ensides dentities i                          | Conformance with Approved Procedures   |                         |             |          |               | S ( 8 ) |   |
|  | Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   |                         |             | ě,       |               |         | 31. Adequate handwashing facilities: Accessible and properly supplied, used   |
|  | Consumer Advisory  |                         |             | 1        |               |         | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  |
| 150 y  | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label   | $\sqcap$                |             |          |               | 1       | 33. Warewashing Facilities; installed, maintained, used/  |
| I I N I N I C                                | Core Items (1 Point) Violations Require Correctiv  | e Action                | Not t       | o Exe    | ceed,         | 90 D    | ays or Next Inspection, Whichever Comes First   |
| I N N C                                      | Prevention of Food Contamination   | R                       | 0           | 1        | N N<br>O A    | V C     | Food Identification   |
| Y  | animals  35. Personal Cleanliness/eating, drinking or tobacco use  | $\perp \perp$           |             |          |               |         | 41.Original container labeling (Bulk Food)  |
| 500 84                                       | 36 Wiping Cloths; properly used and stored   |                         |             | V        |               |         | Physical Facilities Non-Food Contact surfaces clean   |
|  | 37 Environmental contamination 38. Approved thawing method   | -                       | H           | ~        | -             | -       | 43 Adequate ventilation and lighting; designated areas used   |
| \$100 km | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,   | 7, 1                    | H           |          | 1             |         | 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean  |
| \$85 1500                                    | dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  | $\perp$                 | $\sqcup$    |          |               |         | 46. Toilet Facilities; properly constructed, supplied, and clean  |
| p./Other Documental                          | and used   |                         | 11          | <u> </u> |               | ļ.      | 47. Other Violations  |
| ected By                                     | and the said and   | C OPri                  | int:        |          |               | ,       |   |
| eived: M                                     | rge A. Highsmith R8,89V  | 75                      |             |          |               |         | GEORGE A. HIGHSMITH, RS<br>CINA MCCOY MER   |
| ature) X O                                   | andina ticas   | Pri                     | int:        | 1        | 12            | 0       | INA MICOV TITLE MOD   |

YR.

Establishment Name Chinese Houemet Express

FORM #36

| ITEM NO.     | REMARKS  |
|--------------|--|
| perported    | Status of hot water (2/23/17) 8hut of die to hot water clean-treging to find + repair.   |
|              | Clau- Freging to find + repair.  |
| W 34         | Status of potential reach presence - we activity   |
|              | observed   |
| 01/10        | Clean around seal/edge of rice cother  |
| 37           | Ice machine door removed broken - must replace   |
| Cyv          |  |
| 01/10        | Clean Containers with spice Spice Containers   |
| /            | on rolling cart  |
| 0 / A2       | Clean along did and containers of lowboy cooler  |
| 9742         | Clean the exterior of Sauce Containers next to   |
| 7            | Lowbay Cooler  |
| M/42/47      | deforost ice buildup and clean floor in WI Cooler  |
|              |  |
| 04/10        | thouroughly Clean meat Slicer  |
| 9            | Naw Shell ugen improperly Stored / above RTE Toods)  |
| 9/           | in WI Coolet   |
| 142          | Circlet Shirld resided Recurring for UM Contex Dist  |
| 97/          | The state of the s |
| W/43         | replace missing felters above goed in fraget suc. area   |
| AZ           | Clean tuble beneath "Snapple" Cooler.  |
| Received by: | name on Inspected by: name Aloge A. High swarp Rd  |
|              | title SPVSR  |

| urpose of Inspec   | Time in: License/Pe   | rmit #                        | 3-Fol  | llow-  | ) 2<br>up  | 2               | Est. Type Frequency 13 SCORES  |
|--|---|-------------------------------|--|--------|--|-----------------|--|
| stablishment Nan   | "Chinese Gournet E  | XC                            | rc   | 2      | 3  | V2000-V         | Same   |
| hysical Address:   | 2100 BIS Young ste  | 134                           | 0  | City   | 111  | 11              | N 76843 699-18-35 F/U: YN  |
|  | npliance Status: Out = not in compliance IN = in compliance   | NO =                          | not obs  | erved  | NA   | = not           | t applicable COS = corrected on site R = repeat violation  |
| ark the appropriate  | points in the OUT box for each numbered item Mark Priority Items (3 Points) violations  |                               |  |        |  |                 | ox for IN, NO, NA, COS Mark an asterisk * 'in appropriate box for live Action not to exceed 3 days                           |
| ompliance Status   | Time and Temperature for Food Safety  | R                             | 0  | 14     | nce St   | C               |  |
| N O A O  | (F = degrees Fahrenheit)  | 215                           | T.   | N      | O A  | S               | Employee Health  |
|  | 1. Proper cooling time and temperature  |                               |  | 1      |  | Š.              | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting                      |
|  | 2. Proper Cold Holding temperature(41°F/ 45°F)  |                               |  | 4      |  |                 | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth   |
|  | Proper Hot Holding temperature(135°F)     Proper cooking time and temperature   | $\Box$                        |  | -      | 100  | in the          | Preventing Contamination by Hands  |
|  | 5. Proper reheating procedure for hot holding (165°F in 2   | H                             | H  | -      | 200  |                 | Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved         |
| 11/  | Hours) 6. Time as a Public Health Control; procedures & records   |                               | - V50  | rate S | Danie 9  | 49.85 (         | alternate method properly followed (APPROVED Y N )  Highly Susceptible Populations   |
|  | Approved Source   | 170                           |  | 4      | 1  |                 | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required                                  |
|  | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  |                               |  |        |  |                 | Chemicals  |
| 4  | 8. Food Received at proper temperature  |                               |  | 1      |  |                 | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables  |
| MANAGE E   | Protection from Contamination   | 7-1-                          |  | 4      |  | E               | 18. Toxic substances properly identified, stored and used  |
|  | Food Separated & protected, prevented during food preparation, storage, display, and tasting  |                               |  |        |  |                 | Water/ Plumbing  |
| 1507   | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature   |                               |  | 4      |  | 1               | 19. Water from approved source; Plumbing installed; proper backflow device   |
|  | 11. Proper disposition of returned, previously served or reconditioned  |                               |  | 4      |  |                 | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |
| William State  | Priority Foundation Items (2 Po   | ints) 1                       |  | _      |  |                 | rrective Action within 10 days   |
| I N N C<br>N O A O   |   | R                             | U  |        | N N<br>O A   |                 |  |
|  | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel       |                               | 1  | 7      |  | 3               | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition   |
| Section of the sectio | Safe Water, Recordkeeping and Food Package  |                               | $\Box$   | 0      |  | +               | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips   |
| TYLL   | 23. Hot and Cold Water available; adequate pressure, safe   |                               |  |        | (1.5   | y 167           | Permit Requirement, Prerequisite for Operation   |
|  | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   |                               | П  | Y      |  |                 | 30. Food Establishment Permit (Current & Valid)  |
| Souther or be  | Conformance with Approved Procedures  | ) HEE                         |  |        |  | 192             | Utensils, Equipment, and Vending   |
|  | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions                    |                               | K  |        |  | •               | 31. Adequate handwashing facilities: Accessible and properly supplied, used  |
|  | Consumer Advisory   | 4 10 54<br>2 2 10 5<br>3 10 5 |  | `+     |  |                 | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                                   |
|  | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  | П                             |  | 7      | 1  |                 | 33. Warewashing Facilities; installed, maintained, used/<br>Service sink or curb cleaning facility provided                  |
|  | Core Items (1 Point) Violations Require Corrective  | Action                        | The same of the sa | o Ex   | or other Designation of the last of the la | -               | ays or Next Inspection , Whichever Comes First   |
| I N N C<br>N O A O   |   | R                             | U  | I<br>N |  | N C             | Food Identification  |
|  | 34. No Evidence of Insect contamination, rodent/other animals   | A Section                     | Т  | 14.00. | 146 20   | S               | 41.Original container labeling (Bulk Food)   |
| V  | Personal Cleanliness/eating, drinking or tobacco use     Wiping Cloths; properly used and stored  | +                             | XI   | 7.3    | EZÎS   | oriini<br>Vr    | Physical Facilities 42. Non-Food Contact surfaces clean  |
|  | /37. Environmental contamination 38. Approved thawing method  | $\blacksquare$                | X  |        |  | 5/8<br>160      | 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained |
|  | Proper Use of Utensils  | E 65.000                      |  | U      |  | r i             | 45. Physical facilities installed, maintained, and clean   |
|  | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored |                               | K  | 9      |  |                 | 46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations                                       |
|  | l and used  |                               |  |        |  |                 | 1  |
| np./Other Documenta  | utimation forms (2  | -)                            |  |        |  |                 |  |
| pected By:   | 1iste du il as  |                               | rint:  | ٠.(    |  | \\ \( \nabla \) | Di Grisham ner Grucan Tide:  |

MO. DAY YR.
2 23 ()

Establishment Name Chinese Gaurnet Express

| ITEM NO. | REMARKS   |
|----------|---|
| #172     | Food/Seasoning and located in front of grill<br>requires Cleaning (9)                   |
| 742      | dean drain underneath grill- OF   |
| #42      | clean Pars throughout - (08)  |
|          | Hot leader furned off @ establishment. Plumbers on site trying to find bot water leaks. |
| #34      | Mosaruad dead roach inside somp dispenser. Cos.   |
| #10      | clean around edge seal of vice rooker   |
| #37      | (ce machine - door romoval broken - Mist  |
| #10      | clean containers that spice is located in on  |
| #42      | Clean along ird and anima containers of   |
| #42      | Clean extenor of the Sure containers located  |
| #47      | Detrostile build up in Treezep. Clean   |

| Received by: | name _ | @ anolym | Anceal |
|--------------|--------|----------|--------|
|              | title  |          | V      |
|              | uue    |          |        |

Inspected by:

name Christian Girlan
title halfn inspector

FORM #36

-

|     | 0   | 9   |
|-----|-----|-----|
| MO. | DAY | YR. |
| 2   | 23  | 17  |

Establishment Name ChiWSe Ordunat Express

| ITEM NO. | REMARKS  |
|----------|--|
| Jane     |  |
| #38      | Improper thaning deserted Cos  |
| #31      | Handsink notet to Stand mixer - disher   |
|          | Sitting on top. COS. Soup & paper favelo<br>required for hand sink   |
|          | required for hand sink.  |
| #10      | Thoraughly cloan weat sticer   |
| #9       | Eggs being stored above ready to pax   |
| 井坞       | Light shield required for light in W   |
| #43      | Replace filters above grill in front serving owner.  |
| #12      | deen tobe beneath "snapple" Pl rallere   |
|          | Ecolab Serviced est, 2/13/17.  |
|          |  |
|          | Por la constant de la |
|          |  |
|          |  |
|          |  |
|          |  |
|          |  |
|          |  |

| Received by:         | name Carolina Brules | Inspected by: | name (NNSA) GINSham    |
|----------------------|----------------------|---------------|------------------------|
| <b>7071</b> 4    100 | title                |               | title health inspector |

| 1-21-17                                |   | Permit:         | <b>#</b> _  | 7.         | -0             | Oŧ           | 345          | 5  | Est Type   | Frequency                               | SCORE  |              |
|--|---|-----------------|-------------|------------|----------------|--------------|--------------|--|--|---|--|--------------|
| rpose of Inspectablishment Nar         |   | 種               | 3-F         | ollo       | w-up           |              |              | 4-0  | Complaint  | 5-Other                                 | -  |              |
| taonsiinent ivai                       | " Yanh Ding - Ten   | ypl             | L           |            |                |              |              | Edv  | nund   | Chan                                    |  |              |
| ysical Address:                        | 1902 5. W. H.K. Nodoe   | in l            | 1           |            | To             | אני          | (A)          | 2ip 165  | A Phone  | 3-377                                   | F/U: Y N   |              |
| Con                                    | npliance Status: Out = not in compliance IN = in compliance   | e NO            | = not o     | bserv      | ed N           | JA =         | not any      | olicable COS   | = corrected on s   | ite R = repeat vio                      | to see to see to   |              |
| rk the appropriate                     | points in the OUT box for each numbered item Mar  | k'√'ac          | heckma      | irk in     | appro          | priat        | e box fo     | or IN. NO. NA  | . COS Marl   | k an asterisk '* in                     | appropriate box f  | or I         |
| npliance Status                        | Priority Items (3 Points) violation   | ns Kequ         |             |            | iance          |              |              | Action not to  | exceed 3 day   | Survey of the same of                   | A State of the Sta | Т            |
| I N N C<br>N O A O                     | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit)  | R               | U           | I<br>N     | N<br>0         |              | (A)          | Hogy Hard is   | Emplo  | yee Health                              | bendard - T  | 1            |
| 1869 BHIR 28611 12 5 2                 | Proper cooling time and temperature   | AND SERE        | T           | KiPA.      |                |              | S 12         | 2. Managemer   | t, food employ   | ees and conditional                     | employees;   | +            |
|  | 2. Proper Cold Holding temperature(41°F/ 45°F)  | +               | -           |            | 13.6 F         | Par<br>Table | kı           | nowledge, resp   | onsibilities, an   | d reporting<br>d exclusion; No dis      |  | $\downarrow$ |
| +                                      | 3. Proper Hot Holding temperature(135°F)  | -               | 2900        | 8,014123   |                |              |              | yes, nose, and   | mouth  |   |  | 1            |
|  | 4. Proper cooking time and temperature  | 士               | 4255        | SHWEEK     | dist.          | (Fe)         | 14           | 4. Hands clear   | ned and proper   | tamination by Hai<br>ly washed/ Gloves  | used properly  | $\pm$        |
|  | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)  |                 |             |            |                |              |              |  |  | ready to eat foods o                    |  | T            |
| Israelas bienelia                      | 6. Time as a Public Health Control; procedures & records Approved Source  | 10 of 18 July 1 | 44.55       | (0)        | AREA I         |              | 344 AV       | the second property  | Highly Susce   | ptible Populations                      | /  | #            |
|  | 7. Food and ice obtained from approved source; Food in  | 造態              |             |            |                |              | P            | asteurized egg   | s used when re   | quired                                  | ierea  |              |
| iro iro                                | good condition, safe, and unadulterated; parasite   |                 |             |            |                |              | 1.5 (A) CASS | galer hoorb.<br>see to let ur  | AND THE RESERVE OF THE PARTY OF | emicals                                 |  |              |
|  | destruction  8. Food Received at proper temperature   | +               | 1900        | No.        |                | TACK.        | leg A Y      | Fide America   |  | nd properly stored;                     | Washing Fruits   | +            |
|  | Protection from Contamination   | 202 (500        | _           |            | 242<br>2011    | Same         | &            | . Vegetables   |  | identified, stored ar                   | _  | 1            |
| 000 000 000 000 000 000 000 000 000 00 | 9. Food Separated & protected, prevented during food  | N. C. 1777-0    | (de         |            | 11000          |              | 10 Est       | depitkuri ase  | Water  | / Plumbing                              | ia usea  | +            |
|  | preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and  | +               | 7.10        | /\$104h    | astau<br>astau |              | 19           | 9. Water from  | approved sour  | e; Plumbing instal                      | led; proper  | +            |
| <b>副語 部</b> 題                          | Sanitized at ppm/temperature  11. Proper disposition of returned, previously served or  | +               |             |            |                |              | b            | ackflow devic  | e  | rater Disposal Syste                    |  | 4            |
| 2000-Francisco                         | reconditioned   | - A - 1270-51   | niet satten | - Marie Sa | 127-21         | 17.3         | d            | isposal  |  |   |  |              |
| I N N C<br>N O A O                     | Priority Foundation Items (2 L  | (OINTS)         | violat      | ions       | Requ<br>N<br>O | n            | Correc       | ctive Action v   | vithin 10 days   |   | 相应领达327.4  | T            |
| I N N C<br>N O A O<br>S                | Demonstration of Knowledge/ Personnel   |                 | O<br>U<br>T | N          | 0              | A            | O'S          |  |  | e Control/ Identifi                     |  | -4           |
| 120                                    | <ol> <li>Person in charge present, demonstration of knowledge<br/>and perform duties/ Certified Food Manager (CFM)</li> </ol>                 | ,               |             |            |                |              |              |  | ing method use<br>ct Temperature   | d; Equipment Ade                        | equate to  | T            |
|  | 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package   | Har work        |             |            | 15.54          | 7            | 2            | & Proper Date  | Marking and o  |   |  | #            |
|  | Labeling  |                 |             | V          | 4.15           |              |              | hermal test st   | rips   |   |  |              |
| 586                                    | <ul><li>23. Hot and Cold Water available; adequate pressure, safe</li><li>24. Required records available (shellstock tags; parasite</li></ul> | +               | 101         |            |                |              |              |  |  | Prerequisite for C                      |  | 1            |
| ACCE                                   | destruction); Packaged Food labeled   | Lasti PC No.    |             |            | \$575<br>\$155 | Ц            |              |  | lishment Pern  | nit (Current & Val                      | id)  |              |
|  | Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and  |                 |             | M.         |                |              |              |  |  | pment, and Vendi                        |  | 1            |
|  | HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   |                 |             |            |                |              | SI           | upplied, used  |  | ilities: Accessible a                   |  |              |
|  | Consumer Advisory   |                 |             |            |                |              | 3:           | <ol><li>Food and N<br/>esigned, const</li></ol>  | on-food Contac<br>ructed, and use  | et surfaces cleanabl<br>d               | e, properly  |              |
|  | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label                              |                 |             |            |                |              |              |  |  | stalled, maintained<br>acility provided | , used/  | 1            |
|  | Core Items (1 Point) Violations Require Correcti  | ve Actio        |             |            | xcee           | d 90         | Days         | or Next Insp   | ection , Which   | iever Comes First                       | AMELIE AND A   | į.           |
| I N N C<br>N O A O                     | Prevention of Food Contamination  | R               | O<br>U<br>T | I<br>N     | O O            | A            | C            | again a la 2011  | Food I   | dentification                           |  |              |
|  | No Evidence of Insect contamination, rodent/other   | EACH STOCK      | 201         | pinett.    | 10221          | 1            | S 4          | 1.Original con   | tainer labeling  | (Bulk Food)                             | 特别是"特别的"的"是。   | +            |
|  | animals  35. Personal Cleanliness/eating, drinking or tobacco use   | +               | N. Es       | e Sign     |                | egent.       | 200 100      | A La La Visionia de la Companya de l | Physic   | al Facilities                           |  | $\dashv$     |
| 器器 極密                                  | Wiping Cloths; properly used and stored     The stored and stored are stored and stored are stored are stored.                                |                 |             | V          |                |              |              |  | Contact surface  |   |  | 1            |
| a managaran sanaka sanaka sa           | 38. Approved thawing method   |                 |             | 1          |                | nie<br>Util  | 4            | 4. Garbage an  | d Refuse prope   | rly disposed; facilit                   | ies maintained   | +            |
|  | Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,   | (3) 程制          | -           | -          |                |              |              |  |  | , maintained, and c                     |  | 4            |
|  | dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored                                    | +               | -           |            |                | (1)          |              | 7. Other Viola   |  |   |  | 4            |
| Other Documentat                       | l confidence i  |                 |             |            |                |              | ,            | 7. Other viola   |  |   |  |              |
| ected By                               | " Kerry good clean up   | KO              | Print:      |            |                | 6            |              | C-0 11   |  |   |  |              |
| ed M                                   | To W. M. R. (DANAMACINO) 81   | 17.             | Print:      |            |                | <u>ت</u>     | EUK          | ∞ / , #  | JUNDIN   | ITH RS                                  | Title:   | _            |
| rel'PB                                 |   | - 1             |             |            | 9              | 7.           |              | n U  | 1.1.   | ./                                      | 100  | 1            |

DAY Jank Sing - Temple

| ITEM NO. | REMARKS   |
|----------|---|
| )W/15    | repair floor tiles in WI Cooler (2/21/17 + 2/24/17)                                   |
|          |   |
| U 42     | Clean spice Containers in dry store room (2/21/17)                                    |
|          |   |
| 1 42     | Clean mad throughout dry store room (2/21/17+ Clean dry store Room shelving (2/21/17+ |
|          | Clean dry store Room shelving (2/24)17  |
| 11 211   | Postant I sand and december on loves in lich statement                                |
| M 39     | in dry store room - pest control working on   |
|          | wove droppings were not removed as regulared  |
|          | (2)21/17-1 2/24/17)   |
|          |   |
| M 42     | Clean surfaces as needed in dry stone evon heep                                       |
|          | foods scaled (2/21/17 + 2/24/17)  |
| 10       |   |
| 10       | alrow from Wou (keetable containers) heavy  |
|          |   |
|          | effort) (2/24/17) - residual buildup (poor cleavire effort) (2/24/17).                |
|          |   |
| 29       | Chlorine Sanitizer test Steeps regurred (2/21/17 + 2/24)                              |
|          |   |
|          |   |
|          |   |
|          | Man Allifair  |

Received by:

Inspected by: name Westy A. House
title RS, SF

YR.

Bell County Public Health District 410 Cottingham Drive, Temple, TX 76504 Phone: 254-771-2106 Fax: 254-778-8251

# If significant Cotrent constants Too feemy Suspension

Retail Food Establishment Inspection Form

| oli                | sh           | nent     | Na                                    | nte    | Parle Sine   |               |        |             |             |                    | ٠           |               | Edmind Chan 2.27.  | • / |
|--------------------|--------------|----------|---------------------------------------|--------|--|---------------|--------|-------------|-------------|--------------------|-------------|---------------|--|-----|
| ic                 | al .         | Addr     | ess:                                  | •      | 1902 S.W. AK Dodger  | U <u>L</u>    | DO     | 2           | Cin         | e                  | ш           | d             | 2 76504 Phone 773 - 3772 F.C.Y.  |     |
| 古花                 |              |          | Co                                    | mp     | liance Status: Out = not in compliance IN = in complianc   | e NC          | ) = no | t obs       | erved       | N                  | A =         | not a         | pplicable COS = corrected on site R = repeat violation   |     |
| it                 | he           | ppro     | pria                                  | te p   | oints in the OUT box for each numbered item Mark Priority Items (3 Points) violation   |               |        |             |             |                    |             |               | for IN, NO. NA. COS Mark an asterisk * * in appropriate box for e Action not to exceed 3 days  | R   |
| 1                  | an           | e St     | tus                                   |        |  | R             | 7      | Com         | plia        | nce S              | Stati       | ıs            | in the second of the second of the second of the second  | _   |
| STATE OF STREET    | C            | N<br>A   | S                                     | 10 mm  | Time and Temperature for Food Safety (F = degrees Fahrenheit)  |               | - 5    | U           | N           | N<br>O .           |             | C<br>O<br>S   | Employee Health  | R   |
| -                  | James.       | , Labor  |                                       | _      | 1. Proper cooling time and temperature   |               |        |             | 1           |                    |             |               | 12. Management, food employees and conditional employees;  |     |
|                    |              | +        | $\vdash$                              | +      | 2. Proper Cold Holding temperature(41°F/ 45°F)   | +             |        | +           | 90          |                    |             |               | knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from   | -   |
|                    | _            | -        | ╁                                     | +      | 3. Proper Hot Holding temperature(135°F)   | +             | 1      | Bires.      |             |                    |             | U(1)          | eyes, nose, and mouth  Preventing Contamination by Hands   |     |
|                    |              | -        | -                                     |        | 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2   |               |        | 1           | 18          | V2, 4              | 12          |               | Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved   | _   |
|                    | L            |          | L                                     |        | Hours)   |               |        |             |             |                    |             |               | alternate method properly followed (APPROVED Y N_)   |     |
| 25.00              |              |          | 320                                   | â 8    | 6. Time as a Public Health Control; procedures & records Approved Source   | er Krit       | 1      |             | ar ar       |                    | 1345        | eth) H        | Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered  | _   |
| 1000               | epin<br>Giri |          |                                       |        | 7. Food and ice obtained from approved source; Food in   |               |        | 1           | 1           |                    | Angle.      |               | Pasteurized eggs used when required  | _   |
|                    |              |          | 20000                                 |        | good condition, safe, and unadulterated; parasite  |               |        |             |             |                    |             | 130 ic 19     | Chemicals  |     |
| _                  | 総統           |          | 200                                   | _      | 8. Food Received at proper temperature   | +             |        | reagi.      | 1233        | 4356<br>(24)       |             | 12 7          | 17. Food additives; approved and properly stored; Washing Fruits   | _   |
| -                  |              |          | SEC.                                  | 10 英   | Protection from Contamination  | SQ MEG        |        | +           | 45          | Al<br>Maria        | No.         |               | & Vegetables 18. Toxic substances properly identified, stored and used   | _   |
| -                  |              |          |                                       |        | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  | and bedforest |        |             |             | 113                |             | 10            | Water/ Plumbing  |     |
|                    | 200          |          | 1689                                  |        | 10 Food contact surfaces and Returnables; Cleaned and  | V             |        |             |             |                    | 11          |               | 19. Water from approved source; Plumbing installed; proper   |     |
|                    | 200          |          | Ž.                                    | $\top$ | Sanitized at ppm/temperature  11. Proper disposition of returned, previously served or   | N             | 1      | +           | 12          | 188 P.<br>188 S    | 553)<br>205 |               | backflow device 20. Approved Sewage/Wastewater Disposal System, proper   |     |
|                    | 528          | Maria A  | 6636                                  | 4218   | reconditioned Priority Foundation Items (2 P   | oint.         | 1997   | 71231       | to the same | Silenta<br>Silenta | 100         |               | disposal   | 13  |
| 00000              | 100 E        | NA       | a C                                   | 2      |  | R             | -      | 0           |             | N.                 | N           | C             |  | 10  |
| SOUTH THE PARTY IN | 北京           | A        | TO STATE                              | 34 5   | Demonstration of Knowledge/ Personnel  |               |        | T           | N           | 0                  | A           | 0<br>S        | Food Temperature Control/ Identification   | -   |
|                    | 1000 M       |          |                                       |        | 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)                                |               |        |             | Çi<br>Li    |                    |             |               | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   |     |
| i i                | 調            |          |                                       | 22.00  | 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package  | 31 Fee        | 1      | Y           |             | ion.               | -           |               | 29 Proper Date Marking and disposition 29 Thermometers provided, accurate, and calibrated; Chemical/   | 1   |
|                    | 50           |          |                                       |        | Labeling   |               | 4      | 1           | 1           |                    | - Daniel    |               | Thermal test strips  |     |
|                    | 25           | 業        | +                                     | _      | <ol> <li>Hot and Cold Water available; adequate pressure, safe</li> <li>Required records available (shellstock tags; parasite</li> </ol> | +             |        | 957         | (9) FB      |                    |             | / JF. 1       | Permit Requirement, Prerequisite for Operation   | -   |
| 200                | 100 Marie    |          | 2000                                  | 25 5   | destruction); Packaged Food labeled  | et ver        |        | estivity to |             |                    | Dece 15     | and the first | 30. Food Establishment Permit (Current & Valid)  Utensils, Equipment, and Vending  | L   |
|                    | 验            |          |                                       | 5.72 S | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and  |               | 4      | Wild        |             |                    |             | 3 7570        | CHICKON INCLUSION CONTROL OF THE CON | -   |
|                    | 100          |          |                                       | 1      | HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  |               |        |             | 1           |                    |             |               | 31. Adequate handwashing facilities: Accessible and properly supplied, used  |     |
| CANAL CO           |              |          |                                       |        | Consumer Advisory  | 是是            | Ž.     |             | 14.3        |                    |             |               | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   |     |
| 2                  | 100          |          | Trans.                                | SEE S  | 26. Posting of Consumer Advisories; raw or under cooked  |               |        | +           | - 2         | 18%                | $\dashv$    | $\dashv$      | 33. Warewashing Facilities; installed, maintained, used/   | H   |
| 200                | 総総           |          | (P2)                                  |        | foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label<br>Core Items (1 Point) Violations Require Correcti                             |               | tion l | Vot t       | o Ex        | cee                | 190         | Day           | Service sink or curb cleaning facility provided  | 200 |
| T Sept             | 056C         | N N<br>A | A COLUMN                              | C      | Prevention of Food Contamination   | R             | 9      | 0           | I           | N<br>O             | N<br>A      | C             | Food Identification  | 1   |
| į                  | 200          |          | · · · · · · · · · · · · · · · · · · · | Si     | 34 No Evidence of Insect contamination, rodent/other   |               |        | T           | ėvilė.      |                    | YE          | S             | 41.Original container labeling (Bulk Food)   | ŀ   |
|                    | ECCLE OF     |          |                                       | -      | animals  | V             |        |             |             |                    |             |               |  | L   |
| _                  | 號            | 遊師       | 発                                     | 1      | 35. Personal Cleanliness/eating, drinking or tobacco use<br>36. Wiping Cloths; properly used and stored                                  |               | 1      | X           | Sills       | 21, K25            |             | (             | Physical Facilities Non-Food Contact surfaces clean  | 1   |
| _                  | +            | +        | +                                     | -      | 37. Environmental contamination 38. Approved thawing method  |               | -      | H           | -           |                    |             |               | 43. Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained   | F   |
| 1000               | 9 at 1       |          | 2.2                                   | 越      | Proper Use of Utensils   | (di la        | 3      | X           |             |                    | 114         |               | 45 Physical facilities installed, maintained, and clean  | I   |
|                    | 10000000     | <b>美</b> | SEC.                                  |        | <ol> <li>Utensils, equipment, &amp; linens; properly used, stored,<br/>dried, &amp; handled/ In use utensils; properly used</li> </ol>   |               |        |             |             |                    |             |               | 46. Toilet Facilities; properly constructed, supplied, and clean   |     |
|                    | 1357555      |          | 100 mm                                |        | 40. Single-service & single-use articles; properly stored and used   |               |        |             |             |                    |             |               | 47. Other Violations   | 1   |
| )                  | thei         | Docu     | men                                   | tatio  |  | YA.           | al     | W           | M           | M                  | •           | M             | of Saunty, My - Repour Regu  | 7   |
|                    |              |          |                                       |        |  |               |        |             | -           |                    |             |               |  |     |
| ,                  | l By         | Α        |                                       |        | All Carlos   |               | Prin   | nt•         |             |                    | -           |               | . 1  | _   |
| )                  | (ע ב         | H        | L                                     | H      | Mel A. Highsmith, RS, SP   | (Y            | V Frin |             |             | . (                | 9           | OR            | EA HIGHSMITH RS  |     |
| i                  |              | -        |                                       | - 1    |  |               | Prin   | nt:         |             |                    |             |               | Title:   | _   |

BELL COUNTY HEALTH DISTRICT Establishment Name ITEM NO. REMARKS Repair Replace missing 10/20/16 + 2/21/17 floor tiles as necessary: 45 Clean Shelving in WI Cooler repair floor tiles in WI Cooler ! Clean mold from top with 10 Clean grease buildup from sides of vent hood filters regime cleaning that is hanging Clean spice Containers in dry store room 47 Clean mold throughout dry Stone noom. 34 Rodent droppings observed on ross from wok that contain vegetables heary buildup Chlorine Saintijer test Houps regur 29

Received by:

name

Inspected by:

name Alonge A. Highsmith, P.

title ASSIC MAR

title SPVSR-FPD

MO.

DAY

| 15/ Cl. Cl.                          | Time in:   | Time out:  | License/Pe                              | rmit #         | 1-              |                  | G                | 2        | Est. Type Frequency 27,SCORB   |
|--------------------------------------|--|--|---|----------------|-----------------|------------------|------------------|----------|--|
| urpose of Inspe                      | ection: 1-Permi  | it $ X ^2$   | -Routine                                |                | 3-Fo            | llow             | -up              | ) >      | 4-Complaint 5-Other  |
| stablishment Na                      | me: Valor  | 2000   |   |                |                 |                  |                  |          | Pamund Chan 2/22/17  |
| ysical Address                       | 1000   | 160 D do   | 1 1 00                                  |                |                 | Cit              |                  | ام       | Zip Phone  |
| SERVESES CONTRACTO                   | 10107 8M   | K(2) 000   | in you                                  | NO.            | Ar. 9210s       |                  | em               | -        |  |
| Co<br>ork the appropria              | mpliance Status: Out = 1<br>te points in the OUT box for   | not in compliance IN = r each numbered item  | in compliance<br>Mark *                 | NO =  ✓' a che | not ob<br>ckmar | served<br>k in a | i NA             | = not    | ot applicable COS = corrected on site R = repeat violation to box for IN. NO. NA. COS Mark an asterisk * 'in appropriate of to   |
|                                      |  | ority Items (3 Point   | s) violations                           | Requir         | e Imi           | nedia            | ite Co           | rrect    | ctive Action not to exceed 3 days  |
| mpliance Status                      | Time and Ten   | nperature for Food Sa  | fety                                    | R              | 0               | 1                | nce St           | C        |  |
| N O A C                              | Free of the contract of the co | legrees Fahrenheit)  | क्षा रक्षा सम                           |                | T               | N                | O A              | 0<br>S   |  |
| V                                    | 1. Proper cooling time   | A CONTRACTOR OF THE PROPERTY O |   |                |                 | 1                |                  |          | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting                          |
|                                      | 2. Proper Cold Holding   | g temperature(41°F/ 45°  | F)                                      |                |                 | 1                |                  |          | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth   |
| 4                                    | Proper Hot Holding     Proper cooking time   |  |   |                | 2.50            |                  | <u> </u>         | CERTAIN. | Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly                                   |
|                                      | 5. Proper reheating pro  | cedure for hot holding (   | 165°F in 2                              |                | H               | 7                | 1                |          | 15. No bare hand contact with ready to eat foods or approved   |
|                                      | Hours) 6. Time as a Public He  | alth Control; procedures   | & records                               | Н              |                 |                  |                  | ( care   | alternate method properly followed (APPROVED Y N )  Highly Susceptible Populations   |
|                                      | A CARLES AND   | proved Source  | ž.                                      |                |                 | 1                |                  |          | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required                                   |
|                                      |  | ed from approved source  |   |                |                 |                  | L.               | 60,497   |  |
| V                                    | destruction  | nd unadulterated; parasi   | ite                                     |                |                 |                  |                  | ant c    | Chemicals  |
| $\checkmark$                         | 8. Food Received at pr   | oper temperature   |   |                |                 | 1                |                  |          | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables  |
|                                      |  | n from Contamination   |   | 0.00 (A)       | M               |                  | (4) 1%           | V        | 18. Toxic substances properly identified, stored and used  |
| 4                                    | preparation, storage, di   |  |   |                |                 |                  |                  |          | Water/ Plumbing  |
|                                      | 10. Food contact surface Sanitized at  | ces and Returnables; Cl<br>ppm/temperature   | leaned and                              |                |                 | 1                |                  |          | 19. Water from approved source; Plumbing installed; proper backflow device   |
|                                      | 11. Proper disposition reconditioned   | of returned, previously s  | served or                               |                |                 | 4                |                  |          | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |
|                                      |  | iority Foundation I  | Items (2 Po                             | ints) v        | iolati          | ons I            | Requir           | e Coi    | orrective Action within 10 days  |
| I N N O A C                          |  | n of Knowledge/ Perso  |   | R              | OU              | 1.4              | N N<br>O A       | C        |  |
| 2                                    | 21. Person in charge pr  | resent, demonstration of   | knowledge,                              | 46.0           | Т               | -                | /                | S        | 27. Proper cooling method used; Equipment Adequate to  |
|                                      | and perform duties/ Ce   | ertified Food Manager (C<br>unauthorized persons/ pe   | CFM)                                    | $\blacksquare$ | H               |                  | 4                |          | Maintain Product Temperature  28. Proper Date Marking and disposition  |
| 1961                                 | Safe Water, Reco   | ordkeeping and Food P  | Package                                 |                | X               |                  | 113              |          | 29. Thermometers provided, accurate, and calibrated; Chemical/   |
| YII                                  |  | Labeling Carte presented the Labeling Carte p |   |                | 7               |                  |                  | 0.155    | Thermal test strips  Permit Requirement, Prerequisite for Operation  |
|                                      | 24. Required records a   | vailable (shellstock tags  | 10 - 10 - 10 - 10 - 10 - 10 - 10 - 10 - | П              |                 | 4                | $ \uparrow $     | Π        | 30. Food Establishment Permit (Current & Valid)  |
| on large probe                       | destruction); Packaged   | with Approved Proceed  | lures mi                                |                | Pic             |                  | Alebi<br>Miles V | - String | Utensils, Equipment, and Vending   |
|                                      |  | Variance, Specialized Pro  |   |                | A               |                  |                  | 1        | 31-Adequate handwashing facilities: Accessible and properly  |
|                                      | processing methods; m  | e obtained for specialize<br>nanufacturer instructions   |   | Ш              |                 | `                |                  |          | supplied used Soap @ hackhand surk   |
|                                      | Maria I to ave Jan Cor   | sumer Advisory   | biemail (č                              |                |                 | 4                | ,                |          | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                                       |
|                                      |  | ner Advisories; raw or un<br>ninder/Buffet Plate)/ All   |   |                |                 | 0                |                  |          | 33. Warewashing Facilities; installed, maintained, used/<br>Service sink or curb cleaning facility provided                      |
|                                      |  |  |   | Action         | Not             | to Ex            | ceed             | 90 D     | Days or Next Inspection, Whichever Comes First   |
| I N N O A                            | Prevention   | of Food Contamination  | on alert                                | R              | 0               | I<br>N           | N N<br>O A       | 0        | Food Identification  |
| Maria Cara Casa Casa<br>Maria (Para) | 34. No Evidence of In  | sect contamination, rode   | ent/other                               |                | Т               | 1                | 4                | OS.      | 41.Original container labeling (Bulk Food)   |
|                                      | animals 35. Personal Cleanline   | ss/eating, drinking or to  | hacco use                               | $\vdash$       |                 |                  |                  | e mass   | Physical Facilities  |
| JEE 63                               | 36. Wiping Cloths; pro   | operly used and stored   | oacco usc                               |                | X               |                  |                  |          | 42. Non-Food Contact surfaces clean  |
|                                      | 37. Environmental cor  |  |   | $\vdash$       | H               | 7                |                  | 3        | 43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained |
|                                      | Prop   | er Use of Utensils   | desir and s                             | i laga         | K               | -                | - 100 A          | 2/       | 45. Physical facilities installed, maintained, and clean   |
| 1                                    | dried, & handled/ In u   | nt, & linens; properly us<br>use utensils; properly use  | ed                                      |                | Ĺ               | V                |                  | /        | 46. Toilet Facilities; properly constructed, supplied, and clean   |
| 4 部 班                                | and used   | ingle-use articles; prope  |   |                |                 |                  | V                | 1        | 47. Other Violations   |
| (A) (A) (A)                          |  | 137, Mushra  | DOMC IL                                 | H.f            | VIE             | d                | rice             | -18      | 81, roast beat 146   |
| 1000                                 |  | . Theorem  | (S) (S)                                 | 11             | ,,,             | ~(               |                  |          | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,  |
| SKK (C                               | ntinuat  | ion tor  | m C3                                    |                |                 |                  |                  |          |  |
| ture)                                | insti di   | 1, sha   | ,                                       | Pi             | rint:           | h                | NA               | 51       | (onvisham  |
| ived:                                |  | 1.   |   | Pi             | rint:           |                  | ~                | ٺ        | Title:   |
| - 4 es                               | ica Cai  | 9-10   |   |                | Y               | 9                | 100              |          | Cavate Hostes  |

MO. DAY YR. 2 21 17

| Establishment Name | Jank Sing   |
|--------------------|---|
| ITEM NO.           | REMARKS   |
|                    | Repair replace missing flow tiles as necessary five   |
| #20/45             | Pear handsing drain detached -repair (0)  |
|                    |   |
| \$38<br>COS        | prepping table. COS   |
| #18                | Windex being stand not to Sources used for  |
| (05                | Costing. All when ias miss be stored in designated areas away food & food (ortact surfaces. COS |
|                    | surfaces. Ws  |
| #2                 | observed meast sitting in a boul with   |
| 105                | marinade. Medy temping 100.0° F. Cole Claims  |
|                    | meet rane from W coder " has been out 5 mins.   |
|                    | to kitchen Staff, meat paced in M coder This  |
|                    | prior to pulling out and was in a floren stater.  |
|                    | alee to three paragress learn is in the temp danger   |
|                    | zone and does not indicate a prevailly frozen   |
|                    | went that has been sitting out to smins-  |
|                    | react valuntarity discarded.  |
| #37                | W coder- corpr all foods. GOS   |
| #42                | - Clean Shelving  |
| #45                | - repair floor tiles  |
| #10                | Clean mold from top inherior portion i under lid of   |
|                    | looks ice madrinas.   |

| Received by: | name Vesica Zorate | Inspected by: | name Christian Change |
|--------------|--------------------|---------------|-----------------------|
| FODM #20     | title              |               | title Nath inspector  |

FORM #36

| MO. | DAY | YR. |  |
|-----|-----|-----|--|
| 2   | 21  |     |  |

Establishment Name \_\_\_\_\_\_\_ Ging

| ITEM NO.    | DEM DICE   |
|-------------|--|
| HEWING.     | REMARKS  |
| 11-1        |  |
| #42         | Clean grease bailed up from sides of figures,  |
|             | floors boneath, a venthood filtus above (visibly   |
|             | observed grease hanging from filters w/ potential to trip into onto food.  |
|             | to any into onto tood  |
| - Index : 1 |  |
| #1/         | Trub of ribs observed sitting below prepping   |
| #2          | table a chose them AVI IS Tends of weat 10100F.  |
| (6)         | Cook shated ribs were coded the previous   |
|             | might is have been there since. Meat Volymania   |
|             | discarded. Refer to back of inspection form  |
|             | for proper waling procedures.  |
| # 20        |  |
| 牛分          | INI freezer - Keep all Foods Overed: Sealed.   |
|             |  |
| +31         | coserved show inserts sitting on Sholving with   |
| tos         | observed show inserts sitting on Sholving with items in dry storage room clean Sanitrestheling.  |
|             | item removed. Cos.   |
| #42         |  |
| 442         | clean spice containors in an storage room.   |
| *1          | Channe part of from the state of the state o |
| #42         | Clean mid from walls throughout dry<br>Storage voom. Clean Shelving  |
|             | STURALO VOUTO. WEAR EVELLING   |
| #34         | · · · · · · · · · · · · · · · · · · ·  |
| 77 27       | Radent droppings observed on boxes : lids of items   |
|             | in du Storage, room. Pest control to service clean   |
|             | Santize all Sturtaces & Shelving - Keep all fronts   |
|             | SUNCY.   |
| #10         | Clean containers & collanders located on line  |
| 7. 10       | and a man way to the second of the   |
|             | neross from wix that contain regulating to   |
|             | in was interest in a roup.   |

Received by:

title \_\_\_\_\_

name Vesica Zavato Inspected by: name (NNST GINSLAW)

**FORM #36** 

3063

### **BELL COUNTY HEALTH DISTRICT**

| MO. | DAY | YR. |  |
|-----|-----|-----|--|
| 2   | 21  | 17  |  |

| Establishment Name | - Yunk Sim                                       |
|--------------------|--|
| ITEM NO.           | REMARKS  |
|                    |  |
| #35                | Observed personal drink Sitting on prepaing line |
| 105.               | alross from Wok. No Id. All personal drinks      |
|                    | must contain a lid and straw is be stoned        |
|                    | away from Good & Good prepping areas.            |
| #29                | antonine somitizer tost strips required.         |
|                    | 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -          |
| #10                | Mechanical dishmachine -0 92. Repair required.   |
|                    | Manually Sanitize until repairs are made         |
| NITE:              | J ,  |
| MIE                | updated CFM: Jessica Feyeran 1252/20/20          |
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| Received by: | name <u>Vesicq</u> | Zarate | Inspected by: | name Christ (gwistan   |
|--------------|--------------------|--------|---------------|------------------------|
| FORM #36     | title              |        |               | title health inspector |