

Date: 2-28-17	Time in: 10:20AM	Time out: 10:30AM	License/Permit # 16-0226	Est. Type: R	Frequency: 3	SCORE: <input checked="" type="checkbox"/>
Purpose of Inspection: <input type="checkbox"/> 1-Permit <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Follow-up <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other						
Establishment Name: Chinese Gourmet Express			Owner: Same			
Physical Address: 2100 S.W.S. Young #1340			City: Killeen	Zip: 76543	Phone: 699-1835	F/U: Y N
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk '*' in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
O	I	N	N	C		
U	T	O	A	O		
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature(41°F/ 45°F)	
					3. Proper Hot Holding temperature(135°F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
					Approved Source	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
					Protection from Contamination	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	
Compliance Status		Employee Health			R	
O	I	N	N	C		
U	T	O	A	O		
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
					Highly Susceptible Populations	
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
					19. Water from approved source; Plumbing installed; proper backflow device	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
O	I	N	N	C		
U	T	O	A	O		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
					22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
					23. Hot and Cold Water available; adequate pressure, safe	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Compliance Status		Food Temperature Control/ Identification			R	
O	I	N	N	C		
U	T	O	A	O		
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
					30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
O	I	N	N	C		
U	T	O	A	O		
					34. No Evidence of Insect contamination, rodent/other animals	
					35. Personal Cleanliness/eating, drinking or tobacco use	
					36. Wiping Cloths; properly used and stored	
					37. Environmental contamination	
					38. Approved thawing method	
					Proper Use of Utensils	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
					40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
O	I	N	N	C		
U	T	O	A	O		
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
					42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	
Temp./Other Documentation						
Inspected By: George A. Highsmith, AS, SPSR Print: GEORGE A. HIGHSMITH, AS						
Received: Carolina McCoy Print: CAROLINA MCCOY Title: MGR.						



## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	28	17

Establishment Name

Chinese Gourmet Express

ITEM NO.	REMARKS
<del>32</del> <del>repaired</del>	Status of hot water (2/23/17) shut off due to hot water leak - trying to find + repair.
OK 34	Status of potential Roach presence - no activity observed
OK 10	Clean around seal/edge of rice cooker
<del>37</del> <del>OK</del>	Ice machine door removed/broken - must replace
OK 10	Clean <del>containers</del> with <del>spice</del> Spice Containers on rolling cart
OK 42	Clean along lid and containers of lowboy cooler
OK 42	Clean <del>in</del> exterior of sauce containers next to lowboy cooler
OK 42/47	defrost ice buildup and clean floor in WI cooler
OK 10	thoroughly clean meat slicer
OK 9	raw shell eggs improperly stored (above RTE foods) in WI cooler.
OK 43	light shield <del>required</del> Required for WI cooler light
OK 43	replace missing filters above grid in front svc. area
OK 42	Clean table beneath "Snapple" cooler.

Received by:

name

Inspected by:

name

Alicia A. Highsmith, RD  
SPUR

title

title



Date: <u>2/23/10</u>		Time in: <u>10:20</u>		Time out: <u>11:05</u>		License/Permit # <u>10-02240</u>		Est. Type <u>R</u>		Frequency <u>3</u>		13 SCORE <u>87</u>																																																																																																																																																																																																													
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Inspected By: (signature) <u>Christi Grisham</u>										Print: <u>Christi Grisham</u>																																																																																																																																																																																																															
Received: (signature)										Print: <u>Caroline Mueen</u>																																																																																																																																																																																																															
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(1)

## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	23	17

Establishment Name Chinese Gourmet Express

ITEM NO.	REMARKS
#42	Food/Seasoning cart located in front of grill requires cleaning. (CP)
#42	clean drain underneath grill - (CP)
#42	clean floors throughout - (CP)
	Hot water turned off @ establishment. Plumbers on site trying to find hot water leak.
#34	Observed dead roach inside soap dispenser. COS.
#10	clean around edge/seal of rice cooker
#37	Ice machine - door removed/broken. Must replace/repair.
#10	clean containers that spice is located in on rolling cart @ grill.
#42	clean along lid and around containers of lowbay <del>ice</del> cooler
#42	clean exterior of <del>dry</del> sauce containers located next to lowbay
#42/ 42	Defrost ice build up in freezer. Clean floor. <sup>with</sup>

Received by:

name

Caroline Amey

Inspected by:

name

Christi Gordan

title

title

health inspector



**BELL COUNTY HEALTH DISTRICT**

Establishment Name Chinese Gourmet Express

MO.	DAY	YR.
2	23	17

ITEM NO.	REMARKS
#38	Improper thawing observed. COS
#31	Hand sink next to Stand mixer - dishes sitting on top. COS. Soap & Paper towels required for hand sink.
#16	Thoroughly clean meat slicer
#9	Eggs being stored above ready to eat foods in w/ cooler.
#43	Light shield required for light in w/ cooler
#43	Replace filters above grill in front serving area.
#42	clean table beneath "snapple" RI cooler
	Ecolab serviced est. 2/13/17.

Received by:

name Caroline Bruley

title

Inspected by:

name ChnZiGnshan

title health inspector



Date: <b>2-21-17</b>		Time in: <b>9:35 AM</b>		License/Permit # <b>17-00395</b>		Est Type <b>R</b>		Frequency <b>6</b>		SCORE		
Purpose of Inspection:		<input type="checkbox"/> 1-Permit	<input type="checkbox"/> 2-Routine	<input checked="" type="checkbox"/> 3-Follow-up	<input type="checkbox"/> 4-Complaint	<input type="checkbox"/> 5-Other						
Establishment Name:		<b>Yank Sing - Temple</b>				<b>Edmund Chan</b>						
Physical Address:		<b>1902 S.W. H.K. Dodgen Lp., Temple</b>				City	Zip	Phone	F/U: Y N			
							<b>76504</b>	<b>713-3772</b>				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk '*' in appropriate box for R												
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>												
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health						
O	I	N	A	COS								
T				S							P	
					1. Proper cooling time and temperature					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
					3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands		
					4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used properly		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. 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					Highly Susceptible Populations		
					Approved Source					16. Pasteurized foods used; prohibited food not offered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Pasteurized eggs used when required		
					8. Food Received at proper temperature					Chemicals		
					Protection from Contamination					17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					18. Toxic substances properly identified, stored and used		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					Water/ Plumbing		
					11. Proper disposition of returned, previously served or reconditioned					19. Water from approved source; Plumbing installed; proper backflow device		
										20. Approved Sewage/Wastewater Disposal System, proper disposal		
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>												
Compliance Status		Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification						
O	I	N	A	COS								
T				S							P	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel					28. Proper Date Marking and disposition		
					Safe Water; Recordkeeping and Food Package Labeling					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
					23. Hot and Cold Water available; adequate pressure, safe					Permit Requirement, Prerequisite for Operation		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures					Utensils, Equipment; and Vending		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory					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/Buffer Plate)/ Allergen Label					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>												
Compliance Status		Prevention of Food Contamination				Food Identification						
O	I	N	A	COS								
T				S							P	
					34. No Evidence of Insect contamination, rodent/other animals					41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use					Physical Facilities		
					36. Wiping Cloths; properly used and stored					42. Non-Food Contact surfaces clean		
					37. Environmental contamination					43. Adequate ventilation and lighting; designated areas used		
					38. Approved thawing method					44. Garbage and Refuse properly disposed; facilities maintained		
					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							



## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	27	17

Establishment Name

Yank Sing - Temple

ITEM NO.	REMARKS
<del>OK</del> 15	repair floor tiles in w/c Cooler (2/21/17 + 2/24/17)
<del>OK</del> 42	clean spice containers in dry store room (2/21/17 + 2/24/17)
<del>OK</del> 42	clean mold throughout dry store room Clean dry store room shelving (2/21/17 + 2/24/17)
<del>OK</del> 34	Rodent droppings observed on boxes + lids of items in dry store room - pest control working on issue - droppings were not removed as required (2/21/17 + 2/24/17)
<del>OK</del> 42	Clean surfaces as needed in dry store room / keep foods sealed (2/21/17 + 2/24/17)
10 <del>OK</del>	Clean collander and containers located on line across from Wok (Vegetable containers) heavy buildup (2/21/17) - residual buildup (poor cleaning effort) (2/24/17).
<del>OK</del> 29	Chlorine Sanitizer test strips required (2/21/17 + 2/24/17)

Received by:

name

title

Inspected by:

name

title



*If significant corrections not made:  
Food Permit Suspension*

Date: <b>2-24-17</b>		Time in: <b>1040A</b>		Time out: <b>11 AM</b>		License/Permit # <b>17-00395</b>		Est. Type: <b>R</b>		Frequency: <b>6</b>		SCORE: <b>2-27-17</b>	
Purpose of Inspection: <input type="checkbox"/> 1-Permit <input type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Follow-up <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other													
Establishment Name: <b>Yank Sing</b>								OWNER: <b>Edmund Chan</b>				F: <b>Y</b> N: <b>N</b>	
Physical Address: <b>1902 S.W. Ak Dodgen Loop Temple</b>								City: <b>Temple</b>		Zip: <b>76504</b>		Phone: <b>773-3772</b>	
Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk '*' in appropriate box for R													
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>													
<b>Compliance Status</b> O U T I N N O N A C O S Time and Temperature for Food Safety (F = degrees Fahrenheit)							<b>Compliance Status</b> O U T I N N O N A C O S Employee Health						
1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
3. Proper Hot Holding temperature(135°F)							<b>Preventing Contamination by Hands</b> 14. Hands cleaned and properly washed/ Gloves used properly						
4. Proper cooking time and temperature							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )						
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							<b>Highly Susceptible Populations</b> 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
6. Time as a Public Health Control; procedures & records							<b>Chemicals</b> 17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
<b>Approved Source</b> 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							18. Toxic substances properly identified, stored and used						
8. Food Received at proper temperature							<b>Water/ Plumbing</b> 19. Water from approved source; Plumbing installed; proper backflow device						
<b>Protection from Contamination</b> 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							20. Approved Sewage/Wastewater Disposal System, proper disposal						
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature													
11. Proper disposition of returned, previously served or reconditioned													
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>													
<b>Compliance Status</b> O U T I N N O N A C O S Demonstration of Knowledge/ Personnel							<b>Compliance Status</b> O U T I N N O N A C O S Food Temperature Control/ Identification						
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition						
<b>Safe Water, Recordkeeping and Food Package Labeling</b> 23. Hot and Cold Water available; adequate pressure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							<b>Permit Requirement, Prerequisite for Operation</b> 30. Food Establishment Permit (Current & Valid)						
<b>Conformance with Approved Procedures</b> 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							<b>Utensils, Equipment, and Vending</b> 31. Adequate handwashing facilities: Accessible and properly supplied, used						
<b>Consumer Advisory</b> 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
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<b>Compliance Status</b> O U T I N N O N A C O S Prevention of Food Contamination							<b>Compliance Status</b> O U T I N N O N A C O S Food Identification						
34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b> 42. Non-Food Contact surfaces clean						
36. Wiping Cloths; properly used and stored							43. Adequate ventilation and lighting; designated areas used						
37. Environmental contamination							44. Garbage and Refuse properly disposed; facilities maintained						
38. Approved thawing method							45. Physical facilities installed, maintained, and clean						
<b>Proper Use of Utensils</b> 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used							47. Other Violations						
Temp/Other Documentation: <b>10: mechanical dishmachine not sanitizing - repair required</b>													
Inspected By: <b>George A. Highsmith, RS, SPR</b>								Print: <b>GEORGE A. HIGHSMITH, RS</b>					
Received: <b>[Signature]</b>								Print: <b>TERRY KUNG</b>					
								Title:					



## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	24	17

Establishment Name

Yauk Sing - Temple

ITEM NO.	REMARKS
<del>OK</del> 45	Repair replace missing floor tiles as necessary: 10/28/16 + 2/21/17
<del>OK</del> 42	Clean shelving in WI Cooler (2/21/17)
<del>OK</del> 45	repair floor tiles in WI Cooler (2/21/17)
<del>OK</del> 10	Clean mold from top interior portion + under lid of both ice machines (2/21/17)
<del>OK</del> 42 (all 2/21/17)	Clean grease buildup from sides of fryers, floors beneath fryers vent hood filters require cleaning (excess grease that is hanging)
<del>OK</del> 42	Clean spice Containers in dry store room (2/21/17)
<del>OK</del> 42	Clean mold throughout dry store room (2/21/17) Clean shelving in dry store room
<del>OK</del> 34 (2/21/17)	Rodent droppings observed on boxes + lids of items in dry store room - pest control has been contacted
<del>OK</del> 42	- Clean + sanitize all surfaces + shelving - keep foods sealed
<del>OK</del> 10	Clean containers + collanders located on line across from wok that contain vegetables to be cooked - heavy buildup (2/21/17)
29	Chlorine Sanitizer test strips required (2/21/17)

Received by:

name

[Signature]

title

ASST. MGR.

Inspected by:

name

George A. Highsmith, Jr.

title

SPVSR - FPD



Date: 2/21/17		Time in: 2:05		Time out: 3:25		License/Permit #: 17-00395		Est. Type: 2		Frequency: 16		SCORE: 78	
Purpose of Inspection: <input type="checkbox"/> 1-Permit <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Follow-up <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other													
Establishment Name: Yank Singh								OWNER: Edmund Chan				2/21/17	
Physical Address: 1902 SW Hk Dodson Loop								City: Temple		Zip: 76504		Phone: 713-3772	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk '*' in appropriate box for R													
Priority Items (3 Points) violations Require Immediate Corrective Action, not to exceed 3 days													
Compliance Status				Time and Temperature for Food Safety (F = degrees Fahrenheit)				Compliance Status				Employee Health	
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS	
				✓	1. Proper cooling time and temperature							✓	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
				✓	2. Proper Cold Holding temperature (41°F/ 45°F)							✓	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
				✓	3. Proper Hot Holding temperature (135°F)							✓	14. Hands cleaned and properly washed/ Gloves used properly
				✓	4. Proper cooking time and temperature							✓	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓	16. Pasteurized foods used; prohibited food not offered
				✓	6. Time as a Public Health Control; procedures & records							✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					Approved Source							✓	18. Toxic substances properly identified, stored and used
				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓	19. Water from approved source; Plumbing installed; proper backflow device
				✓	8. Food Received at proper temperature							✓	20. Approved Sewage/Wastewater Disposal System, proper disposal
					Protection from Contamination								
				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								
				✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature								
				✓	11. Proper disposition of returned, previously served or reconditioned								
Priority Foundation Items (2 Points) violations Require Corrective Action, within 10 days													
Compliance Status				Demonstration of Knowledge/ Personnel				Compliance Status				Food Temperature Control/ Identification	
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS	
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
				✓	22. Food Handler/ no unauthorized persons/ personnel							✓	28. Proper Date Marking and disposition
				✓	23. Safe Water, Recordkeeping and Food Package Labeling							✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
				✓	24. Hot and Cold Water available; adequate pressure, safe							✓	30. Food Establishment Permit (Current & Valid)
				✓	25. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓	31. Adequate handwashing facilities: Accessible and properly supplied used Soap @ backhand sink
				✓	26. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
				✓	27. Consumer Advisory							✓	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
				✓	28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓	34. Other Violations
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First													
Compliance Status				Prevention of Food Contamination				Compliance Status				Food Identification	
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS	
				✓	34. No Evidence of Insect contamination, rodent/other animals							✓	41. Original container labeling (Bulk Food)
				✓	35. Personal Cleanliness/eating, drinking or tobacco use							✓	42. Non-Food Contact surfaces clean
				✓	36. Wiping Cloths; properly used and stored							✓	43. Adequate ventilation and lighting; designated areas used
				✓	37. Environmental contamination							✓	44. Garbage and Refuse properly disposed; facilities maintained
				✓	38. Approved thawing method							✓	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
				✓	40. Single-service & single-use articles; properly stored and used							✓	47. Other Violations
Temp/Other Documentation: #33 garlic chicken 137, mushrooms 141, Fried rice 151, roast beef 146													
See continuation form (3)													
Inspected By: (signature) Christi Grisham								Print: Christi Grisham					
Received: (signature) Jessica Zarate								Print: Jessica Zarate					
								Title: Hostess					



1 of 5

## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	21	17

Establishment Name Yank Sling

ITEM NO.	REMARKS
#45	Repair/replace missing floor tiles as necessary. <del>fix</del> <sup>fix</sup>
#20/45	Rear hand sink drain detached - repair <sup>(of)</sup>
#38 COS	<del>proper</del> Improper thawing observed. 2- tubs of frozen meat observed sitting on floor thawing under prepping table. COS
#18 COS	Windex being stored next to sauces used for cooking. All chemicals must be stored in designated areas away from & food contact surfaces. COS
#2 COS	observed meat sitting in a bowl with marinade. Meat temping 60.0°F. Cook claims meat came from W cooler & has been out 5mins. W cooler is working properly @ 40°F. According to kitchen staff, meat placed in W cooler 2hrs prior to pulling out and was in a frozen state. <del>observed to be temping</del> 60°F is in the temp danger zone and does not indicate a previously frozen meat that has been sitting out for 5mins. Meat voluntarily discarded.
#37	W cooler - cover all foods. COS
#42	- clean shelving
#45	- repair floor tiles
#10	Clean mold from top interior portion & under lid of both ice machines.

Received by: name Yessica ZarateInspected by: name Chris Grisham

title \_\_\_\_\_

title Health Inspector



2063

## BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	21	17

Establishment Name Yank Sing

ITEM NO.	REMARKS
#42	Clean grease build up from sides of fryers, floors beneath, & vent hood filters above. (visibly observed grease hanging from filters w/ potential to drip into/onto food)
#1 / #2 COS	Two of ribs observed sitting below prepping table across from grills. Temp of meat 160°F. Cook stated ribs were cooked the previous night & have been there since. Meat voluntarily discarded. Refer to back of inspection form for proper cooling procedures.
#37	W/ freezer - keep all foods covered & sealed.
#37 COS	Observed shoe inserts sitting on shelving with items in dry storage room. Clean / Sanitize shelving, item removed. COS.
#42	Clean spice containers in dry storage room.
#42	Clean mold from walls throughout dry storage room. Clean shelving.
#34	Rodent droppings observed on boxes & lids of items in dry storage room. Pest control to service. Clean / Sanitize all surfaces & shelving. Keep all foods sealed.
#10	Clean containers & collanders located on line across from W/ that contain vegetables to be cooked. Heavy build-up.

Received by: name Yesica ZarateInspected by: name Christi Grisham

title \_\_\_\_\_

title Health Inspector



# BELL COUNTY HEALTH DISTRICT

MO.	DAY	YR.
2	24	17

Establishment Name Yank Sing

[illegible]

Received by: name Vesica Zorag

**title** [The Role of the Teacher in the 21st Century](#)

Inspected by: name Chris / Guizhan

title health inspector