





FI-3435



Establishment Name: Rice Pot Express	Physical Address: 12000 US-380 #104	City/State: Cross Roads, TX	License/Permit # 0	Page __ of __ 2 of 3
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice	49°F				
Walk in cooler	35°F				
Cooked noodle	35°F				
Prep cooler	36°F				
Bean sprouts	34°F				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
2	Observed cooked rice stored on counter top outside of refrigeration. All products that are temperature controlled are required to be stored in cooler equipment when not in use. Product to be maintained below 41F. Product was ,over to walk in cooler.
9	Observed food product in prep area and walk in cooler without lids to protect from debris contamination- all product shall have tight fitting lid when not in use.
10	Observed employee cleaning dishes without properly following wash, rinse, sanitize steps. All dishes must have final step of sanitizer (chlorine on site). Chlorine/bleach maintain at concentrations of 50-100ppm
14	Observed owner using garden gloves to handle food/food contact surfaces. These gloves cannot be properly cleaned/sanitized and are not approved for use inside the kitchen. Disposable gloves on site. Wash hands before putting on new gloves.
19	Obtain discharge pipe for mop sink for proper draining within 48 hours, email proof of repair to bradley@instantinspector.com
20	Grease interceptor is to be serviced every 90 days per ordinance. Manifests of service are to be kept on site for review during routine inspection. Service grease trap within 15 days and email to bradley@instantinspector.com
21	CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. Obtain CFM license within 30 days and email to bradley@instantinspector.com
22	Food handler licenses available for employees on site.
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date.
29	Obtain chlorine test strips for measuring chemical sanitizers at 3 compartment sink.
32	Stainless steel tables throughout are rusted and are no longer cleanable - resurface or replace stainless steel storage shelves/tables. Remove all wooden handles utensils and rusted metal utensils from facility. Remove plastic containers with rough surfaces and cracks, these surfaces are no longer cleanable. Discard/replace small cutting boards with deep cleans and staining.
34	No live pest activity observed at time of inspection.
35	No personal items are to be stored inside the kitchen on dry dish storage area. All personal food shall be stored outside of the kitchen to prevent cross contamination. Observed owner thawing clams in 3 compartment sink for personal lunch.
36	Wiping cloths are to be stored inside sanitizer buckets when not in use. Demonstrated to owner how to properly set up sanitizer bucket with proper concentration of bleach.
39	Observed food scoops stored in stagnant water, utensils are to be stored in the food product or in hot or cold water outside of temperature danger zone (below 41F or above 135F).

Received by: (signature) 	Print: Jenny Ma	Title: Person In Charge/ Owner Owner
Inspected by: (signature) 	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input checked="" type="radio"/> N <input type="radio"/> # collected N/A



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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
42	Observed containers used as storage that are moderately soiled with food debris. Deep clean storage containers or remove from facility. Deep clean inside prep coolers of debris build up inside units and along door gaskets/handles. Clean storage shelving in walk in cooler of debris build up. Clean stainless steel tables at fryer station of food debris/grease build up.
43	Clean ventilation above food prep area of dust accumulation. Clean lights above prep area of water damage and dead insect/debris.
45	Maintain back storage area organized to allow for proper cleaning.
47	Remove all unused equipment and no operational equipment

<b>Received by:</b> <small>(signature)</small> 	<b>Print:</b> <b>Jenny Ma</b>	<b>Title: Person In Charge/ Owner</b> <b>Owner</b>
<b>Inspected by:</b> <small>(signature)</small> 	<b>Print:</b> <b>Bradley Strange, REHS/RS/C...</b>	Samples: Y <input checked="" type="radio"/> N # collected <b>N/A</b>