



**Tarrant County Public Health  
Environmental Health**

5001 N. Riverside Dr., Suite 105, Fort Worth, Texas 76137  
(817) 321-4960



<b>SCORE</b> 1
Repeat Violations 0
Violations COS 0
Follow-up Yes No

**RETAIL FOOD ESTABLISHMENT INSPECTION REPORT**

Permit Name: EMS KAJUN VIETNAMESE CUISINE				Owner: EMK360CORP			
Address: 4228 E BELKNAP ST 102-104				City: HALTOM CITY		Zip: 76117	Inspection Type: Routine
Permit #: 22508	Inv #: 1	Risk: Medium 2	Food Type/ Mobile Food Operation Info: Restaurant		Date: 08/20/2019	Time In: 11:00 AM	Time Out: 12:10 PM

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark a 'X' in appropriate box for R

**Priority Items (3 Points) Violations Require Immediate Corrective Action Not To Exceed 3 Days**

	Time and Temperature for Food Safety (°F = degrees Fahrenheit)	R		Compliance Status			Employee Health	R
IN	1. Proper cooling time & temperature		IN	12. Management, food employees & conditional employees; knowledge, responsibilities, & reporting				
IN	2. Proper cold holding temperature (41°F/ 45°F)		IN	13. Proper use of restriction and exclusion; no discharge from eyes, nose, and mouth				
IN	3. Proper hot holding temperature (135°F)			<b>Preventing Contamination by Hands</b>				
IN	4. Proper cooking time & temperature		IN	14. Hands cleaned & properly washed/ gloves used properly				
IN	5. Proper reheating procedure for hot holding (165°F in 2 hours)		IN	15. No bare hand contact with ready to eat foods or approved alternate method properly followed				
IN	6. Time as a public health control; procedures & records			<b>Highly Susceptible Populations</b>				
	<b>Approved Source</b>		IN	16. Pasteurized foods used; prohibited food not offered, pasteurized eggs used when required				
IN	7. Food & ice obtained from approved source; good condition, safe, & unadulterated; parasite destruction			<b>Chemicals</b>				
IN	8. Food received at proper temperature		IN	17. Food additives; approved, properly stored; washing fruits & vegetables				
	<b>Protection from Contamination</b>		IN	18. Toxic substances properly identified, stored & used				
IN	9. Food separated & protected, prevented during food preparation, storage, display, & tasting			<b>Water/ Plumbing</b>				
IN	10. Food contact surfaces & returnables; cleaned and sanitized		IN	19. Water from approved source; plumbing installed; proper backflow device				
IN	11. Proper disposition of food returned, previously served or reconditioned		IN	20. Approved sewage/wastewater disposal system, proper disposal				

**Priority Foundation Items (2 Points) Violations Require Corrective Action Within 10 Days**

	Demonstration of Knowledge/ Personnel	R		Food Temperature Control/ Identification	R
IN	21. Person in charge present, demonstration of knowledge, & perform duties/certified food manager (CFM)		IN	27. Proper cooling method used; equipment adequate to maintain product temperature	
IN	22. Food handler/ no unauthorized persons/ personnel		IN	28. Proper date marking & disposition	
	<b>Safe Water, Recordkeeping &amp; Food Package Labeling</b>		IN	29. Thermometers provided, accurate, & calibrated; chemical/ thermal test strips	
IN	23. Hot & cold water available; adequate pressure, safe			<b>Permit Requirement, Prerequisite for Operation</b>	
IN	24. Required records available (shellstock tags; parasite destruction); packaged food labeled		IN	30. Food establishment permit (current & valid)	
	<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>	
IN	25. Compliance with variance, specialized process, and HACCP plan; variance obtained for specialized processing methods; manufacturer instructions		IN	31. Adequate handwashing facilities; accessible & properly supplied, used	
	<b>Consumer Advisory</b>		IN	32. Food and non-food contact surfaces cleanable, properly designed, constructed, & used	
IN	26. Posting consumer advisories; raw/under cooked foods (Disclosure/reminder/buffet plate)/ allergen label		IN	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**

	Prevention of Food Contamination	R		Food Identification	R
IN	34. No evidence of insect contamination, rodents/animals		IN	41. Original container labeling (bulk food)	
IN	35. Personal cleanliness/ eating, drinking or tobacco use			<b>Physical Facilities</b>	
IN	36. Wiping cloths; properly used & stored		IN	42. Non-food contact surfaces clean	
IN	37. Environmental contamination		IN	43. Adequate ventilation & lighting; designated areas used	
OUT	38. Approved thawing method		IN	44. Garbage and refuse properly disposed; facilities maintained	
	<b>Proper Use of Utensils</b>		IN	45. Physical facilities installed, maintained, & clean	
IN	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ in use utensils; properly used		IN	46. Toilet facilities; properly constructed, supplied, & clean	
IN	40. Single-service articles; properly stored & used		IN	47. Other violations	

Inspected by: (signature) <i>Farzin Abshari</i>	Received by: (signature) <i>My Truong</i>
Print: Farzin Abshari	Print: My Truong

## Corrective Actions to Ensure Safe Food

### Item No.

#### **1      Cooling**

- TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours;  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*

#### **2      Cold Hold**

- TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
- TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*

#### **3      Hot Hold**

- TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*
- TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheat to 165° F or more*

#### **4      Cooking**

- TCS food undercooked:  
*Action: Re-cook to proper temperature*

#### **5      Rapid Reheating**

- TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*

#### **7      Approved Source/Sound Condition**

- Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*

#### **9      Cross-Contamination of Raw/Cooked Foods**

- Ready-To-Eat food contaminated by raw TCS food:  
*Action: Voluntary destruction of ready-to-eat foods*

#### **14     Handwashing**

- Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*

#### **15     Proper Handling of Ready-to-Eat Foods**

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:  
*Action: Voluntary destruction*

#### **19, 23 Water Supply**

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
*Action: Voluntary suspension of food preparation*

\* Time/Temperature Control for Safety (TCS)





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Item # 38

Correct By: 08/20/2019

Comments: Observed frozen TCS food being thawed at room temperature

Corrective Action: Frozen TCS food shall be thawed as specified in state law

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