



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-09-04	Time in:	Time out:	License/Permit #	TMS Number	2025-021809	Page 1 of 3
Purpose of Inspection:	Routine					TOTAL/SCORE
Establishment Name: Liri's China		Contact/Owner Name:		Number of Repeat Violations: 2 Number of Violations COS: 0		96
Physical Address: 200 Village Park, Alvarado, TX, 76009			City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

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	Compliance Status						Employee Health	R			
O	I	N	N	C				O	I	N	N	C						
U	N	O	A	O								U	N	O	A	O		
T												T						
						IN	1. Proper cooling time and temperature						IN	12. Management, food employees and conditional employees; knowledge, responsibilities, and 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)						Preventing Contamination by Hands					
						IN	4. Proper cooking time and temperature						IN	14. Hands cleaned and 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 (APPROVED Y/N:)				
						IN	6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
							Approved Source							IN	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
						IN	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
						IN	8. Food Received at proper temperature						IN	17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
							Protection from Contamination							IN	18. Toxic substances properly identified, stored and used			
						IN	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
						IN	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						IN	19. Water from approved source; Plumbing installed; proper backflow device				
						IN	11. Proper disposition of returned, previously served or reconditioned						IN	20. Approved Sewage/Wastewater Disposal System, proper disposal				

Received by: (signature) 	Print: Qiu lin	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**





Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and 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			2-OUT				28. Proper Date Marking and disposition	No
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing 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

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			1-OUT				42. Non-Food Contact surfaces clean	
	1-OUT				37. Environmental contamination	No		IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Qiu lin	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



TEMPERATURE OBSERVATIONS	
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:
#2	Prep cooler 40 beef 38 raw chicken prep cooler 39 RIF -9 WIC 40 raw chicken WIC 40
#3	Rice 168 egg drop soup 167
#30	Posted health permit 8.4.2026
#28	TCS foods shall be date labeled with 7 day expiration date. Date prepared counts as day one, 6 days. Shall date mark opened, and prepared TCS food items with shelf life of no more than 7 days. Multiple foods not dated marked in WIC.
#37	Shall store opened bags of flour in a closed container when not in use. Store containers off floor in WIC
#42	Clean food debris in RIF.
	Samples: # Collected:
Received by: (signature) <i>[Signature]</i>	Print: Qiu lin
	Title: Person In Charge/ Owner
Inspected by: (signature) <i>[Signature]</i>	Print: Tina NEMMERS-MOORE

Retail Food Establishment Inspection Report

Date: 02/21/2025	Time in: 11:28 AM	Time out: 12:02 PM	License/Permit # -	TMS Project # 2024-027708	Page 1 of 2
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other
Establishment Name: Lin's China			Contact/Owner Name: Qui Lin	* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>	98/100
Physical Address: 200 Village Park		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					✓
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓					1					
	✓						✓				
	✓						✓				

Received by: (signature)	Print: Qui Lin	Phone # / email: Samlin102183@gmail.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 10/04/2024	Establishment Name: Lin's China	Physical Address: 200 Village Park	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS


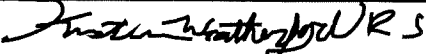
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Fried chicken -prep cooler	38	3 - Hot sour soup-soup warmer	154		
2 - Cooked shrimp-WIC	33	3 - Egg drop soup-soup warmer	152		
2 - Fried chicken-WIC	33	3 - Egg roll-fryer basket	156		
2 - Noodles-prep cooler	40	3 - Crab Rangoon-fryer basket	145		
2 - Chicken -prep cooler	39				
2 - Shrimp-prep cooler	36				
3 - Rice-rice cooker 1	143				
3 - Rice-rice cooker2	153				

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:
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30 - 8/4/2025.
 36 - 100PPMCL, in compliance
 42 - Observed black matter build up on walk in cooler gaskets. Shall clean walk in cooler gaskets. Observed dust build up on ceiling tiles. shall clean ceiling tiles on and around the ac air intake grates in the kitchen.
 45 - Observed grease and debris build up under and behind fryer/cook top areas and under 3-compartment sink. Shall clean floors/floor drains.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Qui Lin	Certificate #:	Exp. Date: 06/23/2027
Pest Control Company Anderson		Service Date: 08/01/2024
Grease Trap Service Company Southwaste		Service Date: 09/15/2024

Received by: (signature) 	Print: Sam Lin	Phone # / email: Samlin102183@gmail.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 05/17/2024	Establishment Name: Lin's China	Physical Address: 200 Village Park	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Raw shrimp-WIC	38				
2 - Raw beef-WIC	37				
2 - Cream cheese mix-WIC	39				
2 - Sauce-top prep RIC	39				
2 - Tomato -top prep RIC	39				
3 - Rice- steamer	168				
3 - Soup-warmer	178				

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:
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9 - Observed raw beef above ready to eat oranges. Shall store raw food items below ready to eat food items.
 18 - Label all chemical bottles.
 30 - Permit valid until 8/4/2024.
 34 - Observed flies in the kitchen area. Observed gap on bottom of the back door.
 36 - Soiled cloths observed on counter top when not in use. Tested chlorine sanitizer at over 200PPM. Chlorine shall be between 50-100PPM.
 37 - Dry ingredients shall be in a closed container. Cannot be in an open bag.
 38 - Thawing under refrigeration, in compliance.
 42 - Clean gaskets on the walk-in cooler door.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Quin Lin	Certificate #:	Exp. Date: 06/23/2027
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Pest Control Company Anderson	Service Date: 04/03/2024
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Grease Trap Service Company Environmental monitoring	Service Date: 02/21/2024
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Received by: 	Print: Sam Lin	Phone # / email: Samlin102183@gmail.com
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Inspected by: 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834
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Retail Food Establishment Inspection Report

Date: 09/28/2023	Time in: 04:11 PM	Time out: 05:17 PM	License/Permit # -	TMS Project # 2023-023129	Page 1 of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Lin's China	Contact/Owner Name: Qiu Lin			* Number of Repeat Violations: <u>4</u> ✓ Number of Violations COS: <u>0</u>		83/100
Physical Address: 200 Village Park (7-2014) Suite: Lins China	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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			Compliance Status		
OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
		✓			
3					
	✓				
	✓				
		✓			
		✓			
Approved Source					
	✓				
		✓			
Protection from Contamination					
3					✓
	✓				
	✓				
Employee Health					
	✓				
	✓				
Preventing Contamination by Hands					
	✓				
	✓				
Highly Susceptible Populations					
			✓		
Chemicals					
			✓		
3					
Water/ Plumbing					
	✓				
	✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel					
	✓				
	✓				
Safe Water, Recordkeeping and Food Package Labeling					
	✓				
	✓				
Conformance with Approved Procedures					
			✓		
Consumer Advisory					
			✓		
Food Temperature Control/ Identification					
					2
					2
	✓				
Permit Requirement, Prerequisite for Operation					
	✓				
Utensils, Equipment, and Vending					
	✓				
	✓				
	✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					
OUT	IN	NO	NA	COS	R
Prevention of Food Contamination					
	✓				
1					✓
		✓			
1					
1					✓
Proper Use of Utensils					
1					
	✓				
Food Identification					
	✓				
Physical Facilities					
	✓				
	✓				
	✓				
	✓				
	✓				
	✓				

Received by: (signature)	Print: Qiu Lin	Phone # / email: samlin102183@gmail.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 09/28/2023	Establishment Name: Lin's China	Physical Address: 200 Village Park (7-2014) Suite: Lins China	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1 - Fried chicken-unknown time	86	3 - Egg drop soup	138		
2 - Shrimp-prep	45	3 - Hot & sour soup	136		
2 - Chicken-on top of food in prep cooler	51	3 - Miso soup	150		
2 - Raw chicken-prep	45				
2 - Raw beef-prep	41				
2 - Pineapple-bottom of prep cooler	40				
2 - Shrimp-WIC	39				
2 - Fried chicken-WIC	41				

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:
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1 - Cooling foods shall reach 70 degrees within 2 hours and 41 degrees within the following 4 hours. Manager thinks fried chicken was prepped 30 minutes ago, but it was kept at room temperature and temped 86 degrees. Room temperature is also close to 86 degrees.

2 - Cold foods shall be maintained at internal temperature of 41 degrees or below. Food in top of prep cooler temped 41-45 degrees. Adjust or repair cooler so that all food is maintained at proper temperature. Chicken in container sitting on top of food in prep cooler temped 51 degrees. Shall not store food above fill line of prep cooler.

9 - Keep raw meat and eggs stored at the bottom of the cooler. Shall not store it above ready-to-eat foods or vegetables. Observed raw eggs stored over vegetables. Repeat violation.

18 - Label all spray bottles

27 - Shall not leave food out at room temperature to cool. Place loosely covered shallow portions in the walk-in cooler to cool chicken within time frame.

28 - Date mark food with a shelf life of no more than 7 days. Repeat violation. Remove old day dot stickers.

30 - Permit valid until 8/4/24



35 - Keep personal items in a designated place away from food. Repeat violation.

37 - Shall not stack pans of food directly on top of other food.

38 - Thaw food in refrigeration or under cool, running water. Observed raw beef thawing at room temperature. Repeat violation.

39 - Shall not use a cup as a scoop. Scoops shall have handles. Keep plastic utensil handles facing the same way to prevent contaminating where mouth goes.

AdditionalComments:Print this report and keep it on site

Registered Food Service manager Qiu Lin	Certificate #:	Exp. Date: 06/23/2027
Pest Control Company Andersons Pest Control		Service Date: 06/14/2023
Grease Trap Service Company Southwaste		Service Date: 09/26/2023
Received by: (signature) 	Print: Qiu Lin	Phone # / email: samlin102183@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/28/2023	Time in: 01:42 PM	Time out: 03:26 PM	License/Permit # -	TMS Project # 2022-023842	Page 1 of 2
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Purpose of Inspection:	<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Lin's China	Contact/Owner Name: Qiu lin			* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>0</u>		80/100
Physical Address: 200 Village Park (7-2014) Suite: Lins China	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)		

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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓						
3							✓						
	✓						Preventing Contamination by Hands						
	✓						✓						
		✓					✓						
	✓						Highly Susceptible Populations						
									✓				
	✓						Chemicals						
							✓						
							✓						
3							Water/ Plumbing						
	✓						✓						
	✓						✓						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						2						
	✓						2					✓	
Safe Water, Recordkeeping and Food Package Labeling							Permit Requirement, Prerequisite for Operation						
	✓						✓						
	✓						✓						
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓						✓						
Consumer Advisory							Physical Facilities						
							2						
							2						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
1							✓						
1							Physical Facilities						
1							1						
1							✓						
1							✓						
1							✓						
1							✓						
1							✓						

Received by: (signature)	Print: Qiu lin	Phone # / email: Samlin102183@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 08/29/2022	Time in: 03:23 PM	Time out: 04:05 PM	License/Permit # -	TMS Project # 2022-023842	Page 1 of 2
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Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						TOTAL/SCORE
Establishment Name: Lin's China			Contact/Owner Name: Qiu lin		* Number of Repeat Violations: 1	90/100
					✓ Number of Violations COS: 0	
Physical Address: 200 Village Park (7-2014) Suite: Lins China			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)

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	Compliance Status		
OUT	IN	COS			OUT	IN	COS
			1. Proper cooling time and temperature				Employee Health
			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							Preventing Contamination by Hands
			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				
			8. Food Received at proper temperature				Highly Susceptible Populations
			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				
			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100CL ppm/temperature				Chemicals
			11. Proper disposition of returned, previously served or reconditioned				
							Water/ Plumbing
							Water/ Plumbing

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status		
OUT	IN	COS			OUT	IN	COS
			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				Food Temperature Control/ Identification
			22. Food Handler/ no unauthorized persons/ personnel				
							Permit Requirement, Prerequisite for Operation
			23. Hot and Cold Water available; adequate pressure, safe				
			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				Utensils, Equipment, and Vending
			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				
							Food Identification
			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				

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	Compliance Status		
OUT	IN	COS			OUT	IN	COS
			34. No Evidence of Insect contamination, rodent/other animals				Food Identification
			35. Personal Cleanliness/eating, drinking or tobacco use				
			36. Wiping Cloths; properly used and stored				Physical Facilities
			37. Environmental contamination				
			38. Approved thawing method				Physical Facilities
							Physical Facilities
			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				
			40. Single-service & single-use articles; properly stored and used				Physical Facilities

Received by: (signature)	Print: Qiu lin	Phone # / email: Samlin102183@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 02/08/18	Time in: 11:48	Time out:	License/Permit #: 2017012785	Est. Type:	Risk Category:	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Lin's China			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 78/C	
Physical Address: 200 Village Park Alvarado			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)

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	Compliance Status			Employee Health	R						
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				
3					2. Proper Cold Holding temperature(41°F/ 45°F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3					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			
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓				18. Toxic substances properly identified, stored and used				
3					10. Food contact surfaces and Returnables: Cleaned and Sanitized at 100 ppm/temperature Bleach		✓				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				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
2		✓			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) 7/2018			
					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			

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	Compliance Status			Food Identification	R					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS				
1	✓				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			
1	✓				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			

Received by: (signature) <i>[Signature]</i>	Print: Ana Lim	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angelavarghese, RS</i>	Print: Angelavarghese, RS	Business Email: