	Followup Fee of																
•	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																
	r inst r bilowup													Allergy policy			
City of Rockwall																	
Date: Time in: Time out: License/Pe 10/1/24 12:45 1:54 FS20										c 2	PFM	Food handlers	Page <u>1</u> of	2			
						2-Follow Up			_	vostio	atio	n	5-CO/Constru		9 6-Other	TOTAL/SCO	
Establishment Name: Contact/Owner N						Name:	me: XNumber of Repeat Viol				Number of R	epeat Viola	tions:	TOTAL/SCOLL			
	Yuzu Physical Address: Pest control :							Win Number of the second				ireas			53 Foll <u>ow</u> -up: Yes ✔	13/87/E	
21	2101 Summer Lee Dr Unit 105 Rockwall, TX Extreme Pest 9/21/24								Precise		-		y 7/12/24 1500g	1	No		
М	$\frac{1}{Mark the appropriate points in the OUT box for each numbered item} = \frac{1}{Mark the appropriate points in the OUT box for each numbered item} = \frac{1}{Mark the appropriate box for IN, NO, NA, COS} = \frac{1}{Mark the approprinte box for IN, NO,$												ch				
С	mpli	ance	Stat	us	Prior	rity Items (3 Poir	nts) violation:	s Requir	-	<i>rediate</i> oplianc			tive Action not to ex	ceed 3 day	5		Τ
O U T	0 I N N C U N O A O Time and Temperature for Food Safety				R	O U T	I N N O	N A	C O S					R			
			s (F = degrees Fairement) 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				
	~				See		L				eyes, nose, and mouth Employee Health form at hand sink						
			~		3. Proper Hot Holding to	emperature(135°F)					Preventing Contamination by Hands					ıds	
			~		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 YN, ✓_) Gloves				
3					6. Time as a Public Hea No written records for ric	lth Control; procedur	es & records			-	1	1	Highly Susceptible Populations				
		Approved Source						·	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	7. Food and ice obtained from good condition, safe, and una destruction Hardies, Oc				good condition, safe, an	d unadulterated; para				Chemicals			nemicals				
	~				8. Food Received at pro								17. Food additives; & Vegetables	approved a	and properly stored;	Washing Fruits	
						from Contaminatio	n						18. Toxic substance Stored low	es properly	identified, stored an	d used	
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Egg on middle shelf									Water	/ Plumbing		
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					L				19. Water from app backflow device City approv	_	ce; Plumbing install	ed; proper			
	 11. Proper disposition of returned, previously served or reconditioned Discarded 					·	/			20. Approved Sewage/Wastewater Disposal System, proper disposal							
				_		ority Foundation	Items (2 Po		_	_			rrective Action with	in 10 days			1-
U U T	I N	I N N C N O A O S Demonstration of Knowledge/Personnel					R	O U T	I N N O	N A	C O S	Food Te	emperature	e Control/ Identific	ation	R	
	~				21. Person in charge pre and perform duties/ Cer 2				L	/			27. Proper cooling Maintain Product T		d; Equipment Ade	quate to	
22. Foo				22. Food Handler/ no un 9, all within 7 days st	ndler/ no unauthorized persons/ personnel 7 days start date				/			 28. Proper Date Marking and disposition Good dates 29. Thermometers provided, accurate, and calibrated; Chem 					
Safe Water, Recordkeeping and Food Package Labeling						Package						Thermal test strips					
					23. Hot and Cold Water		Digital thermo, quat/chlorine strips cu Permit Requirement, Prerequisite for Operation										
	•				118, good press 24. Required records av	ailable (shellstock tag	gs; parasite						30. Food Establish			-	
2					destruction); Packaged Dyster tags for	Food labeled Or 90 days vith Approved Proce							Posted and			-	
					25. Compliance with Va	ariance, Specialized P	rocess, and						31. Adequate hand		pment, and Vendin ilities: Accessible a		
2					HACCP plan; Variance processing methods; ma Cooking Sous V	anufacturer instruction			•				supplied, used Equipped				
					Cons	sumer Advisory			·				32. Food and Non- designed, construct			e, properly	
	~			~	26. Posting of Consume foods (Disclosure/Remi On menu					/			33. Warewashing F Service sink or curl Dishwashe	b cleaning f			
		N.	N	G	Core Items (1 Poin	nt) Violations Requ	ire Corrective										
O U T	I N	N O	N A	C O S	Prevention of	of Food Contaminati	ion	R		I N N O	N A	C O S		Food I	dentification		R
1					34. No Evidence of Inse animals				L				41.Original contain	er labeling	(Bulk Food)		
	~				35. Personal Cleanlines	6, 6	obacco use							•	al Facilities		
	~				36. Wiping Cloths; prop				L				42. Non-Food Cont				
1					37. Environmental conta See				L				43. Adequate ventil		0 0. 0		
	~				38. Approved thawing r Under cold runn	nethod ing water			•				44. Garbage and Re				
					-	er Use of Utensils							45. Physical faciliti				
	~				39. Utensils, equipment dried, & handled/ In us	e utensils; properly us	sed						46. Toilet Facilities Stocked		constructed, supplied	i, and clean	
W				_	40. Single-service & sin and used	ngle-use articles; prop	erly stored		1			~	47. Other Violation	15			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andy Cho	Print: Andy Cho	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Yuzu	nent Name:	Physical A 2101 S		I, Tx FS2023-15							
			TEMPERATURE OBSERVATI	ONS							
Item/Loca	ation	Temp	Item/Location	Temp	Item/Location	Temp					
Desse	rt Freezer htt	6.1	Frying prep cooler		Beef/hirame	37/38					
Se	erver cooler	35	Mix greens/tofu	35/39	Salmon	37					
	Whip/milk	39/36	Rock shrimp/beef	Sushi cooler							
Ches	st freezer office		Grill prep cooler		Spicy tuna/shrimp	41/37					
	WIC amb	35	Tofu/mix greens	34/39	Snow crab/ ceviche mix						
Chic	ken/shell eggs	40/40	Shrimp/chicken	Shrimp/chicken 38/38 Bev							
Bu	ssel sprouts	39	Freezer htt	1.4	Wine cooler	46					
Sca	allops/oysters	39/40	Upright fridge	37	Bottle beer/glass cooler	37					
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: all temperatures are taken in F										
	Restrooms equipped temp greater than 103 in each room										
	Hand sinks equipped greater than 100 throughout kitchen										
	3comp sink not set, 111, quat sani 200ppm										
	Dishwasher confirmed 50-100ppm										
32/42	Shelves in wic rusty, must address, fcs is smooth and durable										
45	Cove base tile shifted in wic, need to repair gap										
	CO2 cylinder needs to										
32/42	Tim foil not cleanable under stove eyes, if used must be change daily, was not change after close previous night										
37	Time to defrost chest freezer in office										
25	Observed cooking via Sous Vide, Need HACCP plan submitted for review										
24	Oyster tag records must be kept onsite for 80 days										
9	Observed eggs stored on middle shelf in wic, eggs should be stored on bottom shelf										
	Bar										
	Using clear bottle lids and rubber boots for alcohol bottles										
	Gloves available, usin	g yellow o	digital thermo, strips current	for quat							
	Prep sink in bar greate	er than 10	00								
W	Need to address protecting	g straws fro	m guest either by touching or sne	ezing, ren	ninder to handle straws in middle not	on ends					
	Sushi window case, yellowtail 36 / only using 1of 3 today, typical use all 3 on Friday and Saturday										
	Hand sink hot water temp must be 100 or greater within 20 secs and maintain for 15 secs. Only reached 84										
Received (signature)	See abov	/e	See abc)Ve	Title: Person In Charge/ Owner						
Inspected	_	~	Print:								
(signature)	KORD	ST	7 Richard	Hill	Samples: Y N # collect	ed					
orm EH-06	(Revised 09-2015)										