

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/1/24	Time in: 12:45	Time out: 1:54	License/Permit # FS2023-15	CPFM 2	Food handlers 9	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Yuzu	Contact/Owner Name: P Praemika Win	Number of Repeat Violations: X _____	13/87/B
Physical Address: 2101 Summer Lee Dr Unit 105 Rockwall, TX		Number of Violations COS: _____	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation **W** = Watch
 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 **X** 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					
				✓			✓				
				✓			✓				
3						Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
3						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					
2							✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
2							✓				
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							✓				
	✓						✓				
W							1			✓	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Yuzu	Physical Address: 2101 Summer Lee Dr Unit 105	City/State: Rockwall, Tx	License/Permit # FS2023-15	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Dessert Freezer htt	6.1	Frying prep cooler		Beef/hirame	37/38
Server cooler	35	Mix greens/tofu	35/39	Salmon	37
Whip/milk	39/36	Rock shrimp/beef	39/38	Sushi cooler	
Chest freezer office		Grill prep cooler		Spicy tuna/shrimp	41/37
WIC amb	35	Tofu/mix greens	34/39	Snow crab/ ceviche mix	
Chicken/shell eggs	40/40	Shrimp/chicken	38/38	Bev cooler non tcs	48
Bussel sprouts	39	Freezer htt	1.4	Wine cooler	46
Scallops/oysters	39/40	Upright fridge	37	Bottle beer/glass cooler	37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	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
47cos	CO2 cylinder needs to be secured by chain
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, using yellow digital thermo, strips current for quat
	Prep sink in bar greater than 100
W	Need to address protecting straws from guest either by touching or sneezing, reminder 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 by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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