

# Retail Food Establishment Inspection Report

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

Date: <b>11/15/2023</b>	Time in: <b>1:40</b>	Time out: <b>2:38</b>	License/Permit # <b>FS-9308</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Sushi Bar</b>			Contact/Owner Name: <b>Keunsoo Lee</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>20/80/B</b>
Physical Address: <b>886 W Rusk Rockwall, TX</b>			Pest control : GoEco/10-20-2024/monthly	Hood n/a	Grease trap : GoEco/10-25-2024/25gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
<b>3</b>						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						<b>3</b>					
	✓						✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</b>					
	✓						✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>W</b>							✓				
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
	✓						✓				
<b>1</b>							✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
<b>W</b>							✓				

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Keunsoo Lee</i>	Print: <b>Keunsoo Lee</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sushi Bar</b>	Physical Address: <b>886 W Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9308</b>	Page __ of __
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left sushi display/salmon	41	white freezer ambient	-10		
tuna	38	under counter freezer	7		
red snapper	38	back 2 door cooler/crab	41		
cold top/crab	38	crab	41		
spicy crab	37	spicy crab	40		
crab sticks	32	white small freezer	-10		
small sushi display/ crab	37	white freezer	6		
small cold top/ pot stickers	37	reach in freezer ambient	-12		

**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:
	Front hand sink 130F equipped
18	Need to label all spray bottles/de-greaser, sanitizer, etc
18	Need to store all chemicals and sani buckets low and separate, not on prep areas
10	Sani bucket setup less than 100ppm/COS to 100ppm chlorine
38	To thaw fish in cooler/not at room temp/need to release from vacuum sealed packaging when thawing
6	Need to keep TPHC records to be current/last date was 11/10
10	All sushi rollers, sushi knives, and cutting boards to be WRS at least every 4 hours
	Employee said daily/has to be every 4 hours
36	Need to store wiping cloths in sani buckets, not on prep counters throughout
	Gloves used for all prep and RTE
45	To clean floors and under equipment/ some food debris
32	To clean air fryers/ grease buildup
32	To clean cutting boards where discolored and scored
42	Need to wash pass thru curtain to back
	3 comp sink 130+F
19	Need new sprayer hose at 3 comp sink/need air gap
	warewash hand sink 100+F equipped
	Dishwasher sanitizing at 100ppm chlorine
W	One fly
W	Avoid single use cups as scoops in bulk rice/use a handled scoop instead

Received by: (signature) <i>Keunsoo Lee</i>	Print: <b>Keunsoo Lee</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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