## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 11		5/2	202	23	Time in: <b>1:40</b>	Time out: <b>2:38</b>		ense/Peri							Est. Type	e Risk Category	Page 1	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-	Inve	stiga	ation		5-CO/Construction  * Number of Repeat V	6-Other	TOTAL/	SCORE			
Sushi Bar Keunsoo Le								<u> </u>					✓ Number of Violation	20/8	n/R				
Physical Address:  886 W Rusk Rockwall, TX  Pest control: GoEco/10-20-2024/mon							24/month	ıly	Ho n/a					Follow-up: Yes V	20/00/1				
Ma					otatus: Out = not in copoints in the OUT box for	r each numbered		Mark '✓'		eckma	ark in	appr	opria	te bo		I on site <b>R</b> = repeat vi Mark an in appropria	olation W-	Watch	
Co	mpli I	iance N	Sta	tus C					R	Compliance Status			Stat	us	tive Action not to exceed 3 days			D	
U T	N	0	A	o s	(F = d)	nperature for l legrees Fahrenh	neit)			U T						R			
	~				1. Proper cooling time	and temperature	re				~				<ol> <li>Management, food employees and conditional employees knowledge, responsibilities, and reporting</li> </ol>				
	<b>~</b>				2. Proper Cold Holding	g temperature(4	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		~			3. Proper Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands				
		~			4. Proper cooking time	and temperatur	re						14. Hands cleaned and properly washed/ Gloves used properly						
		~			5. Proper reheating pro-	cedure for hot h	holding (165°F	in 2			~				Gloves used 15. No bare hand contact alternate method properly			)	
3					6. Time as a Public Hea	alth Control; pro	ocedures & rec	cords							Highly S	usceptible Population			
													T		16. Pasteurized foods used	d; prohibited food not o			
						proved Source					~				Pasteurized eggs used who	en required			
	<b>'</b>				7. Food and ice obtaine good condition, safe, at destruction Dr Fis	nd unadulterate		in								Chemicals			
	~				8. Food Received at pro		re	,	*		/				17. Food additives; appro- & Vegetables	ved and properly stored	; Washing Fr	ruits	
					check at rece	PIPT n from Contam	nination			3					Water 18. Toxic substances prop	erly identified, stored a	nd used		
	~				9. Food Separated & pr preparation, storage, di			i							W	Vater/ Plumbing			
3					10. Food contact surfact Sanitized at			and		3					19. Water from approved backflow device	source; Plumbing instal	led; proper		
Ľ					11. Proper disposition of			or						1	20. Approved Sewage/Wa	astewater Disposal Systemater	em, proper		
	~				reconditioned						_				disposal				
_									_										
0	I	N	N	С					nts) v	О	I	N	N	С	rective Action within 10 d			R	
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Received by: (signature) Keunsoo Lee	Print: Keunsoo Lee	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Page-of-growth   Page												
Interdeception   Inte					City/State:	all TX	License/Permit # FS-9308	Page of	_			
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	Odoi	II Dai	000 V			411, 17	10000					
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