	Retail Food Establishment Inspection Report															
	ate: <b>7/1</b>	7/2	202	24	Time in:Time out:License/F1:002:15FS-9							Est. Type Risk Category Page <u>1</u> of	2			
					tion: 🗸 1-Routine 🗌 2-Follow Up 🛄 3-Comple		_	4-In	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Sake Bomb Thai & Sushi Bar Angie Praxa								<u> </u>				* Number of Repeat Violations:      ✓ Number of Violations COS:	<u> </u>			
Physical Address: Pest control :							Hood Grea					se trap : Follow-up: Yes				
489 I-30 Rockwall, TX     Shamrock/11-21-20       Compliance Status:     Out = not in compliance     IN = in compliance							4	v/12-	ia/11-7-2024/1000gal No $\square$ pplicable COS = corrected on site R = repeat violation W- Wate	ch						
М					points in the <b>OUT</b> box for each numbered item Mark	'√' a cł	hecki	mark	in app	ropri	ate b	box for IN, NO, NA, COS Mark an $X$ in appropriate box for R				
C	Priority Items (3 Points) violations           Compliance Status							Compliance Status			atus					
U T	N	0	$ \begin{array}{c c} N & C \\ A & O \\ S \end{array} \begin{array}{c} Time \ and \ Temperature \ for \ Food \ Safety \\ (F = degrees \ Fahrenheit) \end{array} $					U N T	0	N A	o s	Employee Health	R			
	~		1. Proper cooling time and temperature					v				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
2					2. Proper Cold Holding temperature(41°F/ 45°F)		$\vdash$					13. Proper use of restriction and exclusion; No discharge from				
3								v				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)				-	1	1	Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature			v	<b>^</b>			14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			v	-			$\overline{15}$ . 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								L	I	Highly Susceptible Populations				
			1		Approved Source				~			16. Pasteurized foods used; prohibited food not offered				
	1											Pasteurized eggs used when required eggs cooked				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											Chemicals				
	destruction         Dr Fish/Southern Star           8. Food Received at proper temperature									1	1	17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			v	1			& Vegetables water only				
	Protection from Contamination							v	·			18. Toxic substances properly identified, stored and used				
	~	<ul> <li>9. Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting</li> </ul>										Water/ Plumbing				
					10. Food contact surfaces and Returnables ; Cleaned and							19. Water from approved source; Plumbing installed; proper				
3				~	Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or			r				backflow device				
					11. Proper disposition of returned, previously served of											
	~				reconditioned discarded			v	•			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	V	N	N	С	reconditioned discarded Priority Foundation Items (2 Po	Dints)		Ĺ	ns Rea	Ν	С	disposal rrective Action within 10 days	R			
O U T		N O	N A	C O S	Priority Foundation Items (2 Pe Demonstration of Knowledge/ Personnel		-	atior	ns Real	Ν		disposal <i>prrective Action within 10 days</i> Food Temperature Control/ Identification	R			
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Received by: (signature) Angie Praxaybane	<sup>Print:</sup> Angie Praxaybane	Title: Person In Charge/ Owner
Inspected by: (signature) Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	<sup>ment Name:</sup> Bomb Thai & Sushi Bar	Physical A 489  -	-30 F	ity/State: Rockwa	III, TX	License/Permit # Page 2 c		<u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Tem											
	ounter cooler/creamer	46	large cold top/shrimp	43	WIC/chicken wing		gs	41			
S	picy mayo	49	chicken	43	sprouts			41			
unde	r counter cooler/tuna	39	beef	43	tomatoes			42			
	salmon	39	under/shrimp	43	dumplings			41			
	whitefish	39	rice pot/rice	154	hot holding soup/soup		up	170			
Sma	all cold top/peas	42	white freezer ambient	3							
	tomatoes	43	white freezer ambient	5							
CC	oconut milk	42	2 door reach in freezer	3							
Item			SERVATIONS AND CORRECTIV			IE CONDITIONS OBSERV	/ED AN	۱D			
Number	NOTED BELOW: Sushi bar hand sink	100+F	equipped								
2			cold hold at 41F or below/discarded T	CS foods a	as had beer	there more than 4 hou	rs				
	Compressor frozen	over/wi	ll defrost								
2	•		F or below/after lunch r	ush/has	been o	pen					
34	Fruit flies in bar					•					
	3 comp sink 120F										
	Dishwasher sanitizi	ng at 10	)0ppm chlorine								
	Cookline hand sink	•									
36			ni bucket/not on prep tal	oles and	d variou	s places throug	hout				
32	To clean cutting boa										
			ot/145F water temp								
37	Time to defrost whit	e freeze	ers/to better seal								
	Sushi rice log on file	Э									
10	Sani bucket not set	up/COS	to 100ppm chlorine								
35											
42	To clean in/around/	on equi	oment and inside coolers	\$							
45/32	Maintenance neede	ed to wa	II around cookline sink/e	exposed	l drywal						
45	To clean floors and	under e	equipment								
28											
Received (signature)		1e	Angie Praz	xayba	ane	Title: Person In Charge/	Owner				
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	bd			
Form EH-0	5 (Revised 09-2015)	-					Joneed				