Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

12	te: 2/2	1/2	202	24		Time out: 12:25		ES-9							Est. Type	Risk Category	Page 1 of	<u>_2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N				4-Investigation			ation	ı	5-CO/Construction 6-Other		TOTAL/SCORE							
Ba	sil	C	afe)	ic.				varne.						✓ Number of Violations Co	OS:	10/90)/Δ
		al A Rid			Rockwall, TX	Re	st control ntokil/7	-2024		Hoo Global	od 1/12-2-	2024				Follow-up: Yes ✓ No ☐	10/00	,,,, .
Ma					Status: Out = not in compoints in the OUT box for e	ipliance IN = in each numbered it	compliance tem	e No Mark '	$\mathbf{O} = \text{not}$						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site $\mathbf{R} = \text{repeat vio}$ k an \mathbf{X} in appropriate	lation W-Wa	atch
					•					re Im	nmed	liate	Cor	recti	ive Action not to exceed 3 day			
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Temp			y	R	O		iance N O	N A	C O	Fmple	oyee Health		R
T	11	Ü	А	š	(F = deg	grees Fahrenheind temperature	it)			T			Α.	s	12. Management, food employ		employees:	
	~										~				knowledge, responsibilities, an			
	~				2. Proper Cold Holding to	emperature(41°	°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding ter	mperature(135°	°F)								Preventing Con	tamination by Han	ıds	
		~			4. Proper cooking time ar	nd temperature	:				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
					5. Proper reheating proce Hours)	edure for hot ho	olding (165	5°F in 2			1				15. No bare hand contact with alternate method properly follo			
					6. Time as a Public Healt	th Control: pro	anduras la	r records							anemate method property fone	JWCG (AITROVED	114)	
	~				o. Time as a rubiic fleati	ui Control, proc	cedures &	records			I		1		Highly Susce	eptible Populations	Causal Causal	
					App	roved Source					~				Pasteurized eggs used when re		ered	
	/				7. Food and ice obtained good condition, safe, and			ood in							Ch	nemicals		
					destruction Wismet	ttac/Paci	fic Plu	ıs							CI	iemicais		
	~				8. Food Received at prop	er temperature	1				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Protection f	from Contamii	nation			3					18. Toxic substances properly	identified, stored and	d used	
3					9. Food Separated & prot preparation, storage, disp			food							Water	r/ Plumbing		
	~				10. Food contact surfaces Sanitized at _100_ p			ned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, previ	iously serv	ved or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
					Prior	rity Founda	tion Ite	ms (2 Po	ints) v	iolat	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O	Prio Demonstration of				ints) v	O U	I N	Req N O	N A	C 0	rective Action within 10 days Food Temperature	e Control/ Identifica	ation	R
O U T					Demonstration of 21. Person in charge presand perform duties/ Certification of the control of th	of Knowledge/	Personne	el nowledge,		0	I N	N	N	C		e Control/ Identificated; Equipment Adec		R
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Received by: (signature) Yanan Sun	Print: Yanan Sun	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishı	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Basil	Cafe			Rockwa	II, TX	FS-9339					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Temp				
	****	41		40		IF ambient					
	drawers/fish		raw shrimp		VV	іг апіріепі					
		41/41	sprouts	40							
2 do	or reach in/crab	41	white freezer ambient	6							
cre	eam cheese	41	small reach in/chicken	42							
glass	glass front cooler/ambient		pot stickers	41							
ri	ice pot/rice	152	WIC/cooked chicken	41							
cold	cold top/pot sticker		noodles	41							
	raw beef	32	veggies for reference	41							
		OB	SERVATIONS AND CORRECTIV	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Sushi hand sink 100F equipped										
39			right next to hand sink to	avoid s	plashir	ng/ contamination	n				
	Sushi display not se		•			<u> </u>					
	Plastic sushi rollers/WRS at least every 4 hours										
	Sushi rice log curre		· · · · · · · · · · · · · · · · · · ·								
	Consumer advisory in menu and to go menu as well										
	Sani bucket setup t										
	Test strips on site/current										
	Gloves used for all prep and RTE										
	Back hand sink 100F										
18	No home pest sprays/only use commercial pest control										
	Dishwasher sanitizing at 100ppm chlorine										
	Soda/tea nozzles WRS daily										
40	To discard paper towels in boats used for soaking up oil/at least every 4 hours and don't keep overnight										
42	To clean in/around/on equipment/ grease accumulation										
9	To cover spices, panko, etc overnight and when not in use										
40	To use handled scoops in bulk spices and rice containers/avoid use of a to go bowl										
28	Need to date mark foods once opened or cooked/to discard at day 7										
	3 comp sink 112F										
W	Discussed removing frozen fish from vacuum sealed packaging before thawing										
Received (signature)			Yanan S	Sun		Title: Person In Charge/	Owner				
Inspected (signature)		ton, 1	RS Christy Co	ortez	RS						
	6 (Revised 09-2015)	10g, 1	Co Chillsty CC) (C Z,	110	Samples: Y N #	collected				