Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /3()/2	202	25	Time in: 11:30	Time out: 12:35	License/Pe			93	}			Est. Type	Risk Category	Page 1	of <u>2</u>
_	_			•	tion: 1-Routine	2-Follow Up	3-Complai		4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SO	CORE
			nent 1a		^{ne:} bachi, Sushi, Ma		ntact/Owner N	lame:						★ Number of Repeat Violat ✓ Number of Violations CC	08.	22/70	
			Addre 30 F		kwall, TX		1-28-2025		Ho PDC		024			e trap : In as info	Follow-up: Yes ✓ No ☐	22/78	5/C
M					points in the OUT box for e		Mark '		eckm	ark in	appro	opria	te bo		k an 💢 in appropriat	e box for R	atch
	_		e Sta		Prior	rity Items (3 Point	is) violations		C	ompli	ance	Stat	us	ive Action not to exceed 3 day.	S		
O U T	I N	N O	A A	C O S	(F = de)	perature for Food Sa egrees Fahrenheit)	fety	R	U T	N	N O	N A	C O S	Emplo	oyee Health		R
	~				1. Proper cooling time at	nd temperature				~				12. Management, food employe knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding to	temperature(41°F/ 45°	PF)			~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
		~			3. Proper Hot Holding to	emperature(135°F)								Preventing Cont	tamination by Han	ıds	
		~			4. Proper cooking time a	and temperature				~				14. Hands cleaned and properl	ly washed/ Gloves u	ised properly	
		~			5. Proper reheating proce Hours)	edure for hot holding ((165°F in 2			~				15. No bare hand contact with alternate method properly follo			
	~				6. Time as a Public Heal	lth Control; procedures	s & records							Highly Susce	ptible Populations		
					Арр	proved Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when red		fered	
	~				7. Food and ice obtained good condition, safe, and destruction Dr Fish	d unadulterated; parasi								Ch	nemicals		
	~				8. Food Received at prop	per temperature				V				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	s
					check at recei	from Contamination			3					water only 18. Toxic substances properly in	identified, stored an	nd used	
					9. Food Separated & pro	otected, prevented duri			5					*** .	(D) 11		
	~				preparation, storage, disp 10. Food contact surface		leaned and							19. Water from approved source	/ Plumbing	ed: proper	
3					Sanitized at p	ppm/temperature				~				backflow device			
	~				11. Proper disposition of reconditioned disca	f returned, previously s arded	served or			~				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
0	ī	N	N	С	Prio	ority Foundation l	Items (2 Po							rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Perso	nnel	ints) v	o U	I N	Requ N O	uire N A	Cor C O S	Food Temperature			R
	I N	N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/Person esent, demonstration of tified Food Manager/ I	f knowledge, Posted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	d; Equipment Ade		R
Т	I N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/Person esent, demonstration of tified Food Manager/ I	f knowledge, Posted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and december 28.	d; Equipment Ade	quate to	R
Т		N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor	of Knowledge/Person esent, demonstration of tified Food Manager/ I	f knowledge, Posted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	d; Equipment Ade	quate to	R
Т		N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water	of Knowledge/ Person sent, demonstration of tified Food Manager/ Inauthorized persons/ per tabeling available; adequate pr	f knowledge, Posted ersonnel Package ressure, safe		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method uses Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Permit Requirement,	d; Equipment Ade	quate to ed; Chemical/ peration	
Т	~	NO	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor	of Knowledge/ Perso esent, demonstration of tified Food Manager/ I nauthorized persons/ per takeeping and Food P Labeling available; adequate pr ailable (shellstock tags	f knowledge, Posted ersonnel Package ressure, safe		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Permit Requirement, 30. Food Establishment Perm	d; Equipment Ade	quate to ed; Chemical/ peration	
Т	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N O	N A	COSS	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	of Knowledge/ Perso esent, demonstration of tified Food Manager/ l authorized persons/ per decepting and Food P Labeling available; adequate pr ailable (shellstock tags Food labeled	f knowledge, Posted ersonnel Package ressure, safe s; parasite		O U	I N	N	N	C O	27. Proper cooling method uses Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, as Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re	quate to ed; Chemical/ peration eport sign poster	
Т	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	of Knowledge/ Person seent, demonstration of tified Food Manager/ lauthorized persons/ perdkeeping and Food Pabeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized Probained for specialized Probained for specialized Propagation of the Specialized Propagation of	f knowledge, Posted ersonnel Package essure, safe s; parasite lures ocess, and		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method uses Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re	quate to ed; Chemical/ peration eport sign poster	
2 	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N O	N A	COSS	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man	of Knowledge/ Person seent, demonstration of tified Food Manager/ lauthorized persons/ perdkeeping and Food Pabeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized Probained for specialized Probained for specialized Propagation of the Specialized Propagation of	f knowledge, Posted ersonnel Package essure, safe s; parasite lures ocess, and		O U T	I N	N	N	C O	27. Proper cooling method uses Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, as Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re pment, and Vendin illities: Accessible a	quate to ed; Chemical/ peration eport sign poster g nd properly	
2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N O	N A	COSS	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man	of Knowledge/ Person seent, demonstration of tified Food Manager/ lauthorized persons/ perdkeeping and Food Parabeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized probability and sp	f knowledge, Posted Posted Package essure, safe s; parasite lures ocess, and ed s ander cooked		2	I N	N	N	C O	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and decreased and the state of the sta	d; Equipment Ade disposition ccurate, and calibrat Prerequisite for O nit (Current/insp re pment, and Vendin illities: Accessible a ct surfaces cleanable d stalled, maintained,	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly	
2	\(\frac{1}{1}\)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminon menus Core Items (1 Point)	of Knowledge/ Perso esent, demonstration of tified Food Manager/ I nauthorized persons/ per dkeeping and Food P Labeling available; adequate pr nailable (shellstock tags Food labeled with Approved Proced uriance, Specialized Pro obtained for specialized nufacturer instructions numer Advisory r Advisories; raw or ur nder/Buffet Plate)/ Alle t) Violations Requir	f knowledge, Posted ersonnel Package ressure, safe s; parasite lures occess, and ed s inder cooked ergen Label re Corrective	R	2 2	I N V	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, active Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service sink or curb cleaning facts.	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ment, and Vendin ilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly	
2 2 0 U T	\(\frac{1}{2}\)		l N	S	Demonstration 21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; main consistency of Consumer foods (Disclosure/Reminon menus) Core Items (1 Point)	of Knowledge/ Person seems, demonstration of tified Food Manager/ lauthorized persons/ perdkeeping and Food Parabeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probained for specialized probai	f knowledge, Posted ersonnel Package essure, safe s; parasite lures ocess, and ed ander cooked ergen Label re Corrective on	Action	2 2	to E	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, and Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the strip of	d; Equipment Ade disposition decurate, and calibrate decurate, and calibrate decurate, and calibrate decurate, and Vending districts. Accessible a decent surfaces cleanable decurate d	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly	ed)
2 2	\(\frac{1}{1}\)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin on menus Core Items (1 Point Prevention o 34. No Evidence of Inseanimals	of Knowledge/ Perso esent, demonstration of tified Food Manager/ l nauthorized persons/ per dkeeping and Food P Labeling available; adequate pr anilable (shellstock tags Food labeled with Approved Proced uriance, Specialized Pro obtained for specialize nufacturer instructions numer Advisory r Advisories; raw or ur nder/Buffet Plate)/ Allo t) Violations Requir of Food Contaminatio ect contamination, rode	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s inder cooked ergen Label re Corrective on	Action	2 2 0 U T	to E	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, active Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service sink or curb cleaning facts.	d; Equipment Ade disposition decurate, and calibrate decurate, and calibrate decurate, and calibrate decurate, and Vending districts. Accessible a decent surfaces cleanable decurate d	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly	ed)
2 2	\(\frac{1}{1}\)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminon menus) Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness	of Knowledge/ Perso esent, demonstration of tified Food Manager/ I nauthorized persons/ per dkeeping and Food P Labeling available; adequate pr nailable (shellstock tags Food labeled with Approved Proced manager, Specialized Pro obtained for specialized mufacturer instructions numer Advisory r Advisories; raw or un nder/Buffet Plate)/ Allo t) Violations Requir of Food Contaminatio ect contamination, rode s/eating, drinking or to	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s inder cooked ergen Label re Corrective on	Action	2 2 0 1 Notes	I N	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, active Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the service	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re pment, and Vendin ilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food)	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly	ed)
2 0 0 U T	\(\tau_{N} \)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir On Menus Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed	of Knowledge/ Person seent, demonstration of tified Food Manager/ landthorized persons/ perdkeeping and Food Parabeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Probatined for s	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s inder cooked ergen Label re Corrective on	Action	2 2 0 U T	I N	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, as Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts of the strip of	d; Equipment Ade disposition disposition decurate, and calibrate decurate, and calibrate decurate, and calibrate decurate, and Vending distributions. Accessible a decurate de	quate to ed; Chemical/ peration port sign poste g nd properly e, properly used/	ed)
2 2	\(\tau_{N} \)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminon menus Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contains	of Knowledge/ Person of Knowledge/ Person of Knowledge/ Person of tified Food Manager/ I mauthorized persons/ perdkeeping and Food P Labeling available; adequate probability of the Approved Proceduriance, Specialized Problement of the Specialized	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s inder cooked ergen Label re Corrective on	Action	2 2 0 1 Notes	I N	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, active Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Ic 41. Original container labeling to Physic 42. Non-Food Contact surfaces	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re ment, and Vendin ilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean lighting; designated a	quate to ed; Chemical/ peration eport sign poster g nd properly e, properly used/	ed)
2 2	\(\tau_{N} \)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir On Menus Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; proposed	of Knowledge/ Person of Knowledge/ Person of Knowledge/ Person of tified Food Manager/ I mauthorized persons/ perdkeeping and Food P Labeling available; adequate probability of the Approved Proceduriance, Specialized Problement of the Specialized	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s inder cooked ergen Label re Corrective on	Action	2 2 0 1 Notes	I N	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, act Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Ic 41. Original container labeling of Physic 42. Non-Food Contact surfaces 43. Adequate ventilation and li 44. Garbage and Refuse proper	d; Equipment Ade lisposition ccurate, and calibrat Prerequisite for O nit (Current/insp re pment, and Vendin illities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; faciliti	quate to ed; Chemical/ peration eport sign poste g nd properly e, properly used/ areas used es maintained	ed)
2 2	\(\tau_{N} \)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir on menus Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing menus Proper	of Knowledge/ Perso esent, demonstration of tified Food Manager/ le matthorized persons/ per description of Food Persons and Food labeled with Approved Proceduriance, Specialized Probatined for specialized Probatined for specialized mufacturer instructions and Food Contamination of Food Contamination and Food Contamination and Food Persons and Food Contamination and	f knowledge, Posted Posted Posted Package ressure, safe s; parasite cocess, and ed ander cooked ergen Label re Corrective on ent/other bacco use	Action	2 2 0 1 Notes	I N V	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, as Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning for the strip of the s	d; Equipment Ade disposition disposition decurate, and calibrate decurate, and calibrate decurate, and calibrate decurate, and Vending districts. Accessible a decurate decura	quate to ed; Chemical/ peration port sign poste g nd properly used/ areas used es maintained ean	ed)
2 2	\(\tau_{N} \)	N	l N	S	21. Person in charge pre and perform duties/ Cert 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminon menus 134. No Evidence of Inseanimals 135. Personal Cleanliness 136. Wiping Cloths; prop 137. Environmental conta 138. Approved thawing menus 138. Approved thawing menus 149. Personal Cleanliness 149. Personal	of Knowledge/ Person seent, demonstration of tified Food Manager/ lauthorized persons/ perdkeeping and Food P Labeling available; adequate prailable (shellstock tags Food labeled with Approved Proceduriance, Specialized Problement of Specialized Problement of Specialized Problement of Food Contamination of Food Contamination, rode specialized, drinking or tolerly used and stored amination method r Use of Utensils , & linens; properly used utensils; properly used utensils; properly used specialized problement of Food Contamination method r Use of Utensils , & linens; properly used utensils; properly used utensils; properly used utensils; properly used specialized problement of Contamination properly used utensils; properly used utensils; properly used utensils; properly used specialized problement of Contamination properly used utensils; properly used utensils; properly used utensils; properly used specialized problement of Contamination properly used utensils; properly used utensils; properly used specialized problement of Contamination problement of	f knowledge, Posted ersonnel Package ressure, safe s; parasite dures occess, and ed s mader cooked ergen Label re Corrective on ent/other bacco use	Action	2 2 0 1 Notes	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, act Thermal test strips Permit Requirement, 30. Food Establishment Perm 12/31/2025 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facts or Next Inspection, Which Food Ic 41. Original container labeling of Physic 42. Non-Food Contact surfaces 43. Adequate ventilation and li 44. Garbage and Refuse proper	d; Equipment Ade disposition disposition decurate, and calibrate decurate, and calibrate decurate, and calibrate decurate, and Vending districts. Accessible a decurate decura	quate to ed; Chemical/ peration port sign poste g nd properly used/ areas used es maintained ean	ed)

Retail Food Establishment Inspection Report

Received by: (signature) Mina Campbell	Print: Mina Campbell	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Hibachi, Sushi, Main Bar	Physical A	ddress:	City/State: Rockwall	TX	License/Permit # FS-0001793	Page <u>2</u> of <u>2</u>		
Edonari	a ribadin, Gadin, Main Bai	/ IO L	TEMPERATURE OBSERVA		, 17	1 0 0001700			
Item/Loc	ation	Temp F	Item/Location	Temp F 1	Item/Locat	tion	Temp F		
2 door	r bar cooler	50	under counter freezer 3						
3 door bar cooler		36	under counter cooler/crab salad 41/41/41						
sushi display/tuna		53							
	salmon	54							
cre	cream cheese								
	crab								
under	counter cooler/ crab	41							
tı	tuna/salmon								
		OB	SERVATIONS AND CORRECT	TIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRECT	TED TO TH	IE CONDITIONS OBSER	VED AND		
31	Bar hand sink 100F	/need s	soap						
34	Some fruit flies/to a	drress							
	Bar 3 comp sink 11	0F							
	Using Steramine ta	bs for sa	anitizer/test strips curre	ent					
2			ces requiring refrigeration		red in	cooler until repa	aired.		
37	Need to cover alcoh	nol bottle	es overnight			·			
	Sushi bar hand sink	s 110+l	equipped						
2	Sushi display/fish cut this morning/display ambient 48F/placed foods in one hour previous								
	Uncertain if unit is working or wasn't turned on in time to properly cool								
	Added ice under trays and moved fish to freezer to cool to 41F to be used first								
	Needs to cold hold	at 41F c	or below						
25/38	Need to remove vacuun	n sealed f	sh from packaging prior to	hawing/to fol	lowup n	nanufacter's instru	ctions		
18	Need to store chem	nicals (V	/index) low and separa	ate/not on p	prep c	ounters			
36	Need to store wipin	g cloths	in sani buckets, not or	n prep cour	nters				
32 To address/clean or replace cutting boards where badly scored and/discolored									
10	Sani bucket setup to weak/less than 100ppm/COS								
	Sushi rice logs kept daily on rice pot								
W	Need current letter of assurance/on invoice/ received by end of inspection								
	Digital thermo and chlorine test strips								
W	Discussed all utensils, cutting boards and sushi rollers to be washed, rinsed, and sanitized at least every 4 hours								
42	To clean pass thru curtains between kitchen and sushi bar								
21	Need to have a certified food manager on duty during prep and service								
42	To clean shelves, some food debris behind sushi counter								
42	Need to clean under hibachi grills, food debris and grease								
45	To clean floors under hibachi grills								
Received			Print:			Title: Person In Charge	/ Owner		
(signature)	Mina Campbell		Mina C	<u>ampbe</u>	ell	Owner			
Inspected (signature)	Mina Campbell 1 by: Chvisty Cov	ten 1	RS Christy C	Cortez F	25				
	6 (Revised 09-2015)	- y, 1			``	Samples: Y N	# collected		