Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /1()/2	202	25	Time in: 10:10	Time out: 10:55	FS	se/Permit						Est. Type Risk Category Page 1 of 2	<u>2</u>	
Establishment Name: Kroger 575 Snowfox Sushi Physical Address: Pest control						Contact/Ow	nplaint ner Name	:		vestiş			* Number of Repeat Violations: Number of Violations COS: Follow-up: Ves 7			
2935 Ridge Rd Rockwall, TX w/Grocery insp repo								•	: n/	n/a w/Groc				rocery insp report No 🗸		
	ark t	he ap	prop	riate	points in the OUT box for	each numbered it	tem M		heck	kmark <i>Imm</i>	in app ediat	oropria e Con	ate bo	pplicable COS = corrected on site R = repeat violation W- Watco ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h	
O U	mpli I N	iance N O	N A	C O	Time and Tem	perature for Fo		R		O I U I	iplian I N N O	N	C	Employee Health	R	
Т	V			S	1. Proper cooling time a	-	11)		_	Т			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from		
	~									·				eyes, nose, and mouth		
			~		3. Proper Hot Holding to									Preventing Contamination by Hands		
			~		4. Proper cooking time a5. Proper reheating proc			2	_	·	4			14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved		
			~		Hours)	edure for not no	olding (105 1 in			·				alternate method properly followed (APPROVED Y. N.)		
	~				6. Time as a Public Heal	lth Control; prod	cedures & reco	rds						Highly Susceptible Populations		
						proved Source				·	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals		
		destruction Dr F			Dr Fish	Or Fish, Restaurant Depot								17. Food additives; approved and properly stored; Washing Fruits		
				8. Food Received at proper temperature check at receipt					·	1			& Vegetables			
						from Contami				·	/			18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propreparation, storage, dis	play, and tasting	g							Water/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p			d		·	/			19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned	f returned, previ	iously served or			·	/			20. Approved Sewage/Wastewater Disposal System, proper disposal		
	_				Dwig	wity Founda			_	1	n	٠.	~			
0	I	N	N	С	FIIC	ority Founda	tion Items (2		vio			_	_	rrective Action within 10 days	R	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R	vio	0 1		N	C C O S	Food Temperature Control/ Identification	R	
		N O		О		of Knowledge/	/ Personnel	R	vio	O I	I N N O	N	C 0	·	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Van Mung	Print: Van Mung	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical Add		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
Kroge	r 575 Snowfox Sushi	2935 F	Ridge Rd	Rockwall, TX	FS-8038						
Item/Loc	cation	Temp F	TEMPERATURE OBSI	Temp F Item/Loca	ation	Temp					
sushi	cold wells/crab sticks	39									
	crab sticks	40									
und	ler/crab salad	40									
(crab salad	37									
W	/IF ambient	-15									
	ıshi display	31-25									
	· · ·	-									
VV	IC ambient	34									
under	counter cooler/dumplings	39									
Item	AN INCIDENTIAL OF VIOLET		ERVATIONS AND CORR		THE COMPUTATION OF THE	DIED AND					
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	I HAS BEEN MADE. YOUR A	TTENTION IS DIRECTED TO T	HE CONDITIONS OBSE	RVED AND					
	Hand sink equipped	100+F									
	3 comp sink 120+F										
	Sani sink setup to 2										
	Sani spray bottle at		•								
	Tests strips on site		-2026								
	pH testing solutions										
	sushi rice pH log bo		.0 current, records	kept							
	Cutting boards look great!										
	Rice pots very clean Letter of Guarantee on file/digital record/Dr Fish										
			<u> </u>								
	Sleeved chopsticks and individually wrapped soy sauce Consumer advisory posted above display and on any container where applicable										
	Astaxanthin listed of	•		•	пого аррпоавто	•					
	Vacuum sealed fish										
45	Some minor cleanir		•								
	Sampling from 11a			•							
	Under covered sample d	isplay, only	handled by employees	with gloved hands, using	g disposable ramek	kins					
	Sushi sits on ice tra	y when s	ampling								
Received	by:		Print:		Title: Person In Charg	e/ Owner					
(signature)				Mung	Manage						
Inspected			Print:		<u> </u>						
(signature)	Christy Cor	tez, R	<i>Տ</i> ∣ Christy	Cortez, RS	Samples: Y N	# collected					