Insp w/deli \$50.00 reinspection fee required after 1st Followup Virtual

Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

	LU	la	L													<u> </u>	<u>neailii</u>	
	ate: らり	Q_	20	25	Time in: Time out 2:08		cense/Per		ŧ						Food handl	Food Managers 2	Page 1 of	2
					tion: 1-Routine 2-Follo		Complain		4	Inve	etia	ation	_	5-CO/Const		6-Other	TOTAL/SCO	RF
Es	stabli	shm	ent	Nan	ne:	Contact/C				1111	suge	41101	1	* Number of	f Repeat Viol	lations:	TOTAL/SCO	XI.
_	m F				2964 AFC sushi	Afc/Ki Pest control:			Но	od			Trans	✓ Number of se trap: waste oil		COS: Follow-up: Yes	_	
	70 n					Tom Thumb Ver	ndor			deli				ocery	•	No 🔲		
M					Status: Out = not in compliance IN points in the OUT box for each numbe	= in compliance red item		= not in a						oplicable COS =	corrected or Ma	ark an \mathbf{R} = repeat view \mathbf{r} in appropriate	olationW-Watch	
		_F	rr						re In	nmed	liate	Cor	rect	ive Action not to				
0		N	N	C	Time and Temperature f	or Food Safety		R	О		N	N	C					R
U T	N	О	A	O S	(F = degrees Fahr 1. Proper cooling time and tempera	enheit)			U 		<u>o</u>	A —	0 _\$_	12 Managaman		oloyee Health oyees and conditional	ll	
		~			1. Froper cooling time and tempera	iture				/				knowledge, resp			i employees,	
	_	_	_	_	2. Proper Cold Holding temperatur	e(41°F/ 45°F)										and exclusion; No dis	scharge from	\vdash
	V				See					•				eyes, nose, and Posted post		nd sink		
		/			3. Proper Hot Holding temperature											ontamination by Ha		
		~			4. Proper cooking time and temperature	ature				/				14. Hands clean Gloves us	ed and propered to to	erly washed/ Gloves uch RTE foo	used properly ds	
		/			5. Proper reheating procedure for h Hours)	ot holding (165°F	F in 2			/						h ready to eat foods of the lowed (APPROVEI		
					,	nrocedures & re	ecords							Gloves used				-
		'			6. Time as a Public Health Control Using ph as control	, procedures & re	corus			ı						ceptible Populations prohibited food not of		
					Approved Sou	irce				/				Pasteurized eggs			nered	
					7. Food and ice obtained from appr		d in			<u> </u>								
	~				good condition, safe, and unadulter destruction AFC	ated; parasite									(Chemicals		
					8. Food Received at proper temperature	ature				Ι.					es; approved	and properly stored	; Washing Fruits	
	•				Confirmed by TT rece	eiving				'				& Vegetables Water				
					Protection from Con	tamination				/				 Toxic substa Watch 	nces properl	y identified, stored a	nd used	
	/				Food Separated & protected, pre preparation, storage, display, and ta	_	od								Wat	er/ Plumbing		
					10 Food contest surfaces and Date		l and			Ι				19. Water from a		ırce; Plumbing instal	led: proper	
3					Sanitized at <u>O ppn</u> ppm/tempe					~				backflow device		-		
	/				11. Proper disposition of returned, reconditioned Discarded	previously served	l or			/				20. Approved Se disposal	ewage/Waste	ewater Disposal Syste	em, proper	
						ndation Items	s (2 Poi	nts) ı	violar	tions	Rea	uire	Cor	rective Action w	ithin 10 day	vs.		
O U	I N	N O	N A	C	Demonstration of Knowle		. (= = ==	R	O	I	N O	N A	C O			re Control/ Identifi	cation	R
Т				S	21. Person in charge present, demo	nstration of know			T				S			sed; Equipment Ade		
	•				and perform duties/ Certified Food 2					/				Maintain Produc	t Temperatu	re	Aquate to	
	/				22. Food Handler/ no unauthorized	persons/ personn	nel			/				28. Proper Date 5 days	C	•		
					Safe Water, Recordkeeping Labeling	and Food Packag	ge			/				Thermal test str	ips	accurate, and calibra	ted; Chemical/	
					23. Hot and Cold Water available:	adequate pressure	e, safe							Digital/ ph		: <u>est strips</u> t, Prerequisite for C	Inquation	
	•				See attached 24. Required records available (she	llstock tags; paras	site			l					•	rmit (Current/ insp	-	
	~				destruction); Packaged Food labele Letters of guarantee	d				/				Posted		` 1		
					Conformance with Appro	ved Procedures										ipment, and Vendin	0	
	_				25. Compliance with Variance, Spe HACCP plan; Variance obtained for	or specialized	and			•				supplied, used		acilities: Accessible	and property	
					processing methods; manufacturer Confirmed completed									Equipped				
					Consumer Adv	isory				/				designed, constr	ucted, and us		e, properly	
					26. Posting of Consumer Advisorie										g Facilities;	installed, maintained	, used/	+
	~				foods (Disclosure/Reminder/Buffer Ca at place of order and on la	Plate)/ Allergen bels now for ra	Label aw	_		'					curb cleaning	g facility provided		1
	T	37	A.T.	-	Core Items (1 Point) Violati	ons Require Con	rrective 1									chever Comes First		-
O U T	I N	N O	N A	C O S	Prevention of Food Co	ntamination		R	O U T	N	N O	N A	C O S		Food	Identification		R
	~				34. No Evidence of Insect contaminanimals	nation, rodent/oth	ier				~			41.Original cont	ainer labelin	g (Bulk Food)		
	/				35. Personal Cleanliness/eating, dri	nking or tobacco	use								Phys	sical Facilities		
W	~				36. Wiping Cloths; properly used a Store fewer number in	nd stored			1					42. Non-Food C	ontact surfac	ces clean		
<u> </u>					37. Environmental contamination		neer		l'	~				Seen 43. Adequate ve	ntilation and	lighting; designated	areas used	+
H	•				Condensation in wif for 38. Approved thawing method		i isel	\dashv		./				44. Garbage and	Refuse prop	perly disposed; facilit	ies maintained	+
					Wic / removing from page				1					Watch dum 45. Physical faci	lities installe	ed, maintained, and c	lean	_
					Proper Use of Use 39. Utensils, equipment, & linens;		ored,		-					Clean under	equipme	nt and shelving constructed, supplied		1
	~				dried, & handled/ In use utensils; I		,		٧	4				To check mix	king valve	in women's rest	room by bake	
					40. Single-service & single-use artiand used	cles; properly sto	ored				,			47. Other Violat	ions			
																		1

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ki	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Dhysical A	ddwarau		City/State		Liconco/Domnit #	Dogo	0 of 0
	nent Name: Thumb 2964 arc sush	i North			City/State Fs	:	License/Permit # Fs 9058	Page	2 of 2
		112111		ERATURE OBS	ERVATIONS				
Item/Loc	ation	Temp F	Item/Location	<u>on</u>	Temp	F Item/Loc	eation_		Temp F
Walk-in	cooler ambient temperature	31°							
Produc	t temp in walk-in cooler	36 degrees							
Top ur	nit ambient inside 35	35°						A	
Lemon/C	Crab meat inside the cold top	37/38°							/AIIAN LECT
Counter	top unit on top holding tuna	39/40 degrees				ZENSHI	Ingre	Tuna S	Saku
Back of y	ou holding cold temps ambient	36°				**COCCUMENT ADVICOTY THE	Openpackage®mute	Defrosting ins	with carbon mate color retents tructions; ation immediat
Sushi r	rice is ph PH controlled	N/a				Me that are an analysis of the second of the		Contains Wild Cau	F. or below
Raw tuna /salmon	sushi beng prepped at 51° reminder that sushi rice is room temp	51				- NSHI			
		OB	SERVATIO	NS AND COR	RECTIVE ACT	IONS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEE	N MADE. YOUR	ATTENTION IS I	DIRECTED TO	THE CONDITIONS OBS	SERVED A	ND
	Hand sink equipped w	/hot wate	r over 10	0°/big from	seeing hot w	ater 120°			
	Employee health is po	ster post	ed at han	d sink					
Noted	Letter of guarantees have not been	updated in the	binder yet /the	y are available on t	he owner cell phone	e. She will make	copies today have them in	the binder	by Monday.
	Confirmed, warning po	osted at p	lace of o	rder and als	o on all pac	kaged item	ns containing rav	w fish	
	Confirmed manager is takir	ng pH of s	ushi rice. da	aily / . Rice wa	s under 3.92 pl	n today keep	ing records of pH da	aily in had	ccp book
	Confirmed, pH meter plus	buffering	solution and	d solutions an	d also distilled	water. Conf	irm metal stem, the	rmomete	er, digital
	Confirmed, use of hat	s /and glo	ves used	I to touch th	e foods				
39	Bamboo rollers for Sushi are wrapped in	saran. It is replac	ed daily prep tim	e does not exceed for	r hours. Extra clean w	rapped bamboo ro	llers should be stored in a con	tainer, not dir	ectly on shelf
10	Tested sanitizer in container with v	wiping cloths a	nd did not find	any residual on te	est strips / remade	sanitizer from th	ree comp sink/ confirmed	d quats to b	e 200 ppm
Note	Discussed Quats binding which is mo	ore of a problem	with cotton tow	els, then microfiber	currently using micro	ofiber towels in the	e sanitizer buckets ahad thr	ree towels in	one bucket
	Advised to always we	t towels v	ith soluti	on before st	oring in the	solution to	prevent quats b	oinding	
	Confirm thawing in walk-in o	cooler at 31	vusing tech	nique on label	for frozen fish.	To remove the	e package to thaw in	side refr	igeration
	Using 5 days expiration	n date fo	r ready to	eat					
42	Need to clean fan guards ir	n walk-in fre	ezer. I said	accumulation	on the outside	was also ice	dripping from cond	enser to	address.
W	To protect all boxes of	food und	er ice fro	m the conde	nser				
42	Minor cleaning of shel								
	Shelving appears to be								
	All food received throu	<u> </u>						persor	nel
Note	Confirmef sushi fish/	rice in rol	ed sushi	to be 51f - υ	sing ph con	trol to mak	e safe at RT		
	Sushi rice being used at room temp being								
	setting up work station the u			e com snd didi	n't test it before	using it / rem	ninded her to always	Test befo	ore using
10	ToVerify at followup or								
.W	Watch area under equ	•							
.w	Color enhancer used fo		arbon moi	noxide this s	hould be trar	nsfered to th	ne. Label as the c	olor enh	nancer!
	Confirming this with FDA								
	To a serious Construction of the serious construction of t								
To confirmSpray bottles are correction before use as well! Received by: Print: Title: Person In Charge/ Owner.								rgo/ Oww.	•
(signature)		/e					Tiue, reison in Chai	ige/ Owner	
Inspected	l by:		Prin	t:					
(signature)	Kelly kírkpa	tríck	\mathcal{RS}				G 1 37 37	II **	
							Samples: Y N	# collect	cu