						Retail	Food Esta	ıblis	shn	nen	nt Ir	spo	ecti	ion Report		First aid Allergy Vomit closed Employee	policy	
		1/2	<u>)</u>)	25	Time in: 11:50	Time out: 1:00	License/P							I	Est. Type	Risk Category	$P_{age} \underline{1} of \underline{2}$	2
					tion: 🗸 1-Routine	2-Follow Up	3-Compla			4-Inv	vestig	atio	n	5-CO/Constr	uction	6-Other	TOTAL/SCOR	
Es	tabli asil	ishm	nent	Nan		C	Contact/Owner N	Name:			100012			× Number of I ✓ Number of V	Repeat Viol	ations:		
Ph	vsic	al A	ddre	ess:		Pest co	ontrol :			lood		G	reas	e trap :		Follow-up: Yes 🗸	19/81/8	B
29			-		Rockwall, TX	$\frac{\text{OWNE}}{\text{ompliance}} \mathbf{IN} = \text{in com}$	r to email	$\mathbf{O} = \mathbf{no}$	-		21-2029	-		ca's/1000gal/4-1		No site \mathbf{R} = repeat vio	plation W- Watch	h
Ma					points in the OUT box for	r each numbered item ority Items (3 Poi	Mark `	'√' a c	hecki	mark	in app	ropria	ate bo	ox for IN, NO, NA, C		site \mathbf{R} = repeat vic ark an \mathbf{X} in appropriat	te box for R	-
Co	mpli	iance N	e Sta N	tus C				R			plian	e Sta			xeecu 5 uu	.93		R
U T	N	0	A	o s	$(\mathbf{F} = \mathbf{d}\mathbf{e})$	nperature for Food legrees Fahrenheit)	Safety	ň		U N T			o s			loyee Health		A
	~				1. Proper cooling time a	and temperature				~				12. Management, knowledge, respon		yees and conditional and reporting	employees;	
3					2. Proper Cold Holding	y temperature(41°F/ 4	45°F)			~				13. Proper use of r eyes, nose, and m		nd exclusion; No dis	charge from	
5					3. Proper Hot Holding t	temperature(135°F)		+						• • •		,		
	~				4. Proper cooking time	-			_						0	ntamination by Har		
	~				5. Proper reheating proc	cedure for hot holdir	ng (165°F in 2	+		~			-		contact wit	h ready to eat foods o		
	~				Hours)					~				alternate method p	properly fol	lowed (APPROVED	Y <u>N</u>)	
	~				6. Time as a Public Hea	alth Control; procedu	ires & records									ceptible Populations		
					Ap	proved Source				~				Pasteurized eggs u	sed when a	rohibited food not of required	fered	
	~				7. Food and ice obtained good condition, safe, an destruction Wieme		asite					1		eggs cook		Chemicals		
					8. Food Received at pro		opings			T					; approved	and properly stored;	Washing Fruits	
	~				check at rece	eipt		Ц		~				& Vegetables		y identified, stored ar	. dd	
			1	1	9. Food Separated & pro	n from Contaminati			3	3				18. TOXIC SUBSTAIN		y identified, stored ar		
	~				preparation, storage, dis										Wate	er/ Plumbing		
	~				10. Food contact surface Sanitized at	ppm/temperature				r	/			backflow device	_	rce; Plumbing install		
	~				11. Proper disposition or reconditioned disca	of returned, previous arded	ly served or			v				20. Approved Sew disposal	age/Waste	water Disposal Syste	m, proper	
0	I	N	N	С	Prie	iority Foundation	n Items (2 Po	nts)		0 I	I N	N	С					R
U T	N	0	Α	O S	Demonstration 21. Person in charge pro	n of Knowledge/ Per				U N T	N O	A	O S	Food 7	'emperatu	re Control/ Identific	cation	
	~				and perform duties/ Cer					r				27. Proper cooling Maintain Product	method us Temperatu	ed; Equipment Ade	quate to	
-	~				22. Food Handler/ no un	nauthorized persons/	personnel				/			28. Proper Date M	arking and	disposition		
										v								
1						ordkeeping and Food Labeling	_			v	/			29. Thermometers Thermal test strip digital		accurate, and calibrat	ted; Chemical/	
	~				23. Hot and Cold Water	Labeling er available; adequate	pressure, safe			-				Thermal test strip digital Permit Re	quiremen	t, Prerequisite for O	peration	
2	~				23. Hot and Cold Water24. Required records av destruction); Packaged	Labeling r available; adequate vailable (shellstock ta Food labeled	pressure, safe ags; parasite			-				Thermal test strip digital Permit Re 30. Food Establis 12/31/202	s quirement hment Per 5	t, Prerequisite for O mit (Current/insp re	peration eport sign posted)	
2	ר ר ר				23. Hot and Cold Water24. Required records av destruction); Packaged	Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Proo 'ariance, Specialized e obtained for special	pressure, safe ags; parasite cedures Process, and lized		2					Thermal test strip digital Permit Re 30. Food Establis 12/31/202 Uto	s quirement hment Per 5 ensils, Equ	t, Prerequisite for O	peration port sign posted) ng	
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Cafe	Physical A 2927	ddress: C Ridge F	Tity/State:	all, TX FS-9339	ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	IONS						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F				
sushi	display/all fish	46-50	stir fry chicken	182	WIC/precooked chicken	41/41				
sushi	i drawers/spicy tuna	41	cold top/shrimp	41	dumplings	41				
S	spicy crab	40	sprouts	41	WIF ambient	4				
2 do	oor cooler/crab	41	corn	41	white freezer	-11				
glass	front cooler/sauce	42	chicken	41						
sou	ıp wells/soup	178	shrimp fried	167						
	broth	154	tofu on ice slurry	40						
ri	ice pot/rice	162	small cooler/tofu 41							
-	-	OB	SERVATIONS AND CORRECTIV	EACTION	NS	1				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
31	Sushi hand sink 10	6F equip	ped /use for hand wash	ing only	/					
42	To clean shelves be	ehind su	shi bar/clean shelf liners	;						
	Sushi display just tu	urned or	and fish cut from coole	r this mo	orning					
	Discussed turning disp	lay on im	mediately upon entering res	taurant i	n the morning/to get the unit o	old				
2	Moved all fish to dra	awers to	cool while unit is coolin	g/once ·	41F will move to display					
	Must cold hold at 4	1F or be	low/will be used first							
26			osted on sushi display o	r on su	shi menu board					
	Sushi rice logs curr									
24	-		n on file for Wismettac/r	leed for	one other vendor					
42	To clean pass thru		•							
18			g/COS to 100ppm chlor	ine						
	Dishwasher sanitizi		• •							
	Gloves used for all									
10		•	d at least every 4 hours							
18 38			e commercial pest contro water/not in standing w							
32			ere discolored/ scored	alei						
42	To clean in/around/									
45										
40	To clean floors and under equipment To use a handled scoop in bulk products/rice instead of a to go cup									
37/32	To discard pans wit									
42										
	Purpose macaroon ice cream sandwiches sold									
Received (signature)	· · · ·		Print:	.	Title: Person In Charge/ Own	er				
	Yanan Sun		Yanan S	Sun	Owner					
Inspected (signature)		ten i	Christy Co	Christy Cortez, RS						
Form EH 04	6 (Revised 09-2015)	<i>z</i> , 1			Samples: Y N # colle	cted				
5 En 00										