

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 6/21/2025	Time in: 11:50	Time out: 1:00	License/Permit # FS-9339	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Basil Cafe			Contact/Owner Name: Yanan Sun		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2927 Ridge Rd Rockwall, TX			Pest control : owner to email	Hood Global/4-21-2025	Grease trap : America's/ 1000gal/4-10-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation    W- Watch Mark the appropriate points in the OUT box for each numbered item    Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS    Mark an <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Wismettac, Bright Springs	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
2					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Basil Cafe		Physical Address: 2927 Ridge		City/State: Rockwall, TX		License/Permit # FS-9339		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		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 drawers/spicy tuna		41	cold top/shrimp		41	dumplings		41	
spicy crab		40	sprouts		41	WIF ambient		4	
2 door cooler/crab		41	corn		41	white freezer		-11	
glass front cooler/sauce		42	chicken		41				
soup wells/soup		178	shrimp fried		167				
broth		154	tofu on ice slurry		40				
rice pot/rice		162	small cooler/tofu		41				
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
31	Sushi hand sink 106F equipped /use for hand washing only								
42	To clean shelves behind sushi bar/clean shelf liners								
	Sushi display just turned on and fish cut from cooler this morning								
	Discussed turning display on immediately upon entering restaurant in the morning/to get the unit cold								
2	Moved all fish to drawers to cool while unit is cooling/once 41F will move to display								
	Must cold hold at 41F or below/will be used first								
26	Need consumer advisory posted on sushi display or on sushi menu board								
	Sushi rice logs current								
24	Letter of parasite destruction on file for Wismettac/need for one other vendor								
42	To clean pass thru curtains/dirty								
18	Sani bucket setup too strong/COS to 100ppm chlorine								
	Dishwasher sanitizing at 50-100ppm chlorine								
	Gloves used for all prep and RTE								
	Sushi rollers/saran changed at least every 4 hours								
18	No home pest sprays/to use commercial pest control only								
38	To thaw under running cool water/not in standing water								
32	To clean cutting boards where discolored/ scored								
42	To clean in/around/on equipment								
45	To clean floors and under equipment								
40	To use a handled scoop in bulk products/rice instead of a to go cup								
37/32	To discard pans with scratched teflon								
42	To clean vent hood filters/some hanging grease								
	Purpose macaroon ice cream sandwiches sold								
Received by: (signature) <i>Yanan Sun</i>									
Print: Yanan Sun									
Title: Person In Charge/ Owner Owner									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y    N    # collected									

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