Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 123	3/2	202	25	Time in: 2:00	Time out: 3:15		icense/Pe							Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{2}_{-}$
Es	tabli	ishm	nent	Nan		2-Follow U		- Complai /Owner N		4-	Inve	stiga	tion		5-CO/Construction * Number of Repeat Violati	6-Other ions:	TOTAL/S	SCORE
_			om		Thai & Sushi B		est control	:		Но	od		Gr	ease	✓ Number of Violations CO	OS: Follow-up: Yes	15/8	5/B
48	9 I-	30	Ro	ckw	vall, TX	Sha	amrock/5-29)-2025/mon		C&V/	5-15-2		G۷	VS/	1000gal/4-30-2025 N	No 🔲	1 377	W7 . 1
M					out = not in corpoints in the OUT box for	each numbered i	item	Mark 'v		eckma	ark in	appro	opriat	e bo	plicable COS = corrected on si x for IN, NO, NA, COS Mark		e box for R	Watch
Co	mpli I	iance N	e Sta	tus C		` `			Requi	_	ompli		Stat	_	ve Action not to exceed 3 days	S		R
U T	N	Ö	A	o s	(F = de	nperature for F egrees Fahrenhe	eit)			U	N	Ö		o s		yee Health		
	~				1. Proper cooling time a	and temperature	e				~				12. Management, food employe knowledge, responsibilities, and		employees;	
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				_				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
F	~				3. Proper Hot Holding t	temperature(135	5°F)								Preventing Cont	amination by Han	ds	
		'			4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly			7
		~			5. Proper reheating prod Hours)	cedure for hot he	nolding (165	°F in 2			~				15. No bare hand contact with ralternate method properly follows:)
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Suscer	otible Populations		
					A	muorod Corres									16. Pasteurized foods used; pro	hibited food not off	ered	
					7. Food and ice obtained	d from approved		ood in							Pasteurized eggs used when req eggs cooked	quirea		
	~				good condition, safe, an destruction Dr Fisl	nd unadulterated		od iii							Che	emicals		
	~				8. Food Received at pro	oper temperature	re				_				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fro	uits
					Protection	from Contami	ination				~				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis			ood							Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at	es and Returnab ppm/temperatur	bles ; Cleane re	ed and			/				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
F	~				11. Proper disposition of reconditioned disc	_	viously serve	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
					uisc	aiu c u												
					Pri	ority Founda	ation Iten	ns (2 Poi	ints) v	iolat	tions	Regi	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O	Pri Demonstration				nts) v	O U	I N	Requ N O	N	C O	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
O U T						of Knowledge	e/ Personnel	l owledge,		О	I N	N	N	C	· ·			R
\mathbf{U}	N			О	Demonstration 21. Person in charge pro	of Knowledge esent, demonstratified Food Ma	e/ Personnel ration of kno anager/ Posto	owledge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used	d; Equipment Adec		R
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Retail Food Establishment Inspection Report

Received by: (signature) Angie Praxaybane	Angie Praxaybane	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: Bomb Thai & Sushi Bar	Physical A	ddress:	City/State: Rockw a	all, TX	License/Permit # PS-9307	age <u>2</u> of <u>2</u>			
Item/Loca	ation	Tomp F	TEMPERATURE OBSERVATION Item/Location		Item/Loca	tion	Temp I			
		Temp F		Temp F						
under counter sushi cooler/eel		41			2 door reach in freezer					
	spicy tuna	41	beef	44	white freezer					
so	up pot/soup	186	under/sprouts	44	white freezer		2			
under co	ounter cooler/ cream cheese	41	chicken	44	rice pot/rice		156			
bar o	cooler/ambient	34	WIC/short rib	/short rib 41		ce pot/rice	209			
sma	ıll glass cooler	39	dumplings	41						
smal	I cold top/ shrimp	37	sprouts	41						
С	urry sauce	38	cooked broccoli	41						
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ΓABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND			
31	Bar hand sink 127F/need soap and paper towels									
	bar 3 comp 130F									
	Sushi hand sink 113F equipped									
42	Need to clean in/ard	ound/or	prep surfaces in sushi	area/foc	od debri	s				
45	To clean walls and	floors in	sushi area							
45	To clean walls, floo	rs in kit	chen							
45/32	Walls above cookling	ne hand	sink/to be made cleana	ıble/ exp	osed d	rywall				
35	To separate person	al items	from restaurant							
45	To clean floor drains	s/ food	debris							
	Cookline hand sink	105+F	equipped							
32	To discard pans wit	h scrate	ched/missing teflon							
39	Watch carbon build	up on c	ooking pans/to clean							
36	To store wiping clot	hs in sa	ni buckets/not on stove	handle	S					
2	Large cold top in co	okline t	o cold hold at 41F or be	low						
42	Need to clean in/ard	ound/on	cooking equipment/ foo	d debris	3					
32	Rusty shelves in W	С								
45	To clean floor in WI	C/lots c	f food debris							
42	To clean inside free	zer/foo	d debris							
35	Avoid screw top bottles for employee drinks/use a cup with lid and straw instead									
	3 comp sink 123F									
	Dishwasher sanitizing at 100ppm chlorine									
	Sushi rice log/current									
34	Some fruit flies/to address									
22	All food servers to h	e								
	Sani bucket at 100ppm chlorine									
Received (signature)		re	Angie Pra	xayba	ane	Title: Person In Charge/ Owner	ner			
Inspected (signature)		tez. 1	Print: Christy Co	ortez.	RS					