

Retail Food Establishment Inspection Report

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

Date: 6/23/2025	Time in: 2:00	Time out: 3:15	License/Permit # FS-9307	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: Sake Bomb Thai & Sushi Bar			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 489 I-30 Rockwall, TX			Pest control : Shamrock/5-29-2025/monthly	Hood C&V/5-15-2025	Grease trap : GWS/1000gal/4-30-2025	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 X 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 Dr Fish/	
	✓				8. Food Received at proper temperature	
		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 <u>100</u> 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 1	
2					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled on file/current	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
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	
1					34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				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	

Received by: (signature) <i>Angie Praxaybane</i>	Print: Angie Praxaybane	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: Sake Bomb Thai & Sushi Bar		Physical Address: 489 I-30		City/State: Rockwall, TX		License/Permit # FS-9307		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
under counter sushi cooler/eel		41	large cold top/chicken		44	2 door reach in freezer		11	
spicy tuna		41	beef		44	white freezer		-4	
soup pot/soup		186	under/sprouts		44	white freezer		2	
under counter cooler/ cream cheese		41	chicken		44	rice pot/rice		156	
bar cooler/ambient		34	WIC/short rib		41	rice pot/rice		209	
small glass cooler		39	dumplings		41				
small cold top/ shrimp		37	sprouts		41				
curry sauce		38	cooked broccoli		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	Bar hand sink 127F/need soap and paper towels								
	bar 3 comp 130F								
	Sushi hand sink 113F equipped								
42	Need to clean in/around/on prep surfaces in sushi area/food debris								
45	To clean walls and floors in sushi area								
45	To clean walls, floors in kitchen								
45/32	Walls above cookline hand sink/to be made cleanable/ exposed drywall								
35	To separate personal items from restaurant								
45	To clean floor drains/ food debris								
	Cookline hand sink 105+F equipped								
32	To discard pans with scratched/missing teflon								
39	Watch carbon buildup on cooking pans/to clean								
36	To store wiping cloths in sani buckets/not on stove handles								
2	Large cold top in cookline to cold hold at 41F or below								
42	Need to clean in/around/on cooking equipment/ food debris								
32	Rusty shelves in WIC								
45	To clean floor in WIC/lots of food debris								
42	To clean inside freezer/food 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 have food handlers license within 30 days of hire								
	Sani bucket at 100ppm chlorine								
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Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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