

Retail Food Establishment Inspection Report

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

Date: 11/21/2025	Time in: 12:40	Time out: 1:35	License/Permit # FS-9308	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: Sushi Box			Contact/Owner Name: Keunsoo Lee		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 886 W Rusk Rockwall, TX			Pest control : Go Eco/11-19-2025	Hood n/a	Grease trap : GoEco/11-21-2025/20gal	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	
W					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, Ocean	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					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	
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 4	
		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 records 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 posted in menu and on display	
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	
	✓				36. Wiping Cloths; properly used and stored	
1					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>Keunsoo Lee</i>	Print: <b>Keunsoo Lee</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sushi Box</b>		Physical Address: <b>886 W Rusk</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-9308</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
small cold top/ginger for reference		41	crawfish		41-51	reach in freezer		17	
onions for reference		42	under/crab		41	small white coffin freezer		-12	
sushi display/salmon		41	tuna		41	white upright freezer		0	
tuna		41	small cold top/pot stickers		35	ice cream freezer		-6	
cream cheese		41	soup hot holding		167	large white coffin freezer		-2	
white fish		41	under counter freezer		-17				
cold top/crab		41-51	2 door ready in cooler/salmon		41				
crab salad		41	crab		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:								
	Front line hand sink 112F equipped								
	Sani bucket setup to 100ppm chlorine								
	Rice in rice pot time stickered/ 4 hours to discard, also rice machine time stickered								
42	To clean under counter cabinets								
42	To clean outside of equipment/ some food debris and grease								
	Sushi rice press (machine) cleaned every 4 hours								
	Gloves used for all prep and RTE								
45	To clean walls (particularly behind air fryers) and floors (under equipment)								
	Watch condition of cutting boards								
W	Don't overstock food in cold tops/COS/to cold hold at 41F or below								
42	Need to clean pass thru curtains behind back area and prep								
42	Need to clean warewash hand sink								
	warewash hand sink 118F								
10	Tp clean strainer basket in dishwasher/food debris and grease contaminating dishes while warewashing								
21	Need certified food manager on duty during prep and service								
	Dishwasher sanitizing at 100ppm chlorine								
	Current test strips 2027 exp								
!	Must remove vacuum sealed fish from packaging PRIOR to thawing								
34	Gap at back door/to address to prevent pest entry								
	Plastic sushi rollers WRS at least every 4 hours/utensils as well and cutting boards/ discussed								
	Deliveries every Tuesday/all products to be used within a week								
37/42	Need to defrost and clean inside white coffin freezer								
	3 comp sink 128F								
39	To use a handled scoop in bulk products								
32	Some rusty shelves in dry storage/under prep tables, some.expised wood in front cabinets/to seal to make cleanable								
35	To store employee drinks low and separate/ not over restaurant food in back storage								
Received by: (signature) <i>Keunsoo Lee</i>			Print: <b>Keunsoo Lee</b>			Title: Person In Charge/ Owner <b>Owner</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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