## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days    Compliance Status   Compliance Status	12/97/P									
Physical Address:  886 W Rusk Rockwall, TX  Pest control:  Go Eco/11-19-2025  Rease trap:  Go Eco/11-21-2025/20gal  No Individed in the properties of the appropriate points in the OUT box for each numbered item  No = not observed  NA = not applicable  NA = not applicable  COS = corrected on site  Rearey  Mark '' a checkmark in appropriate box for IN, NO, NA, COS  Mark and in appropriate Status  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status  Compliance Status  O I N N C U N O A O S COS CONTROLL IN NO NA COS	12/97/P									
886 W Rusk Rockwall, TX  Go Eco/11-19-2025    No	。同 13/07/D									
Mark the appropriate points in the OUT box for each numbered item    Mark the appropriate points in the OUT box for each numbered item   Mark '\sqrt{'} a checkmark in appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark an   In appropriate box for IN, NO, NA, COS   Mark										
O I N N O A O S Time and Temperature for Food Safety T O I N O A O S Employee Health  1. Proper cooling time and temperature  1. Proper cooling time and temperature  1. Proper cooling time and temperature	Mark the appropriate points in the OUT box for each numbered item  Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS  Mark any in appropriate box for R									
T S (F = degrees Fahrenheit)  T S 1. Proper cooling time and temperature  12. Management, food employees and conditions and temperature	R									
	itional employees;									
knowledge, responsibilities, and reporting										
2. Proper Cold Holding temperature(41°F/45°F)  2. Proper Cold Holding temperature(41°F/45°F)  13. Proper use of restriction and exclusion; leyes, nose, and mouth	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
3. Proper Hot Holding temperature(135°F)  Preventing Contamination b										
4. Proper cooking time and temperature  4. Proper cooking time and temperature  14. Hands cleaned and properly washed/ Glioves used	1 1 7									
5. Proper reheating procedure for hot holding (165°F in 2 Hours)  5. Proper reheating procedure for hot holding (165°F in 2 alternate method properly followed (APPRO)										
6. Time as a Public Health Control; procedures & records  Highly Susceptible Popula	ations									
Approved Source  16. Pasteurized foods used; prohibited food Pasteurized eggs used when required NO eggs	not offered									
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite  Chemicals										
destruction Dr Fish, Ocean  8. Food Received at proper temperature  17. Food additives; approved and properly s	tored, Washing Emits									
check at receipt	tored, washing Fluits									
Protection from Contamination 18. Toxic substances properly identified, sto	ored and used									
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  Water/ Plumbing										
3 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature 19. Water from approved source; Plumbing backflow device	installed; proper									
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposal disposal	System, proper									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	[ ]									
O I N N C U N O A O Demonstration of Knowledge/ Personnel R O I N N C U N O A O Food Temperature Control/ Ide	entification R									
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted  27. Proper cooling method used; Equipment Maintain Product Temperature	nt Adequate to									
22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition										
	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	anorated, Chemical									
Thermal test strips  23. Hot and Cold Water available; adequate pressure, safe  Permit Requirement, Prerequisite	for Operation									
Safe water, Recordkeeping and Food Package  Labeling  Thermal test strips  23 Hot and Cold Water available: adequate pressure safe	for Operation									
Thermal test strips  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  23. Hot and Cold Water available; adequate pressure, safe  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2025)  Utensils, Equipment, and Variance, Specialized Process, and  31. Adequate handwashing facilities: Access	for Operation insp report sign posted) Vending									
Thermal test strips  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  Thermal test strips  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2025)  Utensils, Equipment, and Vermit in the procedure in the pr	for Operation insp report sign posted) Vending									
Thermal test strips  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  Thermal test strips  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/name)  12/31/2025  Utensils, Equipment, and Variance supplied, used  31. Adequate handwashing facilities: Access supplied, used	for Operation insp report sign posted)  Vending sible and properly eanable, properly									
Thermal test strips  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  Thermal test strips  Permit Requirement, Prerequisite  10. 30. Food Establishment Permit (Current/striple)  12/31/2025  Utensils, Equipment, and Variance, Specialized process, and supplied, used  31. Adequate handwashing facilities: Access supplied, used	for Operation insp report sign posted)  Vending sible and properly eanable, properly ained, used/									
Thermal test strips  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/Buffet 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	for Operation insp report sign posted)  Vending sible and properly canable, properly ained, used/									
Thermal test strips    23. Hot and Cold Water available; adequate pressure, safe	for Operation insp report sign posted)  /ending sible and properly canable, properly ained, used/ed  First									
Thermal test strips    23. Hot and Cold Water available; adequate pressure, safe	for Operation insp report sign posted)  /ending sible and properly canable, properly ained, used/ed  First									
Thermal test strips    23. Hot and Cold Water available; adequate pressure, safe   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled reCOrds current   12/31/2025   30. Food Establishment Permit (Current/12/31/2025   12/31	for Operation insp report sign posted)  /ending sible and properly canable, properly ained, used/ed  First									
Thermal test strips  To so, the strip strip (Current/ 12/31/2025  Utensils, Equipment, and Voicurent/ 12/31/2025  Thermal test strips  To so, the strip strip (Current/ 12/31/2025  Thermal test strips  To so, the strip strip (Current/ 12/31/2025  Thermal test strips  30. Food Establishment Permit (Current/ 12/31/2025  Utensils, Equipment, and Voicurent/ 12/31/2025  Thermal test strips  30. Food Establishment Permit (Current/ 12/31/2025  Thermal test strips  30. Food Establishment Permit (Current/ 12/31/2025  Utensils, Equipment, and Voicurent/ 12/31/2025  Thermal test strips  30. Food Establishment Permit (Current/ 12/31/2025  Utensils, Equipment, and Voicurent/ 12/31/2025  Thermal test strips  30. Food Establishment Permit (Current/ 12/31/2025  Testing and Non-food Contact surfaces cle designed, constructed, and used	for Operation insp report sign posted)  Vending sible and properly eanable, properly ained, used/ed  First  R									
Thermal test strips    23. Hot and Cold Water available; adequate pressure, safe   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled reCOrds current destruction; Packaged Food and Non-food Contact surfaces cle designed, constructed, and used    26. Posting of Consumer Advisories; raw or under cooked foods, (Disclosure/Reminder/Buffet Plate) Allergen Label posted in menu and on display    26. Posting of Consumer Advisories; raw or under cooked foods, (Disclosure/Reminder/Buffet Plate) Allergen Label Service sink or curb cleaning facility provided in menu and on display    26. Posting of Consumer Advisories; raw or under cooked foods, (Disclosure/Reminder/Buffet Plate) Allergen Label Service sink or curb cleaning facility provided in menu and on display    26. Posting of Consumer Advisories; raw or under cooked designed, constructed, and used    26. Posting of Consumer Advisories; raw or under cooked designed, constructed, and used    27. No	for Operation insp report sign posted)  Vending sible and properly canable, properly ained, used/ led  First  R  nated areas used									
Consumer Advisory   26. Posting of Consumer Advisory   27. No   No   No   No   No   No   No   No	for Operation insp report sign posted)  Vending sible and properly canable, properly ded  First  R  nated areas used facilities maintained									
Consumer Advisory   26. Posting of Consumer Advisory   27. Posted in menu and on display   28. No. Food Identification   29. Prevention of Food Contamination   29. Prevention of Food Contamination   29. Prevention and ighting; design   29. No. Food Identification   29. Physical Facilities   20. No. Food Contact surfaces clean   20. No. Food	for Operation insp report sign posted)  Vending sible and properly ained, used/ed  First  R  nated areas used facilities maintained and clean									

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

Form EH-06 (Revised 09-2015)

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	ment Name: ni Box	Physical A 886 V	V Rusk	Ro	<sup>/State:</sup> OCkwa	II, TX	License/Permit # FS-9308	Page	e <u>2</u> of <u>2</u>
Item/Loc	action	Town E	TEMPERATURE OBSERVA			Item/Loca	tion		Temp F
		Temp F			Temp F			~ r	
small cold top/ginger for reference		41	crawfish	4	11-51	<sup>51</sup> reach in fre			17
onions for reference		42	under/crab	der/crab 4		small	white coffin fre	ezer	-12
sushi display/salmon		41	tuna		41	white	e upright free	zer	0
tuna		41	small cold top/pot sticker	s	35	ice c	cream free:	zer	-6
cream cheese		41	soup hot holding	,	167	large	white coffin free	zer	-2
white fish		41	under counter freeze	r	-17				
cold top/crab		41-51	2 door ready in cooler/salmo	n	41				
	crab salad	41	crab		41				
		OB	SERVATIONS AND CORRECT	TIVE A	ACTION	IS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION	IS DIREC	CTED TO TI	HE CONDITIONS OBSER	RVED A	ND
	Front line hand sink	112F e	guipped						
	Sani bucket setup t		• • •						
	•		ed/ 4 hours to discard,	also	o rice	machir	ne time stickere	d	
42	To clean under cou	nter cab	pinets						
42	To clean outside of	equipm	ent/ some food debris	and	greas	se			
	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 sin								
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	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								
27/42	Deliveries every Tuesday/all products to be used within a week  Need to defrost and clean inside white coffin freezer								
31/42		Clean	riside write comit freez	<u> </u>					
39	•	3 comp sink 128F To use a handled scoop in bulk products							
32		-	der prep tables, some.expised	d wor	nd in fro	nt cahinet	s/to seal to make cle	anahla	<del></del>
35									
	To store employee drinks low and separate/ not over restaurant food in back storage								
Received			Print:		•		Title: Person In Charge	/ Owner	
(signature)	Keunsoo Lee		Keunso	00	Le	e	Owner		
Inspected (signature)		ton 1	RS Christy C	`Or	toz	DC.			
	6 (Revised 09-2015)	cez, 1	Commisty C	וטי	ι <del>σ</del> ∠,	110	Samples: Y N	# collect	ed