

Retail Food Establishment Inspection Report

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

| | | | | | | | | | | | | | | | |
|---|----|------------------|----|-------------------|--|--|--|---------------------------|-----------|---|---------------|---|---------------------------|-------------|---|
| Date: 12/23/2025 | | Time in: 2:35 | | Time out: 3:50 | | 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: ____ | | | | 10/90/A | |
| Physical Address: 2927 Ridge Rd Rockwall, TX | | | | | | Pest control : Rentokil/monthly/ owner to email | | Hood Global/12-15-2025 | | Grease trap : America's/ 1000gal/10-6-2025 | | 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 | | | | | | | | | | | | R | | | |
| OUT | IN | NO | NA | COS | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | | | | | R |
| | ✓ | | | | 1. Proper cooling time and temperature | | | | | | | | | | |
| | ✓ | | | | 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 <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 | Demonstration of Knowledge/ Personnel | | | | | | | | | | 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 | | | | | | | | | | |
| | ✓ | | | | 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 | | | | | | | | | | |
| | ✓ | | | | 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 | Prevention of Food Contamination | | | | | | | | | | 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 | | | | | | | | | | |
| | ✓ | | | | 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 | | | | | | | | | | |
| OUT | IN | NO | NA | COS | Food Identification | | | | | | | | | | 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

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|--|---------------------------|---|
| 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/crab | | 40 | soup pots | | 175 | under/garlic | | 40 | |
| eel/salmon | | 40/41 | soup pots | | 178 | WIF ambient | | -10 | |
| tuna | | 41 | on ice/tofu | | 399 | WIC/chicken | | 40 | |
| sushi drawers/salmon | | 41 | small residential cooler/dumpling | | 32 | peppers for reference | | 42 | |
| spicy crab | | 41 | white chest freezer | | -10 | dumplings | | 41 | |
| 2 door cooler/crab | | 42 | line cold top/sprouts | | 40 | | | | |
| glass front cooler | | 39 | shrimp | | 40 | | | | |
| rice pot/rice | | 166 | chicken | | 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: | | | | | | | | |
| | Sushi hand sink 108F equipped | | | | | | | | |
| 42 | To clean shelves behind sushi bar/clean shelf liners | | | | | | | | |
| 14 | Avoid re-use of gloves, one time use only | | | | | | | | |
| | Warewash hand sink 103F equipped | | | | | | | | |
| 29 | Expired test strips 10/2025 | | | | | | | | |
| | Sani bucket setup to 100ppm chlorine | | | | | | | | |
| 45 | To clean floor drains/food debris | | | | | | | | |
| | Sushi rice logs current | | | | | | | | |
| | Letter of parasite destruction on file for Wismettac/good till April 2026 | | | | | | | | |
| 42 | To clean pass thru curtains/dirty | | | | | | | | |
| 39 | To store rice spoons dry/not in standing water | | | | | | | | |
| | Dishwasher sanitizing at 50-100ppm chlorine | | | | | | | | |
| | Gloves used for all prep and RTE | | | | | | | | |
| | Sushi rollers/saran changed at least every 4 hours | | | | | | | | |
| | 3 comp sink 116F | | | | | | | | |
| | Prep hand sink 115F | | | | | | | | |
| 32 | To clean cutting boards where discolored/ scored | | | | | | | | |
| 42 | To clean in/around/on equipment | | | | | | | | |
| 45 | To clean floors and under equipment | | | | | | | | |
| | | | | | | | | | |
| 32 | To discard pans with scratched teflon | | | | | | | | |
| 39 | Avoid storing knives between equipment | | | | | | | | |
| | Purpose macaroon ice cream sandwiches sold | | | | | | | | |
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| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| 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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