

# Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/23/2025	Time in: 2:35	Time out: 3:50	License/Permit # FS-9339	Est. Type	Risk Category	Page 1 of 2																																																																																																																																																																																																								
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						TOTAL SCORE																																																																																																																																																																																																								
Establishment Name: Basil Cafe			Contact/Owner Name: Yanan Sun			* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____																																																																																																																																																																																																								
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																																																																																																																																																																																																														
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## Retail Food Establishment Inspection Report

Received by: (signature) <i>Yanan Sun</i>	Print: <b>Yanan Sun</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>Basil Cafe</b>	Physical Address: <b>2927 Ridge</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9339</b>	Page <u>2</u> of <u>2</u>
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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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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)