

Retail Food Establishment Inspection Report

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

Date: 12/16/2025	Time in: 1:20	Time out: 2:20	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/11-17-2025	Hood C&V/11-19-2025	Grease trap : GWS/1000gal/10-7-2025	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/Southern Star	
	✓				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	R	
	✓				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 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	
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>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/salmon		41	large cold top/chicken		41/42	2 door reach in freezer		5	
salmon		40	shrimp		42	white freezer		2	
soup pot/soup		196	under/sprouts		41	white freezer		-16	
under counter cooler/ cream cheese		41	mushrooms		41	rice pot/rice		158	
bar cooler/ambient		36	WIC/raw beef		41	white freezer		-2	
small glass cooler		35	dumplings /peanut sauce		41/41	rice pot/rice		202	
small cold top/ peas		39	sprouts/cut tomatoes		40/41	white freezer		12	
cut tomatoes/sauce		41/40	cooked broccoli		42				
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 120F/need to keep accessible/have been using 3 comp sink/discussed								
19	Bar 3 comp sink leaking continuously/ to repair								
	Sushi hand sink 108F 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 117F equipped /drink hand sink 113F 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								
27	Chicken cooled an hour previous at 81/on ice but ice had melted/discussed must aggressively cool 2 hours to 70 then 4 hours to 41F or below/COS by placing in WIC								
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 storing personal drinks over cold top/instead store low and separate								
	3 comp sink 120F								
	Dishwasher sanitizing at 100ppm chlorine								
	Sushi rice log/current								
34	Some fruit flies/to address								
W	To label all spray bottles/COS								
	Sani bucket at 100ppm chlorine								
2	Do not leave eggs on counter/must cold hold in coolers/pull out as needed during lunch rush, etc (5 out on counter in pan) COS								
37	To defrost white freezer								
37	Need to store items 6 inches off of floor to clean								
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				Samples: Y N # collected		

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