

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: 12/16/2025	Time in: 1:20	Time out: 2:20	License/Permit # FS-9307	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: 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																																																																																																																																																																																																																															
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Time and Temperature for Food Safety (F = degrees Fahrenheit)</td> <td>R</td> </tr> <tr> <td colspan="6">1. Proper cooling time and temperature</td> </tr> <tr> <td colspan="6">2. Proper Cold Holding temperature(41°F/ 45°F)</td> </tr> <tr> <td colspan="6">3. Proper Hot Holding temperature(135°F)</td> </tr> <tr> <td colspan="6">4. Proper cooking time and temperature</td> </tr> <tr> <td colspan="6">5. Proper reheating procedure for hot holding (165°F in 2 Hours)</td> </tr> <tr> <td colspan="6">6. Time as a Public Health Control; procedures & records</td> </tr> <tr> <td colspan="6" style="text-align: center;">Approved Source</td> </tr> <tr> <td colspan="6">7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dr Fish/Southern Star</td> </tr> <tr> <td colspan="6">8. Food Received at proper temperature check at receipt</td> </tr> <tr> <td colspan="6" style="text-align: center;">Protection from Contamination</td> </tr> <tr> <td colspan="6">9. Food Separated & protected, prevented during food preparation, storage, display, and tasting</td> </tr> <tr> <td colspan="6">10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature</td> </tr> <tr> <td colspan="6">11. Proper disposition of returned, previously served or reconditioned discarded</td> </tr> </table>						Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						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 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 100 ppm/temperature						11. Proper disposition of returned, previously served or reconditioned discarded						<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Employee Health</td> <td>R</td> </tr> <tr> <td colspan="6">12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting</td> </tr> <tr> <td colspan="6">13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</td> </tr> <tr> <td colspan="6" style="text-align: center;">Preventing Contamination by Hands</td> </tr> <tr> <td colspan="6">14. Hands cleaned and properly washed/ Gloves used properly gloves used</td> </tr> <tr> <td colspan="6">15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)</td> </tr> <tr> <td colspan="6" style="text-align: center;">Highly Susceptible Populations</td> </tr> <tr> <td colspan="6">16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked</td> </tr> <tr> <td colspan="6" style="text-align: center;">Chemicals</td> </tr> <tr> <td colspan="6">17. Food additives; approved and properly stored; Washing Fruits & Vegetables</td> </tr> <tr> <td colspan="6" style="text-align: center;">Water/ Plumbing</td> </tr> <tr> <td colspan="6">18. Toxic substances properly identified, stored and used</td> </tr> <tr> <td colspan="6">19. Water from approved source; Plumbing installed; proper backflow device</td> </tr> <tr> <td colspan="6">20. Approved Sewage/Wastewater Disposal System, proper disposal</td> </tr> </table>		Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						Employee Health					R	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						Preventing Contamination by Hands						14. Hands cleaned and properly washed/ Gloves used properly gloves used						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)						Highly Susceptible Populations						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked						Chemicals						17. Food additives; approved and properly stored; Washing Fruits & Vegetables						Water/ Plumbing						18. Toxic substances properly identified, stored and used						19. Water from approved source; Plumbing installed; proper backflow device						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
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 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 100 ppm/temperature																																																																																																																																																																																																																															
11. Proper disposition of returned, previously served or reconditioned discarded																																																																																																																																																																																																																															
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
Employee Health					R																																																																																																																																																																																																																										
12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting																																																																																																																																																																																																																															
13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth																																																																																																																																																																																																																															
Preventing Contamination by Hands																																																																																																																																																																																																																															
14. Hands cleaned and properly washed/ Gloves used properly gloves used																																																																																																																																																																																																																															
15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)																																																																																																																																																																																																																															
Highly Susceptible Populations																																																																																																																																																																																																																															
16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked																																																																																																																																																																																																																															
Chemicals																																																																																																																																																																																																																															
17. Food additives; approved and properly stored; Washing Fruits & Vegetables																																																																																																																																																																																																																															
Water/ Plumbing																																																																																																																																																																																																																															
18. Toxic substances properly identified, stored and used																																																																																																																																																																																																																															
19. Water from approved source; Plumbing installed; proper backflow device																																																																																																																																																																																																																															
20. Approved Sewage/Wastewater Disposal System, proper disposal																																																																																																																																																																																																																															
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																																																																																																																																																																																																																															
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Demonstration of Knowledge/ Personnel</td> <td>R</td> </tr> <tr> <td colspan="6">21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1</td> </tr> <tr> <td colspan="6">22. Food Handler/ no unauthorized persons/ personnel 4</td> </tr> <tr> <td colspan="6" style="text-align: center;">Safe Water, Recordkeeping and Food Package Labeling</td> </tr> <tr> <td colspan="6">23. Hot and Cold Water available; adequate pressure, safe</td> </tr> <tr> <td colspan="6">24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled on file/current</td> </tr> <tr> <td colspan="6" style="text-align: center;">Conformance with Approved Procedures</td> </tr> <tr> <td colspan="6">25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions</td> </tr> <tr> <td colspan="6" style="text-align: center;">Consumer Advisory</td> </tr> <tr> <td colspan="6">26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu</td> </tr> </table>						Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						Demonstration of Knowledge/ Personnel					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/Buffet Plate)/ Allergen Label in menu						<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Food Temperature Control/ Identification</td> <td>R</td> </tr> <tr> <td colspan="6">27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</td> </tr> <tr> <td colspan="6">28. Proper Date Marking and disposition</td> </tr> <tr> <td colspan="6">29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</td> </tr> <tr> <td colspan="6" style="text-align: center;">Permit Requirement, Prerequisite for Operation</td> </tr> <tr> <td colspan="6">30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025</td> </tr> <tr> <td colspan="6" style="text-align: center;">Utensils, Equipment, and Vending</td> </tr> <tr> <td colspan="6">31. Adequate handwashing facilities: Accessible and properly supplied, used</td> </tr> <tr> <td colspan="6">32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td colspan="6">33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided</td> </tr> </table>		Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						Food Temperature Control/ Identification					R	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						28. Proper Date Marking and disposition						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						Permit Requirement, Prerequisite for Operation						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025						Utensils, Equipment, and Vending						31. Adequate handwashing facilities: Accessible and properly supplied, used						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																					
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
Demonstration of Knowledge/ Personnel					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/Buffet Plate)/ Allergen Label in menu																																																																																																																																																																																																																															
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
Food Temperature Control/ Identification					R																																																																																																																																																																																																																										
27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature																																																																																																																																																																																																																															
28. Proper Date Marking and disposition																																																																																																																																																																																																																															
29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																																																																																																																																																																																																																															
Permit Requirement, Prerequisite for Operation																																																																																																																																																																																																																															
30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025																																																																																																																																																																																																																															
Utensils, Equipment, and Vending																																																																																																																																																																																																																															
31. Adequate handwashing facilities: Accessible and properly supplied, used																																																																																																																																																																																																																															
32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																															
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																																																																																																																																																																																															
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																																																																																																																																																																																																																															
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Prevention of Food Contamination</td> <td>R</td> </tr> <tr> <td colspan="6">34. No Evidence of Insect contamination, rodent/other animals</td> </tr> <tr> <td colspan="6">35. Personal Cleanliness/eating, drinking or tobacco use</td> </tr> <tr> <td colspan="6">36. Wiping Cloths; properly used and stored</td> </tr> <tr> <td colspan="6">37. Environmental contamination</td> </tr> <tr> <td colspan="6">38. Approved thawing method</td> </tr> <tr> <td colspan="6" style="text-align: center;">Proper Use of Utensils</td> </tr> <tr> <td colspan="6">39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used</td> </tr> <tr> <td colspan="6">40. Single-service & single-use articles; properly stored and used</td> </tr> </table>						Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						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						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						40. Single-service & single-use articles; properly stored and used						<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="5">Compliance Status</td> <td>R</td> </tr> <tr> <td>O</td><td>I</td><td>N</td><td>N</td><td>C</td><td></td> </tr> <tr> <td>U</td><td>N</td><td>O</td><td>A</td><td>O</td><td></td> </tr> <tr> <td>T</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td colspan="5">Food Identification</td> <td>R</td> </tr> <tr> <td colspan="6">41.Original container labeling (Bulk Food)</td> </tr> <tr> <td colspan="6" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td colspan="6">42. Non-Food Contact surfaces clean</td> </tr> <tr> <td colspan="6">43. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td colspan="6">44. Garbage and Refuse properly disposed; facilities maintained</td> </tr> <tr> <td colspan="6">45. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td colspan="6">46. Toilet Facilities; properly constructed, supplied, and clean</td> </tr> <tr> <td colspan="6">47. Other Violations</td> </tr> </table>		Compliance Status					R	O	I	N	N	C		U	N	O	A	O		T						Food Identification					R	41.Original container labeling (Bulk Food)						Physical Facilities						42. Non-Food Contact surfaces clean						43. Adequate ventilation and lighting; designated areas used						44. Garbage and Refuse properly disposed; facilities maintained						45. Physical facilities installed, maintained, and clean						46. Toilet Facilities; properly constructed, supplied, and clean						47. Other Violations																																																																	
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
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																																																																																																																																																																																																																															
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used																																																																																																																																																																																																																															
40. Single-service & single-use articles; properly stored and used																																																																																																																																																																																																																															
Compliance Status					R																																																																																																																																																																																																																										
O	I	N	N	C																																																																																																																																																																																																																											
U	N	O	A	O																																																																																																																																																																																																																											
T																																																																																																																																																																																																																															
Food Identification					R																																																																																																																																																																																																																										
41.Original container labeling (Bulk Food)																																																																																																																																																																																																																															
Physical Facilities																																																																																																																																																																																																																															
42. Non-Food Contact surfaces clean																																																																																																																																																																																																																															
43. Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																															
44. Garbage and Refuse properly disposed; facilities maintained																																																																																																																																																																																																																															
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

Form EH-06 (Revised 09-2015)