Follow-up fee of \$50.00 is required after 1st Followup								Retail Food Establishment Inspection Report [City of Rockwall [e out: License/Permit # Est. Type										 First aid kit Allergy policy/training Vomit clean up Employee health Risk Category 			
	09/09/2020 11:16 11:55 FS 9												Sushi High Page 1			2					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N									4-I	nves	tiga	tion	1 [5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE		
AFC	AFC sushi @Tom Thumb 2964 AFC / TT							vanic							✓ Number of V		COS:	1/99//	Δ		
	Physical Address: Pest control : Store N Goliad Store Compliance Status: Out = not in compliance IN = in compliance NO								Hood Grease Na Store		se trap : Follow-up: Yes No		1/00//								
Mark				Statu: e poin	s: Out = not in co ts in the OUT box for	mpliance IN	= in correct ite	ompliance m	e N Mark	$\mathbf{O} = \mathbf{n}$ \mathbf{V} in							$\begin{array}{l} \text{oplicable} & \text{COS} = c\\ \text{O, NA, COS} \end{array}$	orrected or M	ark an \mathbf{R} = repeat vice	plation W- Wate	ch
				-						-	uire	Im	medi	iate	Cor	recti	ive Action not to ex	xceed 3 d	ays		
Comp O I U N T	1	N N	C 0	C O S Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		0	mpli: I N	N O	N C						R
	V		1. Proper cooling time and temperature									~				knowledge, responsibilities, and reporting					
r	•			Se	2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) See						-	(~				13. Proper use of revers, nose, and me Policy	of restriction and exclusion; No discharge from d mouth			
	V			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by H									
	V				Proper cooking time	*					١	W	14. Hands cleaned and properly washed/ Glo Reminder to wash before do				<u>n before donn</u>	ing gloves			
		V	•	Ho	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							(~		15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y Gloves used						
~				o. Prej	Time as a Public Hea p only / using ph	alth Control	; proce	edures &	records								Highly Susceptible Populations				
	Approved Source								P					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs used							
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction														Chemicals						
V	•				Food Received at pro	oper temper	ature					(~				& Vegetables Water only	,	and properly stored;	-	
			-			n from Con					<u>'</u>	W							ly identified, stored an ssed using per la		
-	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 								Water/ Plumbing					ter/ Plumbing							
~	•			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 300						•	~	19. Water from approved source; Plumbing installed; prope backflow device City inspected									
	v				Proper disposition of onditioned Disc	of returned,	previo	ously serv	red or			•	~				20. Approved Sew disposal	age/Waste	ewater Disposal Syste	m, proper	
0 1	1	I N	C	<u>.</u>	Pri	iority Fou	ndat	ion Ite	ms (2 Po	oints) R		_		Req1	uire N	Cor C	rrective Action with	hin 10 day	ys		R
U N T		Â			Demonstration		0			Ň			N	0	A	o s	Food T	'emperatu	re Control/ Identific	ation	Ň
~				anc 1	Person in charge pr l perform duties/ Ce cfm Food Handler/ no u	rtified Food	Mana	iger (CFN	4)		_	(~				27. Proper cooling Maintain Product 728. Proper Date M	Temperatu		quate to	
	22. Food Handler/ no unauthorized persons/ personnel All employees Safe Water, Recordkeeping and Food Package						_	(~ ~	_			Using day of I	but also provided,		ed; Chemical/	-				
		Т	1	23.	. Hot and Cold Wate	Labeling er available;	adequa	ate pressi	ure, safe				-			-	Ph meter ar	nd ther		<i>4</i>	-
~	•			24. des	Required records a struction); Packaged	vailable (she	ellstocl						~					-	nt, Prerequisite for O rmit (Current/ insp s	-	
					<u>etter</u> Conformance												Ute		upment, and Vendin		
~				HA	Compliance with V ACCP plan; Variance ocessing methods; m Ogs checked	e obtained for	or spec	cialized	ss, and			(~				31. Adequate hand supplied, used Supplied	lwashing f	acilities: Accessible a	nd properly	
			• •		Con	sumer Adv	·					(~				designed, construc Watch	ted, and u			
				foo	Posting of Consum- ods (Disclosure/Rem osting and on labe	inder/Buffe							~				Service sink or cur		installed, maintained, g facility provided	used/	
		-			-		ons R	equire C	Corrective	e Acti	on N	lot t	to Ex	ccee	d 90) Da	Deli ys or Next Inspecti	ion , Whi	chever Comes First		
O I U N T					Prevention	of Food Co	ntami	ination		R		O U T	I N	N O	N A	C O S		Food	Identification		R
ľ	1	T			No Evidence of Ins	ect contami	nation	, rodent/o	other				~			5	41.Original contain	ner labelin	ig (Bulk Food)		Т
V	1			35.	Personal Cleanlines	-	-		co use				-		1			Phys	sical Facilities		
	1			36. No	Wiping Cloths; pro	perly used a	nd sto	ored				1					42. Non-Food Con area over tabl	e on she	elving		
	V	/		37. W	Environmental cont atch	tamination							~				Watch		l lighting; designated a		
~	•			38. Th	Approved thawing awing inside	method coolers							~						perly disposed; faciliti		
					Prop	er Use of U						W					Watch see ab	ove	ed, maintained, and cl		
				dri	Utensils, equipmen ed, & handled/ In us	se utensils;	oroper	ly used				(~				46. Toilet Facilitie Equipped	s; properly	y constructed, supplied	d, and clean	
					Single-service & single	ngle-use art	icles; p	properly s	stored								47. Other Violation	ns			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mang Za Hliang	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: AFC sushi Tom Thumb		Physical A N Goli		City/State: Rockwa		License/Permit # Fs 9059	Page_	of			
		N GOI	TEMPERATURE OBSERVA			100000					
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>			
Wif -14	1	-14	Back up case	34/35							
Rea	ach in coolers	32									
	Tuna	38									
С	old top unit	30's									
(Crab meat	34									
Cu	stomer case	30's									
l											
T.			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESNOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AN	D			
	Hot water 116 at prep / 100 at hand sink / three comp 124										
	Three comp sanitizer 300 ppm - label indicates 150-400 ppm										
	Great date marking in cooler										
	1 cfm										
	Letter of guarantee January 2020										
	Sushi rice log -3.9										
	Dshs food Maint license										
	Haccp book										
	Consumer advisory and allergy posting on window										
	Dumplings are precooked before										
	Changing Saran on bamboo every 4 hrs or less										
	Using spray bottle and not bucket of sanitizer - spraying and wiping off - pet label it is to air dry Read labels and product is to remain wet for 60 seconds - then air dry										
Received (signature)	See ahow	/0	Print:			Title: Person In Charge/	Owner				
Inspected	by:		Print:								
(signature)	by: Kelly Kirkpo	ıtríck	$\langle \mathcal{RS} $			Samples: V N #	collecto	d			
	(Revised 09-2015)		1			Samples: Y N #	collecte	u			