Retail Food Establishment Inspection Report Image: Constraint of the second																						
Date: Time in: Time out: License/P 12/15/2023 12:30 1:50 FS-9										E	Est. Type	Ris	sk Catego	ory	Page _	<u>1of_</u>	2					
Pı	Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compl				Complai	nt	4	-Inve	estiga	atio	n	5-CO/Constru			6-Othe	r 🗌	ТОТА	L/SCO	RE			
Establishment Name: Contact/Owner N Basil Cafe Jingling Che											★ Number of F✓ Number of V		COS: _			16/	21	/R				
	Physical Address: Pest control : 2927 Ridge Rd Rockwall, TX Rentokil/10-2023									ood Kitchen/*	10-9-202			se trap : ica's/1000gal/10-9	9-2023	Follov No	w-up: Y	es 🗸	10/	04/		
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationWMark the appropriate points in the OUT box for each numbered itemMark to a checkmark in appropriate box for IN, NO, NA, COSMark and in appropriate box for IN, NO, NA, COSMark and in appropriate box for IN, NO, NA, COS												V- Wate R	ch									
Ce	Priority Items (3 Points) violations								Requ		<i>mmee</i> Compl				tive Action not to ex	xceed 3 da	ys					
O U T	0 I N N C U N O A O Time and Temperature for Food Safety (E. degree Education)						R) I J N	N O	N A	C O S		Emp	loyee l	Health		R				
1	Image: Second system Image: Second system Image: Second system Image: Second system Image: Second system Image: Second system Image: Second system Image: Second system Image: Second system								~			5	 Management, food employees and conditional employee knowledge, responsibilities, and reporting 						es;	T		
2		2. Proper Cold Holding temperature(41°F/45°F)													13. Proper use of restriction and exclusion; No discharge from						om	-
3	_	3. Proper Hot Holding temperature(135°F)								_	~				eyes, nose, and mouth							
	~	4. Proper cooking time and temperature									~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prope						erly	
		~			5. Proper reheating pro Hours)	cedure for hot hold	ding (165°)	F in 2		-					15. No bare hand contact with ready to eat foods or approved							
		~			,	ecords		_	alternate method properly followed (APPROVED													
_	6. Time as a Public Health Control; procedures & reco current, records kept												<u> </u>	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered								
				Approved Source 7. Food and ice obtained from approved source; Food in							~				Pasteurized eggs used when required eggs cooked							
	~				good condition, safe, and	nd unadulterated; p	parasite									С	hemic	als				
	./		Bit Springs 8. Food Received at proper temperature												17. Food additives & Vegetables	; approved	and pr	operly s	tored;	Washing	Fruits	
								3	~				18. Toxic substances properly identified, stored and used						_			
3					9. Food Separated & pr preparation, storage, di	rotected, prevented		od		5					Water/ Plumbing							
Ĕ					10. Food contact surface Sanitized at _100_	ces and Returnable	s ; Cleaned	l and							19. Water from app backflow device	ter from approved source; Plumbing installed; proper				r		
	~ ~				11. Proper disposition	of returned, previo	usly served	l or		_	~				•	oved Sewage/Wastewater Disposal System, proper						+
	reconditioned discarded Priority Foundation Items (2 Po							a (2 Do	nta	wiele	Ĺ	Dee		Car	*	hin 10 day	9	_			_	
O U	I N	N O	N A	C O		n of Knowledge/ H		5 (2 1 0	R		I I N	N O	N A	C O	Food T	Cemperatur		trol/ Ide	entific	ation		ŀ
Т	~	_		S	21. Person in charge pr and perform duties/ Ce					Т	·			S							T	
					2 22. Food Handler/ no u		e								Maintain Product Temperature 28. Proper Date Marking and disposition							_
_	Safe Water, Recordkeeping and Food Package								_	 <td></td><td></td><td></td><td>29. Thermometers</td><td>provided, a</td><td>Ŷ</td><td></td><td>alibrat</td><td>ed; Chem</td><td>ical/</td><td>-</td>				29. Thermometers	provided, a	Ŷ		alibrat	ed; Chem	ical/	-	
Labeling 23. Hot and Cold Water available; adequate pr					ate pressure	e, safe			~				Thermal test strips digital		D	• • • • • • • • • • • • • • • • • • • •	f 0					
		24. Required records available (shellstock tags; parasite					site							30. Food Establis	equirement hment Per	<i>′</i>	-		-	posted)		
	~				destruction); Packaged ON INVOICES						~			12/31/2023								
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for spec	ed Process, vialized	, and		2						Utensils, Equipment, and Vending handwashing facilities: Accessible and properly					ly	Γ
					Con	sumer Advisory				2					32. Food and Non- designed, construc			faces cle	anable	e, properly	ý	T
w	W 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							~		ļ		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																						
O U T	I N	N O	N A	C O S		of Food Contami			R	O U T	J N	N O	N A	C O S				fication				R
	~				34. No Evidence of Ins animals						~				41.Original contain	ner labeling	g (Bulk	Food)				
	~				35. Personal Cleanlines36. Wiping Cloths; pro			use							Physical Facilities 42. Non-Food Contact surfaces clean							
1					37. Environmental cont					1									nated a	areas used	1	+
	マ マ	-			38. Approved thawing	method				┝	~				1	 Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintain 						+
	•				Prop	er Use of Utensils				1				45. Physical facilities installed, maintained, and clean					ean		+	
-	~	39. Utensils, equipment, & linens; properly used, stored,						ored,		F	~				46. Toilet Facilitie	es; properly	constr	ucted, su	applied	d, and cle	an	╉
_	-				40. Single-service & sin and used		•	ored		╞	~				47. Other Violations							+
	~				and used									l								

Retail Food Establishment Inspection Report

Received by: (signature) Jingling Chen	Print: Jingling Chen	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Cafe	Physical A 2927	Ridge Rd	City/State: Rockwa	III, TX	License/Permit # Pag FS-9339		ge <u>2</u> of <u>2</u>					
Item/Loc	cation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locat	tion Temj							
	op/corn	41	small residential cooler/tofu			r cooler/cream cheese		41					
	sprouts	41	white freezer ambient	10	sushi display/salmon			41					
	shrimp	41	soup hot holding	141	tuna			41					
crab	on top of wells	51	soup	160	fish			41					
	chicken	41	WIC/chicken	32		crab		41					
	under/tofu	41	dumplings	40	drawers/crab			41					
i	ce pot/rice	159	WIF ambient	10	salmon			41					
tofu	i in ice slurry	38-51	glass front drink cooler	36									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Number	NOTED BEEOW.												
04	Back hand sink 100+F equipped with soap and paper towels												
31	Both hand sinks had items in them. Must only be used for hand washing, no cups, bowls or sani buckets to be in hand sinks												
18													
	Dishwasher sanitizing at 100 ppm chlorine sanitizer												
42	Need to clean hood vent filters												
36	Need to store wiping cloths in sani buckets												
2	Avoid over stacking eggs (in cold top) and crab on top of cold wells in cold top to keep internal Temps at 41F or below												
42	To clean equipment throughout and degrease												
42	To clean shelves under prep table (under spices)remove transport tape												
32	Rusty shelves under prep tables												
	3 comp sink 110F												
2			below, make sure ice sl	urry is u	p to pro	duct level/COS							
	Sani buckets at 100												
9			s low and separate in W	/IC									
45	To clean floor drain Soda nozzles clear	-	+1\./										
			bed with soap and pape	r towels									
36			sani buckets/ avoid storing		ter behir	nd sushi displav/d	lirtv						
				-			.,						
	Need consumer advisory in to go menu, it is on the sit down menuSushi rollers WRS hourly or saran changed hourly												
Received	by:		Print:			Title: Person In Charge/	Owner						
(signature)	Jingling Chen		Jingling	Che	en	Owner							
Inspected (signature)	Jingling Chen I by: Chrísty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collecte	ed.					
		Form EH-06 (Revised 09-2015)											