

Retail Food Establishment Inspection Report

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

Date: 6/18/2024	Time in: 1:40	Time out: 3:00	License/Permit # FS-9339	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Basil Cafe	Contact/Owner Name:	* Number of Repeat Violations: _____	17/83/B
Physical Address: 2927 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Rentokil/	Hood Global/2-12-2024	Grease trap : America's Best/4-10-24/1000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓					3					
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓					3					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
2						Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓						✓				
1							✓				

Received by: (signature) <i>Yanan Sun</i>	Print: Yanan Sun	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: Basil Cafe	Physical Address: 2927 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-9339	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sushi display/salmon	41	boiled egg	38	small residential cooler/tofu	43
white fish	41	chicken	41	chicken	43
crab	41	crab in bowl on top	54	seaweed	42
drawers/salmon	32	broccoli on bowl on top	70	WIF ambient	7
crab	40	rice in rice pot	167	white freezer ambient	4
glass front cooler ambient	34	WIC/chicken	42		
2 door reach in cooler/crab	42	cut melon	41		
cold top/corn	41	pot stickers	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:
	Sushi prep sink 108F equipped
	Sushi sani bucket at 100ppm chlorine
42	To clean shelves in front counter
	Sushi rice log current
14	To discard gloves after use/single use only
	Sushi rollers WRS at least 4 hours and saran changed after every roll
42	Time to wash cloth curtains in between sushi and kitchen
18	No home pest sprays, use only commercial pest control
	Kitchen sanitizer bucket at 100 00m chlorine
	Dishwasher sanitizing at 100ppm chlorine
	Test strips on site
40	Use a handled scoop in bulk items like Panko breading/not a to go bowl
42	Need to clean floor drains
2	Do not place TCS foods on top of cold wells as they will not cold hold at 41F or below
	Instead place in cold wells or under/moved to alternate cooler as out less than 4 hours
42	To clean outside of storage containers and under prep shelves
37	No fly strips over food prep areas
34	Some flies
2	Small residential cooler to cold hold at 41F or below/to turn down thermostat
45	To clean floors/some food debris
45	To clean walls behind 3 comp sink
28	To date mark foods once cooked or opened/discard at day 7
24	Need letter of parasite destruction

Received by: (signature) <i>Yanan Sun</i>	Print: Yanan Sun	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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