Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/	ite: 118	3/2	202	24	Time in: 1:40	Time out: 3:00		License/Popularies FS-9							Est. Type Risk Category Page 1 0	_{.f} <u>2</u>
					tion: 1-Routine	2-Follow U	р	3-Compla	int	4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SC	ORE
			nent i		ne:		Contac	ct/Owner N	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	· /D
Ph	ysic	al A	ddre	ess:	Pockwall TY		st control	1:		Ho		2024	Gr	ease	te trap : Follow-up: Yes Arabid State Follow-up: Yes Follow-up: Yes	3/B
2927 Ridge Rd Rockwall, TX Rentokil/ Global/2-12-2 Compliance Status: Out = not in compliance IN = in compliance NO = not observed										L		policiable $COS = corrected on site R = repeat violation W-W$	atch			
Ma					points in the OUT box for	each numbered it	em	Mark '	√' a ch	eckm	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	uccii
	Priority Items (3 Points) violations Compliance Status								Compliance Status				us	we Action not to exceed 5 days		
O U T	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R	U T	N	N O	Employee Health	R					
1	~			· S	1. Proper cooling time		,			1				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2 P C.11 H.11.	4(410	DE/ 450E)				~					
3					2. Proper Cold Holding temperature(41°F/45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands		
	~				4. Proper cooking time and temperature				3					14. Hands cleaned and properly washed/ Gloves used properly		
	•		5. Proper reheating procedure for hot holding (165°F in 2									15. No bare hand contact with ready to eat foods or approved				
	~	Hours)						•				alternate method properly followed (APPROVED Y N.)				
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations						
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtaine		source: F	Food in							1	
	~				good condition, safe, ar	parasite								Chemicals		
	destruction Pacific Plus/Wismettac/ 8. Food Received at proper temperature			ac/							17 Food additions agreemed and arrange to stone J. Westing Fruits					
	~				check at rece						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	,
						ı from Contamiı	nation			3					18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr			food							W.A. of Discoult in	
	~				preparation, storage, di			1 1							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at	ppm/temperature	е				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc			ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Founda	tion Ite	ms (2 Po							rrective Action within 10 days	
U	I N	N	N	CO	Demonstration	n of Knowledge/	Personn	el	R	O U	N	N O	N A	C O	Food Temperature Control/ Identification	R
T 1		О	A	s			1 CI SOIII			T				S		
Т	~	0	A		21. Person in charge pr	esent, demonstra	tion of kr	nowledge,		Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
Т	ンソ	0	A		21. Person in charge pr	resent, demonstra rtified Food Man	ntion of kr nager/ Pos	nowledge, sted						S		
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Received by: (signature) Yanan Sun	Print: Yanan Sun	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

B - 12.1	·	TDI : 1 A	11	G: /G: /			0 60			
	ment Name: Cafe	Physical A 2927	Ridge Rd	City/State: Rockwa		FS-9339	ge <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS										
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location		Temp F			
	display/salmon	41	boiled egg	38	small residential cooler/tofu					
	white fish	41	chicken	41	chicken		43			
	crab	41	crab in bowl on top	54	seaweed		42			
dra	wers/salmon	32	broccoli on bowl on top	70	WIF ambient		7			
	crab	40	rice in rice pot	167	white fr	reezer ambient	4			
glass	front cooler ambient	34	WIC/chicken	42						
2 doo	r reach in cooler/crab	42	cut melon	41						
CC	old top/corn	41	pot stickers 42							
T4	I		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE	CONDITIONS OBSERVED	AND			
	Sushi prep sink 108	F equip	ped							
	Sushi sani bucket a	t 100pp	m chlorine							
42	To clean shelves in	front co	unter							
	Sushi rice log curre	nt								
14	To discard gloves a	fter use	single use only							
	Sushi rollers WRS a	at least	4 hours and saran char	nged afte	r every ro	oll				
42	Time to wash cloth	curtains	in between sushi and	kitchen						
18	No home pest sprays, use only commercial pest control									
	Kitchen sanitizer bu	cket at	100 00m chlorine							
	Dishwasher sanitizi	ng at 10	Oppm chlorine							
	Test strips on site									
40	Use a handled scoo	p in bul	k items like Panko brea	ading/not	a to go b	oowl				
42	Need to clean floor	drains								
2	Do not place TCS for	oods on	top of cold wells as the	ey will no	ot cold ho	ld at 41F or belo	W			
	Instead place in col	d wells	or under/moved to alter	nate coo	ler as ou	t less than 4 hou	rs			
42	To clean outside of	storage	containers and under	orep she	lves					
37	No fly strips over fo	od 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: Print: Title: Person In Charge/ Owner										
(signature)	•			Sun		Dwner	- -			
Inspected (signature)			Print:	d -	DC					
	Christy Cov	tez, RS Christy Cortez, RS Samples: Y N # c								