Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

					ense/Permit # S-9339						Est. Type	Risk Category	Page 1 o	<u> 2</u>			
					tion: 1-Routine	2-Follow Up	3-Complai		4-	-Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SC	ORE
		ishm Ca			ne:	C	ontact/Owner N	Name:						★ Number of Repeat Violat ✓ Number of Violations CC	OS:	10/01	/D
		al A Rid			Rockwall, TX	Pest co Rento	ontrol : kil/May2023	3	Ho Globa	od al/5-14-	2023				Follow-up: Yes ✓ No □	19/81	I/D
		Com	plia	nce S	Status: Out = not in co	mpliance IN = in comp	pliance NO) = not						plicable COS = corrected on si	ite R = repeat vio	olation W-W	atch
IVI	ark ti	ne ap	prop	riate	points in the OUT box for Prio									ive Action not to exceed 3 days	k an X in appropriat s	te box for K	
О	Î	iance N	N	C	Time and Ten	perature for Food S	Safety	R	О		N	N	C		** 10		R
T T	N	0	A	o s	(F = do	egrees Fahrenheit)	•		T		0	A	o S	12. Management, food employe	ees and conditional	employees:	
	~				Traper cooming time t	and temperature				~				knowledge, responsibilities, an		emproyees,	
3					2. Proper Cold Holding	temperature(41°F/4	.5°F)			7				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
\vdash					3. Proper Hot Holding t	temperature(135°F)								P			
	~	~			4. Proper cooking time	and temperature			V	1				14. Hands cleaned and properl	tamination by Han		*
					5. Proper reheating prod	cedure for hot holding	g (165°F in 2		۷۱	/			-	15. No bare hand contact with a	ready to eat foods o	or approved	*
		~			Hours)					~				alternate method properly follo	owed (APPROVED	Y. N.)	
	~				6. Time as a Public Hea	alth Control; procedu	res & records								ptible Populations		
						proved Source				•				16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked		fered	
	~				7. Food and ice obtaine good condition, safe, ar	nd unadulterated; para	asite							Ch	emicals		
					destruction Wismetta		Bright Springs									***	
	~				8. Food Received at pro	· ·				~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	S
						i from Contaminatio	o n		3					water only 18. Toxic substances properly i	identified, stored an	nd used	
3					9. Food Separated & pr	· *	uring food		Ť					Water	/ Name L. 200 m		
					preparation, storage, dis 10. Food contact surfac		Classed and							19. Water from approved source	/ Plumbing	ad: proper	
3					Sanitized at	ppm/temperature				~				backflow device			
	~				11. Proper disposition or reconditioned	of returned, previously	y served or			~				20. Approved Sewage/Wastew disposal	ater Disposal Syste	m, proper	
					Pri	ority Foundation	n Items (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Foundation		ints) 1	O U	I	Req	uire N A	Cor C O S	•	e Control/ Identific	cation	R
		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer	of Knowledge/ Per esent, demonstration	sonnel of knowledge,		0	I	N	N	C O	rective Action within 10 days	d; Equipment Ade		R
	N	N O	N A		Demonstration 21. Person in charge pr	of Knowledge/Per esent, demonstration rtified Food Manager	of knowledge, r/ Posted		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used	d; Equipment Ade		R
	N V	N O	N A		21. Person in charge pr and perform duties/ Cer 2 22. Food Handler/ no us	of Knowledge/Per esent, demonstration rtified Food Manager	of knowledge, r/ Posted personnel		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to	R
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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)

	ment Name: I Cafe	Physical Address: 2927 Ridge Rd		City/State: License/Permit # FS-9339			2 of <u>2</u>			
Item/Loc	ention	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Location		Temp I			
		_		164						
sushi display/salmon			41 soup				32			
crab		41	Rice in rice pot		pineapple for reference		44			
	eel	41	cold top/boiled eggs	56	asparagus for referen	nce	44			
dra	wers/salmon	42	corn	42	broth for referen	се	44			
	fish	41	sprouts	42	WIF ambient		-3			
2 doo	or beer cooler/ambient	36	chicken/chicker	1 41/42	white freezer ambi	ent	-2			
กไลรร	s front cooler/lettuce	42	under/lobster	36	small residential cooler/chicken		47			
giasc										
	soup	158	WIC/tofu	44 VE ACTION	tofu		56			
Item Number			SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTEN			VED ANI	D			
	NOTED BELOW:	vio o m v i m	noner monue/octorials	on odvi	oom, and indicated itam					
26	Sushi hand sink 100		paper menus/asterisks	on advi	sory and indicated item	15				
18			es, store low and separ	ate						
10	Rice logs current fo		•	atc						
36	•			d kitchen	1					
10	Store wiping cloths in sani buckets in sushi bar and kitchen Need to have sani bucket setup during prep and service. COS to 100ppm chlorine									
W			<u> </u>	<u> </u>	oo to rooppiii omeriii.					
	Always discard gloves after use/single use only Dishwasher sanitizing at 100ppm chlorine sanitizer									
	3 comp sink at 110-		- 1 1							
18	No home pest spray	ys/only	commercially applied sp	rays						
	Kitchen hand sink 1	00+F e	quipped							
40	Avoid use of paper	towels ι	under tea cups on tray/	not clear	nable					
40	Avoid use of single	use to g	o cups as scoops/use	a handle	d scoop instead (in par	nko)				
45	Clean grease under	r fryers/	floors							
45	Clean wall behind for	ryers								
39	Replace spatulas when frayed									
45	Replace moldy cau									
	Back hand sink 100+F equipped									
40	Remove transport tape from tables to better clean									
	WIC to cold hold at 41F or below									
9	Store raw shelled eggs low and separate in WIC									
2	Chicken and tofu cut an hour to 2 hours previously. Discussed needing to cold hold at 41F or below									
2				tter on ice at 53F/need to be in ice slurry up to product level						
	Tofu in ice bath for 2 hours/to be placed in cold top to be used first									
2	Boiled eggs in cold top for 2 hours/added ice to cold hold at 41F or below									
42	Clean surfaces of fryers and cooking equipment and shelves									
Received by: Print: Title: Person In Charge/ Own										
(signature)	Yanan Sun	Yanan Sun			Owner					
Inspected (signature)		ten 1	RS Christy C	ortez	RS					
	6 (Revised 09-2015)	- y, 1	Similarly O		Samples: Y N #	t collected	1			