

Retail Food Establishment Inspection Report

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

Date: 6/30/2023	Time in: 2:00	Time out: 3:16	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: _____	19/81/B
		✓ Number of Violations COS: _____	

Physical Address: 2927 Ridge Rd Rockwall, TX	Pest control : Rentokil/May2023	Hood <small>Global/5-14-2023</small>	Grease trap : America's Best/4-14-23/1000gal	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					
		✓				W					★
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination											
3						3					
3							✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
2							✓				

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						1					
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 <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sushi display/salmon	41	soup	164	lobster	32
crab	41	Rice in rice pot	177	pineapple for reference	44
eel	41	cold top/boiled eggs	56	asparagus for reference	44
drawers/salmon	42	corn	42	broth for reference	44
fish	41	sprouts	42	WIF ambient	-3
2 door beer cooler/ambient	36	chicken/chicken	41/42	white freezer ambient	-2
glass front cooler/lettuce	42	under/lobster	36	small residential cooler/chicken	47
soup	158	WIC/tofu	44	tofu	56

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:
26	Need consumer advisory in paper menus/asterisks on advisory and indicated items
	Sushi hand sink 100+F equipped
18	Need to label all spray bottles, store low and separate
	Rice logs current for TPHC
36	Store wiping cloths in sani buckets in sushi bar and kitchen
10	Need to have sani bucket setup during prep and service. COS to 100ppm chlorine
W	Always discard gloves after use/single use only
	Dishwasher sanitizing at 100ppm chlorine sanitizer
	3 comp sink at 110+F
18	No home pest sprays/only commercially applied sprays
	Kitchen hand sink 100+F equipped
40	Avoid use of paper towels under tea cups on tray/ not cleanable
40	Avoid use of single use to go cups as scoops/use a handled scoop instead (in panko)
45	Clean grease under fryers/floors
45	Clean wall behind fryers
39	Replace spatulas when frayed
45	Replace moldy caulking behind sinks
	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	Will move all TCS to alternate coolers/also tofu on counter 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

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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