Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City

of Rockwall	U FI
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✓ First aid kit
Allergy policy/training
Vomit clean up
Employee health

12	ate: 2/0					33		147		4	4.	_	Sushi High Page 1 of 2	
Es	tabli	shm	nent i				e:	<u> </u> 4-1	Inves	auga	tion	1	5-CO/Construction 6-Other TOTAL/SCOI	KE
	sil(ess:	Lin Pest control:			Нос	od		Gı	rease	Number of Violations COS: 12/88/	В
	lge r	oad			Ecolab Status: Out = not in compliance IN = in compliance	VO)5-20		NI A	-		11 850 gals LES No	1
Ma					points in the OUT box for each numbered item Mark		n app	oropr	iate b	ox fo	or IN	I, NC	plicable COS = corrected on site R = repeat violation W-Water Mark an In appropriate box for R	n
	mpli				Priority Items (3 Points) violation		juire	Co	mpli	ance	Stat	tus	we Action not to exceed 3 days	
O U T	N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health	R
		/			Proper cooling time and temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		_			2. Proper Cold Holding temperature(41°F/45°F)				_				13. Proper use of restriction and exclusion; No discharge from	
	~				See								eyes, nose, and mouth Need to post at hand sink EMPLOYEE POSTER	
	/				3. Proper Hot Holding temperature(135°F) See	temperature(135°F)						Preventing Contamination by Hands		
		/			4. Proper cooking time and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				•				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
	'				6. Time as a Public Health Control; procedures & records Sushi rice								Highly Susceptible Populations	
					Approved Source 7. Food and ice obtained from approved source; Food in				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	•				good condition, safe, and unadulterated; parasite destruction On invoice								Chemicals	
	~				8. Food Received at proper temperature To check				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination				/				Toxic substances properly identified, stored and used Watch storage in register area around food releases	
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
					Watch 10. Food contact surfaces and Returnables; Cleaned and								19. Water from approved source; Plumbing installed; proper	
3					Sanitized at 100 ppm/temperature Clean inside ice machine				~			1	backflow device City approved	
		/			11. Proper disposition of returned, previously served or reconditioned Discarded				/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	-				Priority Foundation Items (2 F		_			_			rective Action within 10 days	
O U T	I N	N O	N A	C O S	Priority Foundation Items (2 F Demonstration of Knowledge/ Personnel	R	_	olati O U T	ions I I N	Requ N O	uire N A	C C O S	Food Temperature Control/ Identification	R
	I N	N O	N A		Priority Foundation Items (2 F Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	R	_	O U T	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Summer Zheng	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Basil	ment Name:	Physical A Ridge		City/State: Rockwal	ı	License/Permit #	Page	<u>2</u> of <u>2</u>		
Dasii	Oale	niuge	TEMPERATURE OBSERVAT		<u> </u>					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>		Temp F		
Sushi	display		2 door cooler			Wic				
,	Yellow tail	39	Veggies	38		Fish				
	Tuna	39	Crab meat	37	' Shrimp					
(Crab meat	40	Glass front cooler	34 /36		Veggies				
	Drawers		Lettuce	41		Butter				
	Salmon	40	Deep freezer	-11	Rice	in hot hold	ding	150		
	Scallops	40	Soups		Cold	top below	fish	40		
	Cheese	38	174-183		Chicke	en / raw / gre	eens	40-40/41		
Item	AN INCRECTION OF VOLUE TO		SERVATIONS AND CORRECTIVE			HE CONDITIONS ODER	POVED A			
Number	NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIKE	CIED IO IH	IE CONDITIONS OBSE	KVED AI	עא		
	Consumer advisory in	menu co	nfirmed							
	Take out only / no dish	es etc								
	Hot water in restrooms	108 F								
	Sushi bar:									
	Hot water at hand sink	barely 1	00 F							
32/45	Address peeling conta	ct paper	on shelving							
	Warning in menu / CA									
	Parasite destruction or	n invoice								
	Using time log for sush	ni rice 4 h	nrs or less							
32	TimeTo Sand cutting I									
	Using gloves for touch		oods							
40	Remove saran from to	•								
42	To Clean doors to sus									
	Peanuts separated fro									
			llers every 4 hrs or less							
	Sanitizer In buckets 10									
W	Keep an eye on wood	<u> </u>	•							
40	Date marking -anything									
40	Avoid reused of to go		rs - piastic ones							
40/45/	Kitchen: hot water 130		d to woods it / wowseys fail for		/			اء		
			d to wash it / remove foil from the documents of the docu		es / deep	o deep cleaning	пееае	u		
	Avoid use of foil / organize deep freezer / defrost to be done									
10/42/	, , , ,									
42/45/10/37	enganize and elean incide they he reads on egg clate material receive sexes of reggies scient propped reggies etc.									
40										
+0	Deep deep cleaning needed									
Received	by:		Print:			Title: Person In Charg	e/ Owner			
(signature)	See abov	'e								
Inspected (signature)	See abov Kelly kirkpa	ıtrick	Print:							
5 511.00	6 (Revised 09-2015)					Samples: Y N	# collecte	ed		