



# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Summer Zheng</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Basil Cafe</b>	Physical Address: Ridge road	City/State: Rockwall	License/Permit #	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	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 holding	150
Scallops	40	Soups		Cold top below fish	40
Cheese	38	174-183		Chicken / raw / greens	40-40/41

### 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: All temps F
	Consumer advisory in menu confirmed
	Take out only / no dishes etc
	Hot water in restrooms 108 F
	Sushi bar:
	Hot water at hand sink barely 100 F
32/45	Address peeling contact paper on shelving
	Warning in menu / CA
	Parasite destruction on invoice
	Using time log for sushi rice 4 hrs or less
32	TimeTo Sand cutting board
	Using gloves for touching rte foods
35 /39	Watch clutter in this area
40	Remove saran from top of cooler
42	To Clean doors to sushi display
	Peanuts separated from everything else
	Changing Saran on bamboo rollers every 4 hrs or less
	Sanitizer In buckets 100 ppm
W	Keep an eye on wood shelving and keep sealed
	Date marking -anything over 24 hrs
40	Avoid reused of to go containers - plastic ones
	Kitchen: hot water 130
42/45/	GeneralCleaning and sealWood to wash it / remove foil from surfaces / deep deep cleaning needed
40/37	Avoid use of foil / organize deep freezer / defrost to be done
10/42/	Clean inside ice machine / clean outsides of everything including shelving etc
42/45/10/37	Organize and clean inside wic / no reuse of egg crate material /store boxes of veggies below prepped veggies etc
42	Clean shelving in all wic and wif / avoid storing frozen foods on floor / need to know date fish is frozen
40	To Remove paper towels wrapped around the spice containers / remove tape on pan handles / remove foil from wall behind fryers
	Deep deep cleaning needed

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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