

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Summer Zheng Printed /covid	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: Green Basil cafe	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 9339	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sushi display		Two door cooler	37/38	Rice	169
Tuna / crab	40/40	Glass front cooler		Soup miso	171
Drawer Unit		Food just placed into unit		Wic	
Radish	39	Ambient temp	47/49	Chicken raw	40
Scallop	38	Cold top unit		Butter	41
Cream cheese	38	Chicken /garlic	39/39	Raw beef	35
Smoked salmon	38	Mushroom	39	Cooked chicken	41
Under cold top sauce	42	Cooked chicken	41	Deep freezer/wic	-3/-11

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:
	Still No dine in / take out only
	Hot water in restrooms 124 F
	Sushi prep -
35	Watch personal items and store away from anything related to restaurant
	Changing saran on bamboo every 4 hrs
	Using log for sushi rice - 4 hrs
	Confirmed parasite destruction on pink invoice
40 /34	Watch saran on things as liner as creates a place for roaches to hide etc
42/45	General detailed cleaning needed
32/45	Address wood and shelving liner etc
W	Sanitizer bucket too strong over 200 / dilute to 100 and confirmed
40/32	Avoid reuse of plastic containers
	Discussed peanuts separation and wood plates etc
35	Store personal items below all customers items in coolers
27	Moved salads and just cut tofu from glass front cooler and will address temp by adjusting
	Keep an eye on wood and keep sealed and washable
40/34	Avoid using foil on legs and shelves etc
	No more Dishmachine since not using dishes anymore - all is to-go
	Still using prerinse area
35	Watch storage of personal coffee in back prep
39	Store tenderizer mallet clean /
	Salmon delivery was wrong fish so is left outside in seal foam container for the company to pick up
Better!	Organized wic to have raw chicken and eggs on bottom shelf beef then fish raw
	All cooked items go behind or above
42	Clean inside wic and wif and seal wooden shelving and ORGAniZR
40	Avoid reusing cardboard boxes and plastic shipping containers for non original
42/45	Deep cleaning throughout
	Or reacted the cooler issue today with movement of salads!! To colder cooler! Use this one!

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

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