-					Retail Food Est			ien	t In	sh	ect	Allergy polic Vomit clean Employee he	up
-	ite: 15	5/2	203	20	Time in:Time out:License/I2:273:08FOC			75				Est. Type Risk Category Page	e of
					ion: 1-Routine 2-Follow Up 3-Comple		_		vestig	atio	n	5-CO/Construction 6-Other 701	AL/SCORE
		lishn ana			e: Contact/Owner se Restaurant/Sushi and Bar Bobae Kim							 ★ Number of Repeat Violations: ✓ Number of Violations COS: 	
Ph	ysic	cal A	Addre	ess:	wall, TX Pest control : on main report			ood	repor			e trap : Follow-up: Yes IC	/90/A
					tatus: Out = not in compliance $IN = in$ compliance N	$\mathbf{NO} = \mathbf{no}$	t obse	erved	N	A = r	10t ap	pplicable $COS = corrected on site R = repeat violation$	W- Watch
Ma	urk t	the ap	pprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation					-		ox for IN, NO, NA, COS Mark an X in appropriate box for	or R
0	Î	lianco N	Ν	С	Time and Temperature for Food Safety	R		0 I			С		R
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U N T	0	A	O S	Employee Health 12. Management, food employees and conditional employ	1995.
	~				The rober cooming time and competitude			r	1			knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth	from
2	,	-			3. Proper Hot Holding temperature(135°F)	-	_	<u> </u>		<u> </u>		Proventing Contomination by Handa	
3		~			4. Proper cooking time and temperature			~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used pro-	perly
					5. Proper reheating procedure for hot holding (165°F in 2		-					15. No bare hand contact with ready to eat foods or appro	
		~			Hours)			"				alternate method properly followed (APPROVED Y_	<u>N_)</u>
	•				6. Time as a Public Health Control; procedures & records			-				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source			r	·			Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								
	~				destruction Wismattec/Ocean Group							Chemicals	
	~				8. Food Received at proper temperature			~	•			17. Food additives; approved and properly stored; Washin & Vegetables	ng Fruits
					check at receipt Protection from Contamination		-	~	•			Water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food			1*		<u> </u>		Watar/ Dimeking	
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and					1	_	Water/ Plumbing 19. Water from approved source; Plumbing installed; pro	per
3					Sanitized at <u>100</u> ppm/temperature			~	•			backflow device	-
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~	•	_		20. Approved Sewage/Wastewater Disposal System, prop disposal	er
0	I	N	N	C	Priority Foundation Items (2 P	oints) R	•	0 I	N	Ν	С		R
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U N T	0	A	O S	Food Temperature Control/ Identification	
	~				and perform duties/ Certified Food Manager/ Posted			r				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature)
												28. Proper Date Marking and disposition	
	~				22. Food Handler/ no unauthorized persons/ personnel 13			v	•				
	V							~				29. Thermometers provided, accurate, and calibrated; Che Thermal test strips	emical/
	レ レ				22. Food Handler/ no unauthorized persons/ personnel 13 Safe Water, Recordkeeping and Food Package							29. Thermometers provided, accurate, and calibrated; Che Thermal test strips digital	
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) See below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Japanese Restaurant/Sushi and Bar		Physical Address: 716 E I-30		City/State: Rockwa	all, TX	License/Permit # FOOD6075	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F			
sushi display/spicy salmon		41	bar cooler ambien			-				
whi	te fish/salmon	41/41								
unde	counter cooler/crab	41								
	salmon	41								
shrii	mp under lamp	100								
under	counter freezer ambient	21.7								
under	counter freezer ambient	12.7								
bar	cooler ambient									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSERV	ED AND			
Number	NOTED BELOW:				0 11					
	Hand sink 110									
			her 100 ppm bleach							
	Sani bucket 100 pp									
	Parasite destruction		DICES							
10/30	Sushi rice log curre MUST change Sara		lers every 1 hours							
W	Utensils, knives to b									
42	Clean shelves wher									
42	Clean inside/out of	-								
3			Discarded every 2 hour	s. Must	docume	ent along with rid	e			
35	Keep personal item					<u> </u>				
37	Floor storage in bar	area.								
	3 comp sink in bar ´									
	Sani sink setup to 2		00 ppm quats							
		on menu and on sushi eating area								
39	Avoid using linens t		nelves							
	Gloves used. Mask	ks worn.								
	Covid-19 Response on Main Report									
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	Scott Kim		Scott K	im		Manager				
Inspected (signature)	Christy C	orte	Christy	Cort	ez	Samples: Y N #	collected			
Form EH-06	6 (Revised 09-2015)									