Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 8 /		9/2	202	21	Time in: 9:35	Time out: 11:45		FS-9		3					Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow		3-Compla		4-]	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SO	CORE
Ec	ΟJ	ishm Jap	an	Ki	ne: itchen/Sushi/Hib			ct/Owner I		Нос	nd.		Gı	reace	* Number of Repeat Violations Co ✓ Number of Violations Co etrap:		13/87	7/B
100	37	I-30	R	ock	wall, TX	0	rkin/mo	nthly		PD	C/3ı		Alp	oine	e/2000gal/3mo	No 🗌		
Ma					Status: Out = not in compoints in the OUT box for our Prior	each numbered	item	Mark '		eckma	ark in	appr	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mari ive Action not to exceed 3 day	rk an 💢 in appropriate	lation W-W e box for R	Vatch
_	npli	iance			11101	ity items (.	o i oiits)	violations		Co	ompli	iance	e Stat	us	ve Action not to exceed 5 day	ys		
O U T	N	O	N A	C O S	Time and Tem (F = de	perature for l grees Fahrenh		ty	R	U T	I N	O	N A	C O S	Emple	oyee Health		R
3					Proper cooling time as	nd temperature	e				~				12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding	temperature(4	1°F/ 45°F)	1			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(13	5°F)								Preventing Con	ntamination by Han	ıds	
		~			4. Proper cooking time a						~				14. Hands cleaned and proper gloves used	•		
		~			Proper reheating proce Hours)	edure for hot l	holding (16	55°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods of owed (APPROVED	r approved YN)	
	~				6. Time as a Public Heal sushi rice logs ke		ocedures a	& records							Highly Susce	eptible Populations		
						proved Source	e				~				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
П					7. Food and ice obtained good condition, safe, and										eggs cooked			
	~				destruction Ocean	Group	•									hemicals		
	~				8. Food Received at properties the check at received at properties of the check at received at properties of the check at propert			IEC			~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	iS
						from Contam		01 0			~				water only 18. Toxic substances properly	identified, stored and	d used	
W					9. Food Separated & propreparation, storage, disp			food							Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at 100 p			ned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, pre-	viously ser	rved or			~			Ì	20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
	_		_					(2 D	<u> </u>		ions	Pon		~				
					1110	nity Found	lation Ite	ems (2 Po							rective Action within 10 days	3		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personn	nel	R R	O U T		N O	N A	Cor C O S		e Control/ Identific	ation	R
				0		of Knowledge	e/ Personn	nel mowledge,		O U	I N	N	N	C O		e Control/ Identific		R
	N			0	Demonstration 21. Person in charge pre	of Knowledge esent, demonst tified Food Ma	e/ Personn ration of k anager/ Po	nel mowledge, sted		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o	e Control/ Identificed; Equipment Adece edisposition	quate to	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	of Knowledge esent, demonst tified Food Ma nauthorized per	e/ Personn ration of k anager/ Po rsons/ pers	nowledge, sted		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adece edisposition	quate to	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	of Knowledge esent, demonst tified Food Ma authorized per dkeeping and Labeling	ration of k anager/ Po rsons/ pers	nowledge, sted onnel		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling 29. Thermometers provided, ac	ed; Equipment Adece edisposition	quate to	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor	of Knowledge esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade	e/ Personn ration of k anager/ Po rsons/ pers 1 Food Pace	nowledge, sted onnel ckage sure, safe		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c 29. Thermometers provided, at Thermal test strips digital	ed; Equipment Adece edisposition accurate, and calibrate	quate to ed; Chemical/ peration	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	of Knowledge esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade ailable (shellst Food labeled	e/ Personn ration of k anager/ Po rsons/ pers l Food Pac equate press ock tags; p	nowledge, sted onnel ckage sure, safe parasite		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c29. Thermometers provided, as Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equi	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp re-	quate to ed; Chemical/ peration port sign posto	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade anilable (shellst Food labeled with Approved triance, Specia obtained for sp	e/ Personn tration of k anager/ Po rsons/ pers I Food Pac equate press tock tags; p I Procedur dized Procepecialized	nowledge, sted onnel ckage sure, safe parasite		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, as Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp re-	quate to ed; Chemical/ peration port sign posto	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade anilable (shellst Food labeled with Approved triance, Specia obtained for sp	ration of k anager/ Po rsons/ pers I Food Pace equate press tock tags; p I Proceduralized Proce pecialized tructions	nowledge, sted onnel ckage sure, safe parasite		O U T	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test of the stripe digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fac	e Control/ Identificed; Equipment Adeced; Equipment Adeceded is a control of the	quate to ed; Chemical/ peration port sign posto g nd properly	
	N V			0	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Specia obtained for sp nufacturer inst umer Advisories; r	ration of k anager/ Po rsons/ pers I Food Pac equate press cock tags; p I Procedur dized Proce pecialized tructions ry raw or unde	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked		W	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used	et Control/ Identificed; Equipment Adece ed; Equipment Adece ed disposition accurate, and calibrate present (Current/insp represent) the Current/insp represent (Current/insp represent) and Vendin cilities: Accessible and ct surfaces cleanable ed installed, maintained,	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	
	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Reminin menu	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade anilable (shellst Food labeled with Approved triance, Specia obtained for sp nufacturer inst umer Advisories; r nder/Buffet Pla	e/ Personn tration of k anager/ Po rsons/ pers I Food Pac equate press tock tags; p I Procedur dized Procedur tructions ry raw or under ate)/ Allers	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label	R Action	W 2	V V to E	NO	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	ed)
	N V V V V V V V V V V V V V V V V V V V			0	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mar Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Point)	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Specia obtained for sp nufacturer inst umer Advisories; r nder/Buffet Pla t) Violations of Food Conta	e/ Personn tration of k anager/ Po trsons/ pers trock tags; p trock tags	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective	R	W	Y Y	NO	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the service of the service	e Control/ Identificed; Equipment Adece ed; Prerequisite for Opinit (Current/insp representation of the Current/insp representation of the Current	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	
OUU		O N	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; max Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Points Prevention o 34. No Evidence of Inseanimals	esent, demonst tified Food Ma nauthorized per dkeeping and Labeling available; ade anilable (shellst Food labeled with Approved triance, Specia obtained for sy nufacturer inst umer Advisories; render/Buffet Pla t) Violations of Food Conta	e/ Personn tration of k anager/ Po rsons/ pers I Food Pace equate press tock tags; p I Procedur dized Procedur tructions ry traw or under tructions track Require truction ton, rodent.	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V V 2	V V to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the strip	e Control/ Identificed; Equipment Adece ed; Prerequisite for Opinit (Current/insp representation of the Current/insp representation of the Current	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	ed)
OUT		O N	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Cons 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point Prevention of Safe No Evidence of Inseanimals Safe Personal Cleanliness	esent, demonst tified Food Manauthorized per dkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Specia obtained for special obtained for s	ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po requate press requate press reduct tags; p raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ ration roon, rodent ring or tobar	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V V 2	to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the strip	e Control/ Identifice ed; Equipment Adece present Adeceded present (Current/inspire) present (Current/insp	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	ed)
OUT	N V V V V V V V V V V V V V V V V V V V	O N	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; max Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Points Prevention o 34. No Evidence of Inseanimals	esent, demonst tified Food Manauthorized per dkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Specia obtained for special obtained for s	ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po requate press requate press reduct tags; p raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ ration roon, rodent ring or tobar	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V V 2	to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and compared to the provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the product of	e Control/ Identifice ed; Equipment Adece present Adeceded present (Current/inspire) present (Current/insp	quate to ed; Chemical/ peration port sign posto g nd properly c, properly	ed)
OUT		O N	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Cons 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point Prevention of Safe No Evidence of Inseanimals Safe Personal Cleanliness	esent, demonst tified Food Ma authorized per dkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Specia obtained for sp nufacturer inst umer Advisories; r nder/Buffet Pla t) Violations of Food Conta ct contaminati	ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po requate press requate press reduct tags; p raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ ration roon, rodent ring or tobar	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V 2	to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posto g nd properly e, properly used/	ed)
OUT		O N	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Point) Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop	esent, demonst tiffed Food Manuthorized per edkeeping and Labeling available; ade available (shellst Food labeled with Approved triance, Specia obtained for spurfacturer instrumer Advisories; render/Buffet Platet Violations of Food Contact contamination seenly used and amination	ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po rsons/ pers ration of k anager/ Po requate press requate press reduct tags; p raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ Allerg raw or und ate)/ ration roon, rodent ring or tobar	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V 2	V V to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of t	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posto g nd properly e, properly used/	ed)
OUT		O	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 1.	esent, demonst tiffed Food Manuthorized per edkeeping and Labeling available; ade available (shellst Food labeled with Approved triance, Specia obtained for spurfacturer instrumer Advisories; render/Buffet Platet Violations of Food Contact contamination seenly used and amination	ration of k anager/ Po rsons/ pers rsons/ pers rsons/ pers rsons/ pers rsons/ pers requate press rock tags; p reductions ry raw or under rate)/ Allers rsons/ pers rsons/ pers raw or under rate)/ Allers rsons/ pers rsons/ p	nowledge, sted connel ckage sure, safe charasite cess, and cer cooked gen Label corrective cother content content content content cess.	R Action	V 2	to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign posto g nd properly e, properly used/ areas used es maintained	ed)
OUT		O	A	O s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remin in menu Core Items (1 Point Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing in 1.	esent, demonst tified Food Manuthorized per edkeeping and Labeling available; ade ailable (shellst Food labeled with Approved triance, Special obtained for spinufacturer instrumer Advisories; render/Buffet Plate (to Violations of Food Contact contamination the serious of the spinufacture instrumer Advisories; render/Buffet Plate (to Violations of Food Contact contamination the serious of the s	ration of k anager/ Po rsons/ pers rsons/ pers rsons/ pers rsons/ pers rsons/ pers requate press rock tags; p reductions ry raw or under rate)/ Allers rsons require ramination rsons require ramination rsons require rsons rsons require rsons	nowledge, sted connel chage sure, safe charasite character cooked gen Label character	R Action	2 2 1	to E	N O	N A	0 Da C C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test of the provided, as Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the product of the produ	et Control/ Identifice ed; Equipment Adece ed;	peration port sign poste g nd properly used/ ureas used es maintained ean	ed)

Retail Food Establishment Inspection Report

Received by: (signature) Alom Ali	Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach														
Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Temp F Item/Location Salmon	Page <u>2</u> of <u>2</u>													
WIC/chicken/beef 41/41 cooler under/stuffed shrimp 40 salmon shrimp/scallops 41/41 avocado with crab 40 cooler/cream chees WIF ambient 9 eggrolls 40 sushi display/Various fi hibachi cold top/chicken 38 rice pots in kitchen/ rice 155 under/ salmon shrimp 41 sushi cooler/sauce 41 crawfish/shrimp on count salmon/mahi 38/46 sushi freezer ambient 3 sushi rice in powegetable tempura cold top/peas 41 sushi cold top/shrimp 40 white super freez wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambient 3 somptimes an Inspection of Your Establishment has Been Made. Your Attention is Directed to the Conditions observing than 3 somptimes an Inspection of Your Establishment has Been Made. Your Attention is Directed to the Conditions observing than 3 somptimes and Not be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discidishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 40 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
Shrimp/scallops 41/41 avocado with crab 40 cooler/cream chees WIF ambient 9 eggrolls 40 sushi display/Various fi hibachi cold top/chicken 38 rice pots in kitchen/ rice 155 under/ salmon shrimp 41 sushi cooler/sauce 41 crawfish/shrimp on count salmon/mahi 38/46 sushi freezer ambient 3 sushi rice in po vegetable tempura cold top/peas 41 sushi cold top/shrimp 40 white super freez wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS Hem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVI Number 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Disc dishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing lemon wedges under paper Towel holder by hand sink	Temp F													
WIF ambient 9 eggrolls 40 sushi display/Various fi hibachi cold top/chicken 38 rice pots in kitchen/ rice 155 under/ salmon shrimp 41 sushi cooler/sauce 41 crawfish/shrimp on count salmon/mahi 38/46 sushi freezer ambient 3 sushi rice in pot vegetable tempura cold top/peas 41 sushi cold top/shrimp 40 white super freeze wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien Wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS Wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS Wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS Wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS White super freezer ambien OBSERVATIONS AND CORRECTIVE ACTIONS Illeas Notice below: Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold water or in WIC. Discidishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	40													
hibachi cold top/chicken 38 rice pots in kitchen/ rice 155 under/ salmon shrimp 41 sushi cooler/sauce 41 crawfish/shrimp on count salmon/mahi 38/46 sushi freezer ambient 3 sushi rice in power septable tempura cold top/peas 41 sushi cold top/shrimp 40 white super freezemings/calamari 38/38 crab/tuna 40/41 reach in freezer ambien 085ERYATIONS AND CORRECTIVE ACTIONS Nan INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVING Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F	- • •													
Shrimp Salmon/mahi Salmon/mah	sh all 41													
salmon/mahi 38/46 sushi freezer ambient 3 sushi rice in powegetable tempura cold top/peas 41 sushi cold top/shrimp 40 white super freezemings/calamari 38/38 crab/tuna 40/41 reach in freezer ambied 08SERVATIONS AND CORRECTIVE ACTIONS National Properties of Your Establishment has been Made. Your Attention is directed to the conditions observe Noted below: Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discidishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	41													
vegetable tempura cold top/peas Wings/calamari 38/38 Crab/tuna 40/41 reach in freezer ambie OBSERVATIONS AND CORRECTIVE ACTIONS Illum Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVI MAINTED BELOW: Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discidishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit. Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	er 64													
Wings/calamari 38/38 crab/tuna 40/41 reach in freezer ambie OBSERVATIONS AND CORRECTIVE ACTIONS Item Number	t 84													
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVEN NOTED BELOW: Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discrete dishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	er -64													
Item Number An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVEN NOTED BELOW: Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discard dishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	nt -30													
Hand sink 100 F/Hand sink 100 F 3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discidishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit. Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc. 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
3 comp sink 110+F 2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discrete dishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	D AND													
2/38 Shrimp/meats can NOT be left out overnight to defrost. MUST defrost under running cold.water or in WIC. Discondishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
dishwasher 100 bleach 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
 42/34 Clean floors drains at night. Could attract pests. 32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nit 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink 	rded.													
32 Rusty shelves and under prep tables Sani bucket 100 ppm bleach 2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
Sani bucket 100 ppm bleach Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all nith sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours Maintenance to floors, walls, broken baseboards, gaps in walls Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. Journal of the company														
2 Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 3 Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
Sushi hand sink 100 +F Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
Sushi sani bucket 100 ppm bleach/kitchen sani 100 ppm bleach 1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all ni 1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	Mahi (raw) stacked above pans in cold.top. Avoid stacking high overnight. Fish under at 36.													
1 Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all night of the substitution of the substituti														
1 Sushi rice on pot from overnight discarded Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
Reminder no food to be left out overnight or defrosted at room temp overnight. Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink	Discarded cooked crawfish/shrimp on counter at 64. Undetermined where it was all night.													
Reminder To change saran on sushi rollers at least every 4 hours 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
 45 Maintenance to floors, walls, broken baseboards, gaps in walls 40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink 														
40 Discard cardboard boxes. Avoid lining shelves with foil, Use bar matting instead. 43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
43/45 Need to clean/degrease in kitchen, Clean shelves, equipment, floors, etc 40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
40 Remove packing tape from equipment W Avoid storing lemon wedges under paper Towel holder by hand sink														
W Avoid storing lemon wedges under paper Towel holder by hand sink	· · ·													
Received by: Alom Ali Alom Ali Alom Ali Alom Ali Alom Ali Title: Person In Charge/ O Manager	vner													
Inspected by: Print:														
Christy Cortez, RS Christy Cortez, RS	ollected													