Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

8					Time in: 12:35	need			en	t/t	O	р	ost Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	_
					tion: 1-Routine 2-Follow Up	3-Compla		4-	-Inve	stiga	ation	ı	5-CO/Construction	6-Other	TOTAL/SCOR	E
	stabli doJa					ntact/Owner N nna Jung							★ Number of Repeat Viol ✓ Number of Violations		10/00/	٨
Pl	hysic	al A	ddre	ess:	Pest con			Ho		ഹാ	Gi	reas	e trap :	Follow-up: Yes	10/90/	4
10					wall, TX $GoEco/$	iance NO	$\mathbf{O} = \text{not}$	•			-		e/8-8-2023/2000gal	No R = repeat vio	lation W-Watch	
M					points in the OUT box for each numbered item	Mark '	√' a ch	eckm	ark in	appı	opria	ite bo	ox for IN, NO, NA, COS Ma	ark an 🗙 in appropriate		
C	ompli	iance	Sta	tus	Priority Items (3 Point	ts) violations	Requi		<i>nmea</i> Compl				ive Action not to exceed 3 de	ays		
O U	N	N O	N A	C	Time and Temperature for Food Sa	afety	R	O U	I	N O	N	C 0	Emp	oloyee Health		R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food emplo	oyees and conditional	employees;	
	~								~				knowledge, responsibilities,	and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°	°F)			7				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
2					2. Drawan Hat Halding tannanatum (125°F)								cycs, nose, and moun			
	~				3. Proper Hot Holding temperature(135°F)								1	ontamination by Han		
	~				4. Proper cooking time and temperature				~				14. Hands cleaned and prope	erly washed/ Gloves u	sed properly	
	<				5. Proper reheating procedure for hot holding (Hours)	(165°F in 2			<				15. No bare hand contact wit alternate method properly follows:			
	Ĺ				6. Time as a Public Health Control; procedures	e & records							The state of the s		/	
	~				records current				1					ceptible Populations	2 1	
					Approved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when		rered	
					7. Food and ice obtained from approved source	e; Food in										
	~				good condition, safe, and unadulterated; parasidestruction	site							(Chemicals		
					destruction Wismettac/Ocean C 8. Food Received at proper temperature	Foup			T				17. Food additives; approved	and properly stored:	Washing Fruits	
	~				check at receipt				~				& Vegetables	tana property storea,	washing Francs	
				<u> </u>	Protection from Contamination	1			~				18. Toxic substances properly	y identified, stored an	d used	_
					9. Food Separated & protected, prevented duri	ing food							W	/DI 1:		
	~				preparation, storage, display, and tasting									er/ Plumbing		
W					10. Food contact surfaces and Returnables; Cl Sanitized at 100 ppm/temperature				~				19. Water from approved sou backflow device			
	~				11. Proper disposition of returned, previously reconditioned	served or			~				Approved Sewage/Waste disposal	ewater Disposal Syster	m, proper	
	Ť															
0		N	N		Priority Foundation	Items (2 Po							rective Action within 10 day	ys		D
O U T		N O	N A	C O S	Priority Foundation		ints) 1	O U	I	Req N O	vuire N A	C 0		ys ure Control/ Identific	ation	R
	N	N O			Demonstration of Knowledge/ Perso 21. Person in charge present, demonstration o and perform duties/ Certified Food Manager/	onnel of knowledge,		О	I	N	N	С		re Control/ Identificated; Equipment Adec		R
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Received by: (signature) Alom Ali	Print: 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)

	ment Name: an Sushi Bar, Kitchen & Hibachi	Physical A	ddress:	ity/State:	JII TY	License/Permit # need current/to pos		2 of 2			
Сиобара	arr ousin bar, reterior a ribacin	1007	TEMPERATURE OBSERVAT		all, IA	Tioda darrentato pod					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I			
WIC/s	teak	41	calamari	41	clear	soup/miso s	oup	168/17			
shr	rimp/chicken	41/41	raw chicken	41	2 door cooler/tofu			41			
•	tomatoes	41	raw shrimp	41	under counter freezer/ambient			11			
W	/IF ambient	6	under/raw shrimp	41	under d	counter cooler/sal	mon	41			
under	counter cooler/eggrolls	41	chicken	41	cold	top/crab/sq	uid	41/41			
S	hrimp/crab	41/41	left side cooler/sprouts	41	sush	i display/saln	non	40			
midd	lle cold top/shrimp	41	beef	41	tuna	a/under-tui	าล	41/41			
so	oft shell crab	41-51	chicken cooked	110	tuna dis	splay/crab/under-sa	lmon	41/41			
Τ.	I		SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 109F equipped. Need to post employee health poster										
	Sani bucket 100 ppm chlorine sanitizer										
2											
27	7 Chicken cooked 30 minutes prior/should be cooled in WIC/avoid placing in cold top/not meant to rapid cool										
	Cold tops are meant to hold Temp, not cool hot foods/2 hours to 70F then 4 hours to 41F or below										
	COS by placing in WIC/still within time to cool down										
	Dishwasher sanitizing at 100ppm chlorine										
45											
39	Avoid storing knives between equipment										
42	Need to clean in/around/on equipment										
	3 comp sink 129F										
45			3 comp sink/some mold								
	Drink hand sink 108										
	Sushi hand sink 10		•								
W			ot setup/ COS to 100ppm	chlorine	e. Other	bucket setup co	orrec	tly			
	Need to change foil daily in sushi toaster oven										
42											
	Sushi rice TPHC logs kept/current										
	Saran on rice rollers changed at least every 4 hours										
36	1 0										
4 -	RRs at 100+F equip	-	م مرم این اینا ماه د								
	Need to clean ceiling tiles/floors in kitchen										
45	Maintenance to wa	iis in kito	cnen								
	reach in freezer ambient-11, white freezer ambient-50										
Received (signature)			Alom Al	i		Title: Person In Charge Manager					
Inspected (signature)	Christy Cort	tez. R	Christy Co	rtez,	RS						