Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

D		. 10	~	20	Time in:	Time out:		se/Permi			11/		1			Est. Type	Risk Category	Page 1	of 2
					11:10	1:00			urr				•	_	resend	4	(04		
E	stabli	ishm	ent i	Nam		2-Follow U	Contact/Ow Jenna J		e:	<u> 4-1</u>	Inve	stiga	tion		* Number of ✓ Number of	f Repeat Vio		TOTAL/	
Pl	nysic	al A	ddre	ess:	ckwall, TX	Pe	est control : Eco/1-24-2023			Hoo PDC/	od /12-2	022	Gr Alp	ease	 e trap : e/2-10-2023		Follow-up: Yes	9/9	1/A
М					tatus: Out = not in conpoints in the OUT box for e	прпансс	compliance tem N	NO = r Iark '✓' a							plicable COS =	= corrected or , COS M	n site $\mathbf{R} = \text{repeat vio}$ lark an \mathbf{X} in appropriat	lation W- e box for R	Watch
		lamaa	Ctor	tana	Prior	rity Items (3	Points) viola	tions Req	quir						ive Action not to	exceed 3 d	ays		
O U T	I N	iance N O	N A	C O S	Time and Tem	perature for Fe		R		O U T	ompli I N	N O	N	C O S		Em	ployee Health		R
	~			· ·	1. Proper cooling time a	-	*			1	~			5	12. Managemen knowledge, resp		oyees and conditional and reporting	employees;	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use o eyes, nose, and		and exclusion; No disc	charge from	l .
	'				3. Proper Hot Holding to	emperature(135	°F)								•		ontamination by Han	ds	
	·				4. Proper cooking time a	and temperature)				~					ned and prop	erly washed/ Gloves u		у
3					5. Proper reheating proce Hours)	edure for hot ho	olding (165°F in	2			~				15. No bare han	d contact wi	th ready to eat foods o bllowed (APPROVED		_)
	~				6. Time as a Public Heal	lth Control; pro	cedures & reco	rds								Highly Sus	ceptible Populations		
					Арр	proved Source					~				Pasteurized eggs	s used when	prohibited food not off required	ered	
					7. Food and ice obtained good condition, safe, and			1							eggs coo				
	~				destruction Pacific	Plus, We	esmettec										Chemicals		
	~				8. Food Received at proj	per temperature	2				~				17. Food additiv & Vegetables water or		d and properly stored;	Washing Fr	ruits
		II			Protection	from Contami	ination			W					18. Toxic substa	ances proper	ly identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, disp											Wat	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 100 p			d			~				19. Water from a backflow device		urce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned	f returned, previ	iously served or				~				20. Approved Sedisposal	ewage/Waste	ewater Disposal System	n, proper	
					disce	arucu				Ш									
	<u> </u>				Prio	ority Founda	ation Items (2 Points	i) vi	olati	ions	Rear	uire (Cor	rective Action w	rithin 10 da	vs		
O U T	I N	N O	N A	C O S	Prio Demonstration			2 Points	_	O U	ions I N	Requ N O	N	C O	rective Action w Food		ys ure Control/ Identific	ation	R
O U T		N O			Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Personnel	R	_	О	I	N	N	C	Food	I Temperatu	ure Control/ Identific		R
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Received by: (signature) Jenna Jung	Jenna Jung	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E-4-1-11-1-	N	Dhi. 1 A	44	2:4/24-4	I :/P:4 # P	0 -f 0					
	ment Name: an Sushi Bar, Kitchen & Hibachi	Physical A 1067	E I-30	City/State: Rockwa		ge <u>2</u> of <u>2</u>					
Item/Loc	nation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Location	Temp F					
			_								
under	counter cooler/shrimp rolls	71	sprouts	41	pork	41					
	wanton	41	under/sauce	41	WIF ambient	6					
midd	le cold top/scallops	41	soup pot/soup	131	sushi cold top/whipped topping	42					
shr	rimp/chicken	41/41	soup	117	cold top/squid/crawfish/cram cheese	39/40/41					
	fish balls	41	2 door salad reach in cooler/tofu	40	under counter freezer ambient	16					
l	under/corn	41	cut leafy greens	37	under counter cooler/chili sauce for reference	41					
fr	ied chicken	41	WIC/raw chicken	41	left under counter cooler/crab/crab	41/41					
cold t	top/cooked chicken	41	raw beef/beef	41/41	left side sushi display/ crab/white fish	41/41					
	1	OB	SERVATIONS AND CORRECTIV	VE ACTION	NS .						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CCTED TO THE CONDITIONS OBSERVED A	AND					
	Hand sink by WIC 1	100+F w	rith soap and paper towe	els							
W	Watch dented cans										
35	Store employee iter	ns low a	and separate/not over fo	od prod	ucts or food contact itmes						
W	Store hand soap lov	w and s	eparate in dry storage								
	Prep hand sink 100	+F with	soap and paper towels								
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
	Sani buckets setup	to 100	opm chlorine sanitizer								
	3 comp sink 120 F										
39	Avoid storing knives between equipment. Store instead in a cleanable area										
	New clean dish racl	k/free of	rust								
5	Soup must be reheated to	o 165+ firs	st on stove before placing in ho	t holding o	devices. COS to 165+F on stove.						
45	Some missing grou	t in kitch	nen/food debris								
42	Need to Clean outs	ide of flo	our containers, kitchen e	quipme	nt like soup hot pots						
45	Clean floors drains/										
	Sushi hand sink 10	OF with	soap and paper towels								
	Fried crawfish and shrimp under heat lamp/small amounts only enough for an hour										
36	Store wiping cloths in sani buckets, not on prep areas										
	Sushi sani buckets at 100 ppm chlorine sanitizer										
	Sushi rice logs current/TPHC to discard at 4 hours										
	Saran on sushi rollers changed at least every 4 hours										
	Knives, utensils to be WRS at least every 4 hours										
40	,										
42	Need to clean outside of toaster ovens in sushi bar										
	in storage area, reach in freezer ambient-13, white super freezer -60										
	,		,	•							
Received	l by:		Print:		Title: Person In Charge/ Owne	er					
(signature)				una	Owner						
Inspected (signature)		<i>+ </i>	Print:								
	6 (Revised 09-2015)	rez, 7	RS Christy Co	orτez,	RS Samples: Y N # collection	cted					