

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Patrick	Print: Lin on site as well	Title: Person In Charge/ Owner Employee
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Basil cafe	Physical Address: Horizon	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
Drawer unit		Cold top unit	37	Wic	
Noodles / tuna	37/38	Chicken raw	38	Cheese	41
Fish/	38	Chicken cooked/ shrimp	38/38	Beef	41
Sushi display		Below	30's	Shrimp	41
Yellow fish / crab	39/37	Steam table		Organize wic	
Glass front cooler		Soups	157/160	Wif (organize)	-11
Dressing / tofu unit	40/41	Rice holder	186	Deep freezer	
Beer cooler	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	No dine in at location at this time
26	Still doing take out only / need consumer advisory on line as well in means
	Hot water at 100 at front hand sink
32/W	Need to remove contact paper on counter and shelving as this is not a permanent solution -
W	Watch storage of Lysol spray
32	Time to sand cutting board in sushi and in kitchen.
W	Reminder to date mark Tcs rte foods if not using with 24 hours after prep etc
	Changing Saran on bamboo roller ever 4 hrs or less (washing and sanitizing too)
	Sanitizer in bucket 100 Ppm
39	Watch clutter throughout facility!
W	Avoid storing anything in hand sink or next to
18	No home raid pesticides to be used
	Kitchen: hot water 156 F watch for scalding
W	Provide paper towels at hand sinks - napkins providee
32/45	Seal any and all exposed wood / address any foil on equipment not washable
40	Eliminate use of foil and cardboard on cart and saran as not cleanable
40	Invert plastic forks and spoons
	Using wrapped straws now (not using naked black straws anymore)
09	Avoid using nice for drinks foe any other storage
	Dishmachine 50-100 ppm
26	Watch storage of nuts on cold top unit! Should have a allergy policy and training
W/09	Cold top Cooler dark inside/ avoid over stocking chicken that could drop over on product next to it
40	Avoid using seaweed containers for various functions that are non original
40	Eliminate use of paper towels on spices with a rubber Band
10	Clean black slime from inside ice machine.
10/39/40	Store knives clean on magnets / avoid reuse of hot sauce containers
45	Eliminate floor storage in wif / address organization and frost

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