

Retail Food Establishment Inspection Report

City of Rockwall

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|--|--------------------------------------|---|
| 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)

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|--|-------------------------------------|--------------------------------|---------------------------------|-------------|
| Establishment Name: Basil cafe | Physical Address: Horizon | City/State: Rockwall | License/Permit # 9339 | Page 2 of 2 |
|--|-------------------------------------|--------------------------------|---------------------------------|-------------|

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 |

| | | |
|--|--------|--------------------------------|
| Received by: (signature) See above | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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