Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

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	ate: 1 / 2	) ()	วก	20	Time in: 12:35	Time out <b>1:34</b>		FS 9							Sushi Risk Category   Page 1 of 2	2_
					tion: 1-Routine	2-Follo		3-Compla			Inve	etia	ation		5-CO/Construction 6-Other TOTAL/SCOR	RE
Es	stabli	ishm	ent i	Nam	ie:		Con	tact/Owner			IIIVC	<u>5</u>	441011		* Number of Repeat Violations:	
_		al A			te		Lin Pest cont	rol :		Но	od		Gr	rance	V Number of Violations COS:   20/80/    e trap :   Follow-up: Yes   20/80/	В
	rizon		uurc	33.			To provide	invoice			)8-20:	20			20201000 gals LES No No	
M					tatus: Out = not in corpoints in the OUT box for	mpliance IN each numbe	= in complia ered item	nnce N Mark	$O = not$ $\int in a$						policable $COS = corrected on site$ $R = repeat violation W-Watch V in appropriate box for R$	h
									•	ire In	nmed	liate	Cori	recti	ive Action not to exceed 3 days	
О	Î	iance N	N	С	Time and Tem	perature f	or Food Saf	fetv	R	О		N	N	С		R
U T	N	0	A	o s	(F = de	egrees Fahr	enheit)			U T		0	A	o s	Employee Health	
		/			1. Proper cooling time a	ind tempera	iture				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperatur	e(41°F/ 45°)	F)			_				13. Proper use of restriction and exclusion; No discharge from	-
	~				See	•					~				eyes, nose, and mouth Policy	
	/				3. Proper Hot Holding to See	emperature	(135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time a	and tempera	ature				~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	edure for h	ot holding (	165°F in 2							15. No bare hand contact with ready to eat foods or approved	-
		<b>/</b>			Hours)										alternate method properly followed (APPROVED Y. N. )  Observed gloves	
	/				6. Time as a Public Hear Prep only	lth Control:	; procedures	& records							Highly Susceptible Populations	
					Anr	proved Sou	ırce				/				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
					7. Food and ice obtained			. Food in							Tableanine vige and when require	
	/				good condition, safe, an	d unadulter	rated; parasi								Chemicals	
					destruction Printed											
	/				8. Food Received at pro		ature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection		i			2					Water 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro			ng food		3					Watch storage	
3					preparation, storage, dis See attached chicken			8							Water/ Plumbing	
2					10 Food contact surface	es and Retu	rnables ; Cle	eaned and						+	19. Water from approved source; Plumbing installed; proper backflow device	
3					Sanitized at 100 I						•				City approved	
		/			11. Proper disposition or reconditioned	f returned,	previously s	erved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
															Watch out side - see 46	
					Pric	ority Fou	ındation I	tems (2 Po	oints)	viola	tions	Rea	uire	Cor		
O U	I N	N O	N A	C O		•			oints)	violat O U	I	Req N O	nire N A	Cor	rective Action within 10 days	R
O U T					Price Demonstration 21. Person in charge pre	of Knowle	edge/ Person	nnel		О	I N	N	N	С	rective Action within 10 days  Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:   Patrick	Print: Lin on site as well	Title: Person In Charge/ Owner Employee
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Basil	ment Name: cafe	Physical A		City/State: Rockwal		Page 2 of 2					
			TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I					
Drawe	er unit		Cold top unit	37	Wic						
No	oodles / tuna	37/38	Chicken raw	38	Cheese	41					
	Fish/	38	Chicken cooked/ shrimp	38/38	Beef	41					
S	ushi display		Below	30's	Shrimp	41					
Yell	ow fish / crab	39/37	Steam table		Organize wic						
Glas	ss front cooler		Soups	157/160	Wif (organize)	-11					
Dres	ssing / tofu unit	40/41	Rice holder	186	Deep freezer						
Е	Beer cooler	37			•						
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIREC	CTED TO THE CONDITIONS OBSERVE	ED AND					
		at this tim	ΙΔ								
26	No dine in at location at this time  Still doing take out only / need consumer advisory on line as well in means										
		•		20 11011 111	······································						
32/W	Hot water at 100 at front hand sink  Need to remove contact paper on counter and shelving as this is not a permanent solution -										
W	Watch storage of Lyso		<u> </u>								
32	Time to sand cutting b		ushi and in kitchen.								
W	-		foods if not using with 24 h	ours after	r prep etc						
			<del>-</del>								
	Changing Saran on bamboo roller ever 4 hrs or less ( washing and sanitizing too)  Sanitizer in bucket 100 Ppm										
39											
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 s	sinks - napkins prowvidee								
32/45	Seal any and all expos	sed wood	/ address any foil on equip	ment 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			op unit! Should have a alle								
W/09											
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			/ avoid reuse of hot sauce		rs						
45 Eliminate floor storage in wif / address organization and frost											
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ O	wner					
Inspected (signature)		utríck	Print:		Samples: Y N # co	ollected					
		*				<del>-</del>					