Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	27					Time out: 12:17	F	S-0	003	<u>31</u>			. 4.2	_	Est. Type Risk Category Page 1 o		
Es	tabli	ishm	nent	Nan		2-Follow U		- Complai /Owner N		4-	Inve	stig	atior	1	S-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations: / Number of Violations COS:	ORE	
_	_	er al A			Snowfox Sushi		est control :	:		Но	od		G	rease	e trap: Follow-up: Yes 7/93	/A	
19	50	N G	Goli	ad	Rockwall, TX Status: Out = not in com	w/0	Grocery	insp		n/a		N	w/	Gro	ocery insp No 🗸		
Ma					e points in the OUT box for e	each numbered it	tem	Mark 'v		eckm	ark in	appı	opria	ate bo	oplicable COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R	atch	
	mpli	iance			Prior	nty Items (3	Points) vi	riolations		C	ompl	ianc	e Sta	tus	tive Action not to exceed 3 days	R	
O U T	N O A O Time and Temperature for Food Safety					R	U	O I N N C U N O A O S			О	Employee Health					
	7	Proper cooling time and temperature							/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		,			2. Proper Cold Holding temperature(41°F/ 45°F)										13. Proper use of restriction and exclusion; No discharge from		
	~			3. Proper Hot Holding temperature(135°F)						~				eyes, nose, and mouth			
		~								1	1			Preventing Contamination by Hands			
		4. Proper cooking time and temperature					11' (1650E')			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used			
		~			5. Proper reheating procedure for hot holding (165°F i Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)		
	6. Time as a Public Health Control; procedur			cedures &	records				<u> </u>			Highly Susceptible Populations					
		<u> </u>		l	Ann	oroved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained		1 source: Fo	ood in			Ľ				no eggs	_	
	~				good condition, safe, and unadulterated; parasite									Chemicals			
					8. Food Received at prop		e				Ι				17. Food additives; approved and properly stored; Washing Fruit.	s	
	~				check at recei	pt					~				& Vegetables water only		
						from Contami				3				~	18. Toxic substances properly identified, stored and used		
	~				Food Separated & pro preparation, storage, disp			ood							Water/ Plumbing		
W					10. Food contact surface			ed and							19. Water from approved source; Plumbing installed; proper backflow device		
۷۷					Sanitized at p 11. Proper disposition of			ed or			-			1	20. Approved Sewage/Wastewater Disposal System, proper	_	
	/				reconditioned disca	arded	iodoly serve	Ju 01			~				disposal		
	т	N	N	С	Prio	ority Founda	ation Item	ns (2 Poi	nts) v	riolar O		Req	uire N	Cor	rrective Action within 10 days	R	
Ο				ŏ		e v					N	o	A	ŏ	Food Temperature Control/ Identification		
O U T	N N	0	A	Š	Demonstration					U T			11	s	Took Temperature Control Lacrimication		
					21. Person in charge preand perform duties/ Cert	sent, demonstra	ation of kno	owledge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
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Retail Food Establishment Inspection Report

Received by: (signature) Lily San	Print: Lily San	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger #574 Snowfox Sushi	Physical A	ddress: N Goliad	City/State: Rockwall, TX	License/Permit # FS-0003132	Page <u>2</u> of <u>2</u>
Niogei #374 Showlox Sushi	1930	TEMPERATURE OBSERVA	•	1 3-0003132	
Item/Location	Temp F	Item/Location	Temp F Item/Loc	ation	Temp
sushi cold wells/shrimp	41	WIF ambient	-6		
crawfish	40				
crab	41				
under/tuna	32				
salmon	33				
under counter freezer ambient	-6				
3 door unde counter cooler ambient	33				
sushi display ambient	27-38				
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT		THE CONDITIONS OF CE	VED AND
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			
		ap and paper towels. N	leed to post en	nployee health p	oster.
31 Need paper towels 3 comp sink 110 F	at nano	SINK. COS.			
•	tup at 750-1000pi	om) quats. Dispenser at 3 comp sink is meant to	be mixed with water in sink. mu	st use test strips and setup to 200	ppm quats.
		om quats. COS. Discussed			
Test strips and glov		•	doing bottle filler in	radii to raiii apray b	ottioo.
		side of display and on it	ems with raw f	ish	
Sushi labeled corre			CITIS WILLITAW I	1011	
Gloves worn for all		ingreaterite netea			
		ips covered and on ice	/Discarded at 3	hours/timer	
Items not sold disc					
pH meter and supp					
pH and temp log cu					
'		ed at least every 4 hour	S		
		ction on file/current			
·					
Received by: (signature)		Print:	<u> </u>	Title: Person In Charge	
Lily San Inspected by:		Lily Sar	<u> </u>	Manager	
Lily San Inspected by: (signature) Christy Con	tez, 1	RS Christy C	ortez, RS	Samples: Y N #	# collected