Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/10/2021		74	Time in:	Time out:		License/Permit # FS-8038							Est. Type Risk Category Page 1 of 2	2		
8/10/2021											Inve	stia	5-CO/Construction 6-Other TOTAL/SCOR			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Kroger #575 Dae & JI Corp Su IL Kim								act/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: 2935 Ridge Rd Rockwall, TX Pest control: w/main insp								Ho n/a			e trap : Follow-up: Yes 3/9//F	3/97/A				
Ma					tatus: Out = not in corpoints in the OUT box for Prior	each numbered		Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	Compliance Status O I N N C Time and Temperature for Food Safety						R	O U				Employee Health	R			
T				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	~									L	~				eyes, nose, and mouth	
	•				Proper Gooking time and temperature A Proper cooking time and temperature. A Proper cooking time and temperature.					14 Hands cleaned and properly washed/ Gloves use					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)							~			Gloves used 15. No bare hand contact with ready to eat foods or approved				
			~		Hours)	M. Control	1	01.			_				alternate method properly followed (APPROVED Y, N,)	
	•				6. Time as a Public Hear	Ith Control; pro	ocedures	& records					1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source	1				~				Pasteurized eggs used when required	
	'				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dr Fish										Chemicals	
	 •/				8. Food Received at pro						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		check at receipt Protection from Contamination							~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing					Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200 p	es and Returnat ppm/temperatur	oles ; Clea re	aned and			~			Ī	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	_	viously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
					Pric	ority Found	ation It	ems (2 Po	ints) v	iolat	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	•			R R	iolat O U T	I N	Req N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		O		of Knowledge	e/ Person	nel knowledge,	_	O U	I N	N	N	C O		R
	N	N O		O	Demonstration 21. Person in charge pre	of Knowledge esent, demonstr tified Food Ma	e/ Person ration of lanager/ Po	nel knowledge, osted	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

Received by: (signature) Su // Kim	Su IL Kim	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: rr #575 Dae & JI Corp	Physical A	ddress: Ridge Rd	City/State:	all. TX	License/Permit # FS-8038	Page <u>2</u> of <u>2</u>				
- 35			TEMPERATURE OB		, 17						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	ion	Temp F				
sushi	display ambient	35									
W	IF ambient	-8									
ric	e in rice pot	192									
co	ld wells/crab	40									
	shrimp	41									
· ·	cooler/shrimp	41									
	counter cooler/salmon	35									
spicy	salmon/brown rice		SERVATIONS AND COL	PRECTIVE ACTIO	NS						
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	hand sink 100+ F										
	3 comp sink 118 F										
	3 comp sink setup	with san	i sink at 200 ppm	quats							
	Saran changed eve			•							
W	Seal around wall pe	_			hand si	nk					
34	Fruit flies in kitchen										
W		•		sed for prep. Us	e quickly	and put back in co	ooler.				
	Some crab in cold wells a little over 41 as was being used for prep. Use quickly and put back in cooler. Gloves used for all prep and ready to eat foods										
	pH rice log current										
45	Some food debris of	n floor/u	ınder equipment								
	Sani spray 200 ppr		1 1								
39	Discard tubs that a		ed /broken								
	Letter of Guarantee										
	Consumer advisory		lav case								
	All sushi labeled wi										
		<u>g</u>									
Received			Print:			Title: Person In Charg	e/ Owner				
(signature)	Su 11 Kim		Su II	_ Kim		Owner					
Inspected (signature)		tez 1	Print: Christ	y Cortez,	RS						
		0, '		, · · · · · · · · · · · · · · · ·		Samples: Y N	# collected				