## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	nte: /17	712	n)	23		cense/Perm			eds	s to	o k	ne.	posted	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	2_
						Complaint	_	_	Inve				5-CO/Consti	ruction	6-Other	TOTAL/SCO	RE
Es	tabli	shm	ent	Nan	ne: Contact/C	Owner Nan							* Number of ✓ Number of	Repeat Vio	lations:		
	oge				75 Sushi/DAE&JI Corp  Pest control:			Но	od		G	reas	e trap :	violations	Follow-up: Yes	15/85/	Έ
					Rockwall, TX w/grocery in	ısp		n/a					cery insp		No		
M					Status: Out = not in compliance $IN = in compliance$ points in the OUT box for each numbered item	<b>NO</b> = Mark '✓'							oplicable COS = ox for IN, NO, NA,	corrected or	ark an $\mathbf{R}$ = repeat vio	olation W-Wate	ch
					Priority Items (3 Points) via			re In	nmed	iate	Cor	rect					r
О	mpli I	N	N	C	Time and Temperature for Food Safety	F	₹	О		N	N	C					R
U T	N	0	A	O S	(F = degrees Fahrenheit)			U T		О	A	O S	10.35	•	ployee Health		
	~				Proper cooling time and temperature				~				<ol> <li>Management, knowledge, response</li> </ol>		oyees and conditional and reporting	employees;	
					2. Proper Cold Holding temperature(41°F/45°F)		_						13. Proper use of	restriction	and exclusion; No dis	charge from	
3									~				eyes, nose, and n				
		~			3. Proper Hot Holding temperature(135°F)								Pre	eventing Co	ontamination by Har	nds	
		~			4. Proper cooking time and temperature		-	3					14. Hands cleane	ed and prop	erly washed/ Gloves u	used properly	
		•			5. Proper reheating procedure for hot holding (165°F	7 in 2							15. No bare hand	contact wit	th ready to eat foods o	or approved	
		~			Hours)				~				alternate method	properly fo	llowed (APPROVED	Y. N)	
	~				6. Time as a Public Health Control; procedures & re	ecords							]	Highly Sus	ceptible Populations		
															prohibited food not of	fered	
					Approved Source				•				Pasteurized eggs	used when	required		
					<ol> <li>Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite</li> </ol>	d in									Ole		
	•				destruction JFC/Dr Fish									,	Chemicals		
	~				8. Food Received at proper temperature				_				17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fruits	
					check at receipt											1 1	
					Protection from Contamination				~				18. Toxic substan	ices properi	y identified, stored an	nd used	
	~				9. Food Separated & protected, prevented during foo preparation, storage, display, and tasting	od								Wat	er/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned Sanitized at <u>200</u> ppm/temperature	and			~				19. Water from a backflow device	pproved sou	urce; Plumbing install	led; proper	
					11. Proper disposition of returned, previously served reconditioned	or			7					wage/Waste	ewater Disposal Syste	m, proper	
	•				reconditioned discarded				•				disposal				
					OISCATUEU  Priority Foundation Items	s (2 Point	ts) vi						•	thin 10 day	ys		
O U	I N	N O	N A	COO			ts) vi	O U	I N	Requ	uire N A	C	rrective Action wit		ys nre Control/ Identific	cation	R
	I				Priority Foundation Items	vledge,		О	I N	N	N	C	rrective Action with	Temperatu	re Control/ Identific		R
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Received by: (signature) Van Mang	Print: Van Mung	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

cucum  Unc  Item  Item  Number	wells/crab shrimp crab ber for reference der/salmon tuna rown rice ounter cooler/shrimp AN INSPECTION OF YOUR ESTANTED BELOW: Hand sink 74F. Hai		TEMPERATURE OBSERVA Item/Location  Crab  dumpling  WIF ambient  sushi display  GERVATIONS AND CORRECT	· · · · · · · · · · · · · · · · · · ·	I, TX  Item/Locat	FS-8038	Temp			
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1			vi has been made. Your ATTEN	NTION IS DIREC	IED IOTE	IE CONDITIONS OBSEF	(VED AND			
			nust be 100F. Soap a			equipped.				
			h sinks were setup/no	hot water						
	Sani sink setup to 2		•							
	Sani spray bottles at 200ppm quats									
	Sushi rice logs current/records indicate pH between 3.9-4.0									
	Letter of parasite destruction on file									
	'									
	Gloves used for all prep and ready to eat  Digital thermo									
	pH meter and calibration solutions on site									
	Consumer advisory on each individual container where needed and on display case as well									
٧	When sampling, product handed to customer on paper sheets									
S	Samples out on chil	led trays	s/2 hours maximum the	en discard	ed					
١	No prep until hot water is restored. No warewashing until hot water is restored									
L	Jpdate no prep unt	I hot wa	ter restored. 12:30pm							
3	3:15 pm hot water restored. All sinks above 110F									
Received by (signature)			Van Mu	ına		Title: Person In Charge				
Inon4: 11	Van Vung		V all IVIU	ariy		Employe	<u></u>			
inspected b (signature)	Van Mung v: Chvisty Cov	tez, R	Christy C	ortez, I	RS	Samples: Y N	# collected			