

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 12/07/2022	Time in: 10:35	Time out: 12:10	License/Permit # Fs 9339	Food handlers 4	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: New Basil cafe			Contact/Owner Name: Chen		* Number of Repeat Violations: _____		20/80/B
Physical Address: 2927 Risge road			Pest control : Rentokil monthl	Hood Due	Grease trap/ waste oil Americas best 10/20/22 1000 /	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature		<input checked="" type="checkbox"/>					12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F) Wic and upright cooler borderline		<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sink	
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F) See rice / soup 148							Preventing Contamination by Hands	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature		<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
		<input checked="" type="checkbox"/>			6. Time as a Public Health Control; procedures & records Using log for sushi							Highly Susceptible Populations	
					Approved Source		<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Fried	
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda or equivalent							Chemicals	
		<input checked="" type="checkbox"/>			8. Food Received at proper temperature To always check		<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used Watch and store low	
3				<input checked="" type="checkbox"/>	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Organization in. Wic							Water/ Plumbing	
W	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 50-100		<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device City approved	
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned To discard		<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
		<input checked="" type="checkbox"/>			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty					<input checked="" type="checkbox"/>		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
		<input checked="" type="checkbox"/>			22. Food Handler/ no unauthorized persons/ personnel 4 on duty				<input checked="" type="checkbox"/>			28. Proper Date Marking and disposition Reminder to date mark ready to eat foods if held over 24 hrs	
					Safe Water, Recordkeeping and Food Package Labeling		W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using dial - advised to get a digital nsf	
		<input checked="" type="checkbox"/>			23. Hot and Cold Water available; adequate pressure, safe See							Permit Requirement, Prerequisite for Operation	
			<input checked="" type="checkbox"/>		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current/ insp sign posted) Posted	
				<input checked="" type="checkbox"/>	Conformance with Approved Procedures							Utensils, Equipment, and Vending	
				<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped/ May not use for anything else !!!	
					Consumer Advisory		2				<input checked="" type="checkbox"/>	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Removed wooden bowls again	
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Need in paper menu		<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals To move fly strip over prep and move to back door				<input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food)	
W					35. Personal Cleanliness/eating, drinking or tobacco use Watch storage							Physical Facilities	
W					36. Wiping Cloths; properly used and stored Store in sanitizer		1					42. Non-Food Contact surfaces clean General cleaning around equipment. And bowls exterior	
		<input checked="" type="checkbox"/>			37. Environmental contamination		1				<input checked="" type="checkbox"/>	43. Adequate ventilation and lighting; designated areas used Added more light to sushi prep	
1					38. Approved thawing method See attached / remove from package		1					44. Garbage and Refuse properly disposed; facilities maintained See items storage outside to remove	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean Clean under and around equipment	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					40. Single-service & single-use articles; properly stored and used Avoid reuse of cardboard etc				<input checked="" type="checkbox"/>			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yanan Sun	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: New basil cafe	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Fs 9339	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
DrAwer unit crab meat	40	Cold top unit	42	Wic	42/43
Fish	40	Raw bean sprouts / chicken	41/41	Chicken / pepper	44/44
Display unit just turned on		Mushrooms / cooked chicken	41/41	Lettuce / shrimp	44/43
Cream cheese	41	Below temps		Turned down at insp	
2 door cooler		Shrimp / meat	41/41	Wif	16 HTT
Dumplings / crab meat	41/40	Rice	165	Small silver cooler sauces	28.9
Upright glass front just loaded	46	Freezer	1.3	Sushi display at exit	36.9
Water for reference	46	Glass front at exit	44	Wic at exit ambient	32

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
26	Need consumer advisory in paper menus and to asterisk menu item to warning at bottom
44	Table and chair and cart outside to be removed
	Hot water at front hand sink in sushi bar 122
39	Avoid placing clean thin plastic containers drying next to hand sink
Drawe unit	Reminder that anyplace you use a knife is to be sufficiently well lighted 50'foot candles
32	Avoid sticking plastic liner to shelving as this should be movable to allow to be washed and to clean shelf under
	Watch use and storage of peanuts throughout facility
32	Avoid wrapping sauce containers with paper towels and string - not washable
40 /39	Discussed not using paper towels under clean knives and also changing Saran every 4 hrs for aushibrollwr
38	Discussed thawing fish out of cryo package
26	Discussed having consumer advisory
	Confirmed parasite destruction on invoice
38	Confirmed that Tuna is to be taken out of package to thaw as per label on package
02	Moved salads just made to colder unit as salas unit is holding 46 F
	Keeping sushi rice log to show 4 hrs
32	Time to also sand cutting boards
36	Store wiping cloths in sanitizer when not using
	Watch "to go" table and clutter - avoid using cardboard
	Paper towels dispenser planned to fit roll / hot water 112
	Dishmachine - 50-100 ppm / use test strips to check daily
39	Watch storage of washable chop sticks and condition
Cos	To remove and discontinue the wooden spoons this was mentioned at the CO insp
W	Using back prep sink for hand washing only now - sign posted and May not be used for prep ever
31	Will use three comp sink for warewashing and prep (observed employee using hand sink to wash pot out during insp)
W	Cold top is borderline to lower to be under 41 / also need to not reuse to go containers
39	Discussed washing wooden sushi rice container - must wash rinse and then sanitize and allow to air dry
09	Discussed organization in wic fish above eggs and eggs on bottom
02	Wic is holding slightly high temps after heavy use this morning / turned down at insp and will monitor temps and repair if needed

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

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