Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Asp 1-30 Rockwall, TX Shamrock/monthly K&S/Am Garcia/1000gal/3mo No No No No No No No		/8				Time in: 2:05	Time out: 3:10	F	License/Po	30						Est. Type	Risk Category	Page 1	of <u>2</u>
Sake Bomb Thal & Sushi Bar Rafthy Praxaybane							2-Follow				4-	Inve	stig	ation	ı			TOTAL/SO	CORE
Self-150 Processors TX	Sak	(e	В	om	b			Kathy	/ Prax					G	reas	✓ Number of Violations C	cos:	13/87	7/B
More the operation and the Control Process of Processing Systems (Processing Systems (489						SI IN = i	hamrock	/monthl		K&	S/4ı		Ga	arci	a/1000gal/3mo	No 🗌		
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Protection from Ontamination Security Protection from Contamination Protection from Contamination Security Protection from Contamination Pro						A	pproved Source	e				V				16. Pasteurized foods used; pr	rohibited food not of		
good condition, safe, and unadulternete, parasite destruction 8. Food Received at proper temperature Protection from Contamination 9. Food Sequenced & proper temperature Protection from Contamination 9. Food Sequenced & proper temperature with a property stored, Washing Fruits & Vegetables water Only 10. Food content extracts and Returnables; Counsed and Sanitzed and 10.0. punt-emperature of the state of the sta									ood in			<u> </u>				eggs cooked	1		+
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Protection from Contamination 9. Food Separated & presented suring food preparation, storage, display, and testing preparation, storage, display, and testing water from approved source; Plumbing installed; proper backflow device. 11. Proper disposition of returned, previously served or reconditional check at receipt Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Proor Temperature Control Identification 8	·					8. Food Received at p	roper temperatur	re				_					and properly stored;	Washing Fruit	ts
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Normal N	·	1				reconditioned che	ck at re	ceipt	cu or			~				11	water Disposar System	in, proper	
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	1						single-use article	es; properly	stored			~				47. Other Violations			

Retail Food Establishment Inspection Report

1st Followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

TEMPERATURE DISERRYATIONS Temp F Tem		ment Name: Bomb Thai & Sushi Bar	Physical A		City/State: Rockwa	ıll TX	License/Permit # FS-9307	Page	<u>2</u> of <u>2</u>			
white fish 41 raw chicken 42 white freezer ambient white fish 41 raw beef 42 small white freezer ambient white fish 41 raw beef 42 small white freezer ambient 41 small cold top 42 door freezer ambient 41 small cold top 42 door freezer ambient 41 small cold top 44 small white freezer ambient 41 small cold top 44 door freezer ambient 41 small cold top 44 door freezer ambient 41 small cold top 44 door freezer ambient 42 door freezer ambient 43 cut tomatoes/chicken 44 door freezer ambient 44 small bar cooler ambient 37 cut tomatoes/chicken 44 door freezer ambient 44 small bar cooler ambient 37 cut tomatoes/chicken 44 door freezer ambient 44 small bar cooler ambient 44 door freezer ambient 44 door freezer ambient 44 door freezer ambient 44 may be freezer ambient 44 door freezer ambient 44 may be freezer ambient 44 door freezer	Carto I	Johns Thai a Gaern Bar	1001			, 17	1 0 3001					
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bar cooler ambient 41 small cold top small bar cooler ambient 37 cut tomatoes/chicken 41/70 soup pot/soup 187 large cold top/raw shrimp 41 rice pot/rice 187 raw chicken 41 WIC/pot stickers 42 under/cut leafy greens 41 SOBSERVATIONS AND CORRECTIVE ACTIONS Bar hand sink 100+F 3 comp sink 110+F 3 comp sink 110+F 31 Need soap and paper towels at hand sink. Avoid watering down hand soap. Use as it comes. AVOId using styrofoam to store toothpick umbrellas used in bar drinks Delivery today/WIC has been open Back hand sink 107 F 31 Need hand soap at back hand sink 27 Chicken in cold top made today at 12:30. Must aggressively cool in WIC. Avoid use of small cold tops to cool. 2 hours to 70 then 4 hours to 41. Placed in WIC to cool to 41. Current letter of parasite destruction on file 12/2021 Dishwasher 100 ppm chlorine sanitizer 3 comp sink 130 F 35 Store employee items low and separate 42 Clean floor drains 32 Address Rusty shelf where utensils are stored Drink hand sink 130 F 18 Avoid storing Glade plug-ins with tea bags Consumer advisory in menu Use plastic sushi rollers WRS every 4 hours and saran wrapped sushi rollers. Saran discarded at least every 4 hours. Sushi rice made and discarded every 4 hours. Rice log current. 45 Clean wall by soup pot. 12/45 Clean in/around/on equipment. Degrease side of fryer 45 Replace caulking where moldy around sinks Title: Person In Charge/Owner		white fish	41	raw beef	42	small white freezer ambient			-2			
Soup pot/soup 187 large cold top/raw shrimp 41 rice pot/rice 187 raw chicken 41 WIC/pot stickers 42 under/cut leafy greens 41 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER OF THE CONDITION	under d	counter cooler/cucumbers	41	cut tomatoes	42	2 doo	r freezer ambie	ent	11			
rice pot/rice 187 raw chicken 41 WIC/pot stickers 42 under/cut leafy greens 41 **OBSERVATIONS AND CORRECTIVE ACTIONS** **AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER OF YOUR ASSESSMENT OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER OF YOUR ASSESSMENT OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER OF YOUR ASSESSMENT OF YOUR A	bar	cooler ambient	41	small cold top								
rice pot/rice	small	bar cooler ambient	37	cut tomatoes/chicken	41/70							
WIC/pot stickers	SO	up pot/soup	187	large cold top/raw shrimp	41							
OBSERVATIONS AND CORRECTIVE ACTIONS Recitive Print:	ri	ice pot/rice	187	raw chicken	41							
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Bar hand sink 100+F 3 comp sink 110+F 3 comp sink 110+F 3 comp sink 110+F 3 comp sink 100+F 4 void using styrofoam to store toothpick umbrellas used in bar drinks Delivery today/WIC has been open Back hand sink 107 F 3	WIC	C/pot stickers	42	under/cut leafy greens	41							
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