

# Retail Food Establishment Inspection Report

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

Date: <b>12/8/2021</b>	Time in: <b>2:05</b>	Time out: <b>3:10</b>	License/Permit # <b>FS-9307</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Sake Bomb Thai &amp; Sushi Bar</b>			Contact/Owner Name: <b>Kathy Praxaybane</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>13/87/B</b>
Physical Address: <b>489 I-30 Rockwall, TX</b>			Pest control : <b>Shamrock/monthly</b>	Hood <b>K&amp;S/4mo</b>	Grease trap : <b>Garcia/1000gal/3mo</b>	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
1						<b>Physical Facilities</b>					
						1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
1						✓					

## Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sake Bomb Thai &amp; Sushi Bar</b>	Physical Address: <b>489 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9307</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bar under counter cooler/salmon	41	raw chicken	42	white freezer ambient	8
white fish	41	raw beef	42	small white freezer ambient	-2
under counter cooler/cucumbers	41	cut tomatoes	42	2 door freezer ambient	11
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		

### 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:
	Bar hand sink 100+F
	3 comp sink 110+F
31	Need soap and paper towels at hand sink. Avoid watering down hand soap. Use as it comes.
40	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
	Sani bucket 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.
42/45	Clean in/around/on equipment. Degrease side of fryer
45	Replace caulking where moldy around sinks

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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