

Retail Food Establishment Inspection Report

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

Date: 12/15/2023	Time in: 2:15	Time out: 3:25	License/Permit # FS-9307	Est. Type	Risk Category	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: Sake Bomb Thai & Sushi Bar			Contact/Owner Name: Kathy Praxaybane		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		19/81/B
Physical Address: 489 I-30 Rockwall, TX			Pest control : Shamrock/12-5-2023	Hood C&V/11-28-2023	Grease trap : GWS/10-2-2023/1000gal	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
3						Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						W					
	✓					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
Prevention of Food Contamination						Food Identification					
	✓					✓					
1						Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sushi cooler/fish	41	chicken skewers	40	white freezer ambient	4
fish	41	cold top/chicken	41	reach in freezer ambient	4
under counter cooler/sauce	41	sprouts	41	white freezer ambient	11
soup hot holding	157	under/chicken	41		
bar cooler ambient	36	small cold top/peas	50		
Rice pot/rice	167	cut tomatoes	50		
WIC/raw chicken	41	under/tofu	40		
dumplings	41	white freezer ambient	2		

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:
31	Bar hand sink/hot water handle not working/will use 3 comp sink (not used for warewashing) until repaired Need hand soap pump and will move any clean dishes around sink to prevent contamination
6	Need to keep sushi rice logs current 3 comp sink 110F
10/33	Dishwasher not sanitizing/below 50ppm chlorine Will use 3 comp sink until repaired
39	Small Crock pot for rice scoops at 121F/to be at 135+F to store in standing water
35	To store all personal items low and separate/not mixed with restaurant items
45	to clean floor drains
42	To clean rack on dish landing where pots are stored
37	Avoid storing rice pots, soup pots on floor. To store 6 inches off of floor
39	Discard frayed scouring pads to avoid metal pieces from getting into food
36	Need to store wiping cloths in sani buckets
45	Need to clean floors, walls, food splatters and derbis
45	Walls in back missing paint, down to drywall, need to be cleanable cook line hand sink equipped at 100F
2	Small cold top must cold hold at 41F or below. small amounts only for less than 4 hours and was open during lunch
W	To clean cutting boards where discolored/ scored
37	Keep storage closet clean, organized, items 6 inches off of floor to clean Drink hand sink 100F equipped
42/45	Good thorough cleaning needed throughout floors, walls, equipment

Received by: (signature) <i>Angie Praxaybane</i>	Print: Angie Praxaybane	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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