## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: T 12/15/2023 2			23	Time in: 2:15		FS-9307						Est. Type	Page <u>1</u> of <u>2</u>			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N											5-CO/Construction	6-Other TOTAL		CORE		
Sa	ake		om	b '	Thai & Sushi I		Kathy P		oane	ood		Gr	-0000	* Number of Repeat Violations Co ✓ Number of Violations Co etrap:		19/8	1/B
					vall, TX	Sh	namrock/12	-5-2023	C&V	//11-28	-2023	ĠΫ	VS/		No .		-
Ma					points in the OUT box f		item I		checkm	nark ir	appi	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mari ive Action not to exceed 3 day	k an 💢 in appropriate	lation W-V e box for R	Watch
	mpl	iance				ority Items (5	of offices, vious		(	Compl	lianc	e Stat	us	ve Action not to exceed 3 day	<b>V</b> S		
O U T	N	N O	N A	C O S		emperature for F degrees Fahrenhe		R	U		N O	N A	C O S	Emplo	oyee Health		R
	~			5	Proper cooling time	e and temperature	;			~			Ď.	12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holdii	ng temperature(41	°F/ 45°F)			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding	g temperature(135	5°F)							Preventing Con	tamination by Han	ıds	
		~			4. Proper cooking tim	e and temperature	e			~				14. Hands cleaned and proper			
		~			5. Proper reheating pr Hours)	rocedure for hot he	olding (165°F in	n 2		~				15. No bare hand contact with alternate method properly follo			)
3					6. Time as a Public H	ealth Control; pro	ocedures & reco	ords						Highly Sugar	ontible Denulations		
3										Τ				16. Pasteurized foods used; pro	eptible Populations ohibited food not off	fered	
					A	approved Source				~				Pasteurized eggs used when re	equired		
	/				<ol><li>Food and ice obtain good condition, safe,</li></ol>			n						Ch	nemicals		
						sh, Southe					1						
	~				8. Food Received at p		e			~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Frui	its
						on from Contami	ination			~				Water only 18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & preparation, storage,									Water	r/ Plumbing		
3					10. Food contact surfa			nd		~			ł	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc			r		~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
		Ш									_						
					P	riority Founda	ation Items (	2 Points	) viola	itions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S		on of Knowledge		2 Points		O I U N	N O	N A	Cor C O S		e Control/ Identific	ation	R
				О	Demonstration 21. Person in charge and perform duties/ C	on of Knowledge	e/ Personnel	R	U	O I U N	N	N	C O		e Control/ Identific		R
	N			О	Demonstration 21. Person in charge	on of Knowledge present, demonstr Certified Food Ma	e/ Personnel ration of knowle mager/ Posted	R	U	I N T	N	N	C O	Food Temperature 27. Proper cooling method use	e Control/ Identificated; Equipment Adec		R
	N V			О	21. Person in charge and perform duties/ C 2 22. Food Handler/ no	on of Knowledge present, demonstr Certified Food Ma	ration of knowle mager/ Posted sons/ personnel	R	T	I N T	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and c 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adece	quate to	
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Received by: (signature) Angie Praxaybane	Print: Angie Praxaybane	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Bomb Thai & Sushi Bar	Physical A		ity/State: Rockwa	all. TX	License/Permit # FS-9307	Page	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT		,					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca			Temp F		
sushi	cooler/fish	41	chicken skewers	40	white freezer ambient		ent	4		
	fish	41	cold top/chicken	41	reach in freezer ambient			4		
under	counter cooler/sauce	41	sprouts	41	white	freezer ambie	ent	11		
sou	p hot holding	157	under/chicken	41						
bar	cooler ambient	36	small cold top/peas	50						
R	ice pot/rice	167	cut tomatoes	50						
WIC	C/raw chicken	41	under/tofu	40						
	dumplings	41	white freezer ambient	2						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:		SERVATIONS AND CORRECTIVE STATE HAS BEEN MADE. YOUR ATTENT.			HE CONDITIONS OBSER	VED AN	ND		
31	Bar hand sink/hot water	handle n	ot working/will use 3 comp sin	k (not us	ed for wa	rewashing) until re <sub>l</sub>	paired			
	Need hand soap pum	p and wi	ll move any clean dishes a	round si	nk to pre	vent contaminati	on			
6	Need to keep sushi	rice log	s current							
	3 comp sink 110F	•								
10/33	Dishwasher not sanitizing/below 50ppm chlorine									
	Will use 3 comp sin		-							
39	•		pops at 121F/to be at 13				•			
35	To store all personal items low and separate/not mixed with restaurant items									
45 42	to clean floor drains  To clean rack on dish landing where pots are stored									
37			p pots on floor. To store		es off o	f floor				
39	· ·		ds to avoid metal pieces							
36	Need to store wipin		•	nom g	ottinig in	1000				
45		_	food splatters and derb	is						
45		<u> </u>	, down to drywall, need t		eanable	<u> </u>				
	cook line hand sink									
2										
W	· · · · · · · · · · · · · · · · · · ·									
37										
	Drink hand sink 100F equipped									
42/45	Good thorough cleaning needed throughout floors, walls, equipment									
Received			Print:			Title: Person In Charge/	Owner			
(signature)	Angie Praxayban	1e	Angie Pra	xayba	ane	Owner				
Inspected (signature)	Angie Praxayban 1 by: Chvisty Cov	tez, 1	RS Christy Co	rtez,	RS	Samples: Y N #	t collecte	ed.		
F FU 0/			l .			~ mirpiess 1 11 T	· concell			