Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /7 /	/20	02	24		Time out: 3:10		15e/Permin						Est. Type	Risk Category	Page 1	of <u>2</u>
		se o i ishm				2-Follow U	Jp 3-Contact/Ow	mplaint mer Name	_	4-In	vestig	gation	n	5-CO/Construction * Number of Repeat Violati	6-Other ions:	TOTAL/S	SCORE
_		al A			Thai & Sushi Ba		est control :		ī	Hood		I G	range	✓ Number of Violations CO		18/8	2/B
48	9 I-	30	Ro	ckw	vall, TX	Sh	compliance		Oil	ILess/5	-26-202	OV	vne	r to email N	No 🔲		
Ma					Status: Out = not in compoints in the OUT box for e	ach numbered it	tem N		check	kmark	in app	ropria	ate bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark		lation W-	Watch
Co	mpli	iance		tus	Priori	ity Items (3	Points) viola		uire		plian	e Sta		ive Action not to exceed 3 days	<u>S</u>		
O U T	I N	N O	N A	O S	Time and Temp (F = deg	perature for Fo grees Fahrenhei		R			I N N O		C O S	Emplo	yee Health		R
	~				1. Proper cooling time an	d temperature								12. Management, food employe knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding to	emperature(41°	°F/ 45°F)		-					13. Proper use of restriction and	d exclusion; No disc	charge from	
3										٠				eyes, nose, and mouth			
	~				Proper Hot Holding ter Proper Hot Holding ter									Preventing Cont 14. Hands cleaned and properly	amination by Han		
		~			Proper cooking time at Proper reheating proce			2	-	٠	_			15. No bare hand contact with r			
		~			Hours)	dure for not no	olding (105 1 h	12		٠	/			alternate method properly follo)
	~				6. Time as a Public Healt	th Control; prod	cedures & reco	ords						Highly Suscep	ptible Populations		
					App	roved Source								16. Pasteurized foods used; pro		ered	
					7. Food and ice obtained			n						eggs cooked			
	~				good condition, safe, and destruction Southe	rn Star	, parasite							Che	emicals		
	~				Food Received at prop	er temperature	•			Τ.				17. Food additives; approved an & Vegetables	nd properly stored;	Washing Fru	iits
					check at recei		nation		-	·				water only 18. Toxic substances properly i	dentified, stored an	d used	
					9. Food Separated & prot	from Contamin tected, prevente											
3					preparation, storage, disp		_								/ Plumbing	1	
3					10. Food contact surfaces Sanitized at p			nd		٠				19. Water from approved sourc backflow device			
	7				11. Proper disposition of reconditioned disca		iously served o	r			/			20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
					Prio	rity Founda	ation Items (2 Points) vio			•		rective Action within 10 days			
U	I			C						0	I N						
T	N	O	A A	o s	Demonstration of	of Knowledge/	/ Personnel	R			N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
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Received by: (signature) Angie Praxaybane	Print: Angie Praxaybane	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Sake E	ment Name: Bomb Thai & Sushi Bar	Physical A		City/State: Rockwa	all, TX	License/Permit # FS-9307	Page	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA		,		1			
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I		
under counter/sushi fish salmon		41	small cold top/sprouts		2 doo	2 door freezer ambier		17		
		41	cooked veggies	41	ric	e in rice po	<u>t</u>			
unde	er counter cooler	40	chicken	41	small white					
d	Irink cooler	38	large cold top/chicker	41						
V	/IC/lettuce	45	beef	41						
tea	for reference	45	shrimp	41						
ra	aw chicken	45	white freezer	2						
ra	w calamari	45	white freezer	1						
		OH	SERVATIONS AND CORRECTI	VE ACTION	NS					
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 equip	ped							
	3 comp sink 110F		•							
31	•	eep ac	cessible, no utensils or	dishes t	o be sto	red in it				
W			ngle use only/ avoid re-u							
31			er towels at hand sinks							
9			er directly below hand s	ink to av	oid con	tamination				
_			/ to seal and make clear							
	•				nt					
2	Need to use NSF storage containers and kitchen equipment WIF must cold hold at 41F or below/everything 44-45F/to repair									
	Owner will turn down and monitor									
	Dishwasher sanitizing at 50ppm chlorine									
45			<u> </u>							
45	To clean floors, under equipment To clean floor drains and strainer baskets									
10	One sani bucket in cookline at less than 50ppm/COS.									
	Prep sani bucket at 100ppm chlorine Test strips on site and digital thermometer									
35										
	3 comp sink 120 F									
42/45	Need to clean throughout/all surfaces and storage shelves, etc									
	Avoid floor storage/store 6 inches off of floor to clean									
<u> </u>	Drink hand sink 108									
39										
	Dr Fish letter or gua			2 23						
42	Need to clean hand									
	11000 to dicarr riaridics of coolers, flee pots									
Received	•		Print:			Title: Person In Charge/	Owner			
(signature)	Angie Praxauban	re	Angie Pra	xayba	ane	Owner				
Inspected	Angie Praxayban 1by: Christy Cov		Print:							
(signature)	Christy Con	ten 1	RS Christy Co	ortez.	RS					