

# Retail Food Establishment Inspection Report

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

Date: <b>6/7/2024</b>	Time in: <b>1:55</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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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Sake Bomb Thai &amp; Sushi Bar</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>18/82/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>489 I-30 Rockwall, TX</b>	Pest control : <b>Shamrock/4-2-2024</b>	Hood <small>Oil/Less/5-26-2024</small>	Grease trap : <b>owner to email</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
<b>3</b>						<b>Water/ Plumbing</b>					
<b>3</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>					
	✓						✓				
	✓						✓				
<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>					
	✓					<b>2</b>					
<b>Consumer Advisory</b>						<b>2</b>					
	✓						✓				

### 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>					
	✓						✓				
<b>1</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>							✓				
	✓						✓				

Received by: (signature) <i>Angie Praxaybane</i>	Print: <b>Angie 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
under counter/sushi fish	41	small cold top/sprouts	41	2 door freezer ambient	17
salmon	41	cooked veggies	41	rice in rice pot	
under counter cooler	40	chicken	41	small white	
drink cooler	38	large cold top/chicken	41		
WIC/lettuce	45	beef	41		
tea for reference	45	shrimp	41		
raw chicken	45	white freezer	2		
raw calamari	45	white freezer	1		

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 equipped
	3 comp sink 110F
31	Kitchen hand sink/keep accessible, no utensils or dishes to be stored in it
W	Disposable gloves to be single use only/ avoid re-use
31	Need pump soap and paper towels at hand sinks
9	Avoid storing flour and batter directly below hand sink to avoid contamination
45/32	Exposed drywall in kitchen/ to seal and make cleanable
32	Need to use NSF storage containers and kitchen equipment
2	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	To clean floors, under equipment
45	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	To separate person cups and dishes from restaurant
	3 comp sink 120 F
42/45	Need to clean throughout/all surfaces and storage shelves, etc
37	Avoid floor storage/store 6 inches off of floor to clean
	Drink hand sink 108F equipped
39	Avoid using linens under to go items on cart/use a cleanable surface instead
	Dr Fish letter or guarantee on file
42	Need to clean handles of coolers, rice pots

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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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