

Retail Food Establishment Inspection Report

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

Date: 6/14/2021	Time in: 1:45	Time out: 3:06	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			Contact/Owner Name: Kathy Praxaybane		* Number of Repeat Violations: _____		14/86/B
Physical Address: 489 I-30 Rockwall, TX			Pest control : Shamrock/monthly		Grease trap : Garcia/3mo/1000gal		

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
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						W				✓	
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kathy Praxaybane</i>	Print: Kathy 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	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
small glass front cooler ambient	39	kitchen cold top/shrimp	41	small white freezer ambient	8
bar cooler ambient	37	chicken	41		
rice in rice pot front	188	under/noodles	41		
under counter cooler/veggie	41	WIC/dumplings	41		
under counter cooler/fish	40	shrimp/ chicken	41		
crab	41	noodles	41		
miss soup in hot pot	174	reach in freezer ambient	4		
rice in hot pot kitchen	164	white large freezer ambient	7		

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:
	Hand sink bar 100+ F
	bar 3 comp sink 110+ F
36	Store wiping cloths in sani buckets
32	Cutting boards, badly scored. Replace
35	Store employee drinks low and separate
	Additional cart purchased to store condiments, separate cart for bus tubs and cleaning supplies
	Discussed using hand sink in bar for hand washing only, can use 3 comp sink to fill pitchers as all dishes are washed in back
	New commercial crockpot purchased for soup in kitchen
	Dishwasher 100 ppm
10	Must have sani bucket setup to 100 ppm bleach. Use test strips.
	Landlord had plumbing worked on in kitchen, flushed plumbing under floor. No odor detected.
45	Clean under ovens, stoves in kitchen/ grease accumulation
42	Clean in/around/on cooking equipment
35	Keep employee cups, utensils separate from restaurants
26	Need condumer advisory on menu for sushi
45	Clean walls in kitchen, some walls need to be made cleanable
40	Avoid use of Walmart bags to store foods in WIC, use clear kitchen bags instead
	drink hand sink 144 F
	Kitchen hand sink 100+ F
37	Organize dry storage to better clean. Store items 6 inches off of floor to clean
	Sushi rice logs current
W	RR sinks at 81, needs to be 100 F. Corrected on site.

Received by: (signature) <i>Kathy Praxaybane</i>	Print: Kathy 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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