Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/14/2021 1:45 3:06 F				License/Permit # FS-9307							Est. Type Risk Category		Page <u>1</u> of <u>2</u>					
					tion: 1-Routine	2-Follow U		omplaint		4-I	nves	tiga	tion			Other	TOTAL/S	CORE
Establishment Name: Contact/Owner Name: Sake Bomb Kathy Prax Physical Address: Pest control:							aybane				T		* Number of Repeat Violations: ✓ Number of Violations COS: trap : Follow-up: Yes ✓		14/80	∂/R		
Ph 48	ysic 9 I-	al A 30	ddre Ro	ess: ckw	vall, TX	Sh	est control : namrock/m	onthly	(Hoo C&V	^d //4n	no	Gre	rcia	a/3mo/1000gal № □			
Ma					points in the OUT box f		item	Mark '✓'		ckmaı	rk in a	appro	opriat	te bo	plicable COS = corrected on site R = x for IN, NO, NA, COS Mark an in	= repeat viol n appropriate	lation W-V e box for R	Vatch
Co	mpli	iance	e Sta	tus	rr	ority Items (3	Points) vio	iations K	equir	_			Statu	_	ve Action not to exceed 3 days			
O U T	I N	N N C Time and Temperature for Food Safety]	2	O U T	U N O A O S		0	Employee Health			R		
	<				Proper cooling tim	e and temperature	e				~				12. Management, food employees and continuous knowledge, responsibilities, and reporting		employees;	
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				13. Proper use of restriction and exclusive eyes, nose, and mouth	ion; No disc	charge from	
	3. Proper Hot Holding temperature(135°F)											Preventing Contamination	on by Han	ds				
~					4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly gloves used			
	5. Proper reheating procedure for ho Hours)		ocedure for hot h	t holding (165°F in 2						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)			,					
	6. Time as a Pub		6. Time as a Public H	Public Health Control; procedures & records		cords					-		Highly Susceptible Populations					
					A	approved Source	:				~				16. Pasteurized foods used; prohibited for Pasteurized eggs used when required eggs Cooked	food not off	ered	
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			1 in							Chemicals				
		destruction Souther Star, 8. Food Received at proper tempera											17. Food additives; approved and properly stored; Washing Fruits			ts		
	~				check at rec						~				& Vegetables water only	•		
						on from Contami					~				18. Toxic substances properly identified	d, stored and	d used	
	~				9. Food Separated & preparation, storage,	display, and tastin	ng								Water/ Plumbi			
3					10. Food contact surf Sanitized at 100			and			~			,	19. Water from approved source; Plumb backflow device	oing installe	ed; proper	
	<				11. Proper disposition reconditioned disc	of returned, prev	viously served	or			~				20. Approved Sewage/Wastewater Disp disposal	oosal System	n, proper	
•		•			P	riority Found:	otion Itoms	(2 Dain	e) wi	olati	ons i	Rear	uire (Cor				
				_		110110) 1 0 011101	ation Items								rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstrati	on of Knowledge	e/ Personnel]	2	O U T	I N	N O	N A	C O S	Food Temperature Control	l/ Identifica	ation	R
				О		on of Knowledge	e/ Personnel	rledge,		O U	I	N	N A	C O				R
	N			О	Demonstrati 21. Person in charge	on of Knowledge present, demonstr Certified Food Ma	e/ Personnel ration of know anager/ Posted	rledge,		O U	I N	N	N A	C O	Food Temperature Control 27. Proper cooling method used; Equip Maintain Product Temperature 28. Proper Date Marking and disposition	pment Adec	quate to	
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Retail Food Establishment Inspection Report

Received by: (signature) Kathy Praxaybane	Rathy 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)

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	ment Name: e Bomb	Physical A 489 I -		City/State: License/Permit # Page 2 o FS-9307						
T. 7		m . r	TEMPERATURE OBSERVAT		T. 77					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	Temp F				
	plass front cooler ambient	- 00	kitchen cold top/shrimp	41	small v	vhite freezer ambient	8			
	cooler ambient	37	chicken 	41						
	in rice pot front	188	under/noodles	41						
under	counter cooler/veggie	41	WIC/dumplings	41						
unde	r counter cooler/fish	40	shrimp/ chicken	41						
	crab	41	noodles	41						
miss	s soup in hot pot	174	reach in freezer ambient	4						
rice i	n hot pot kitchen	164	white large freezer ambient	7						
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENT			IE CONDITIONS OBSERVED A	ND			
Number	NOTED BELOW:	I ADLISTIME	NI HAS BEEN MADE. TOUR ATTENT	ION IS DIKE	CIED IO II	TE CONDITIONS OBSERVED A	IND			
	Hand sink bar 100+	F								
	bar 3 comp sink 110)+ F								
36	Store wiping cloths	in sani l	ouckets							
32	Cutting boards, bad	lly score	ed. Replace							
35	Store employee drir									
			tore condiments, separate	cart for b	ous tubs	and cleaning supplies	S			
	•		d washing only, can use 3 comp sin							
	New commercial cro	ockpot r	ourchased for soup in kit	chen						
	Dishwasher 100 pp									
10			p to 100 ppm bleach. U	se test	strips.					
			d on in kitchen, flushed plu			or. No odor detected.				
45		•	in kitchen/ grease accur							
42	Clean in/around/on				•					
35			sils separate from restau	ırants						
26	Need condumer adv									
45			e walls need to be made	e cleana	able					
40						n hags instead				
'0	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									
- 51	Sushi rice logs curre		, IIIOI 163	, 011 01 1	ioor to dicarr					
W										
- v v	RR sinks at 81, needs to be 100 F. Corrected on site.									
Received	by:		Print:			Title: Person In Charge/ Owne	r			
(signature)	•	ne		xayba	ane	Owner				
Inspected (signature)		to-	Print:	\ rt = -	DC					
5 5U 0	6 (Revised 09-2015)	iez, 1	RS Christy Co	JI L U ∠,	てつ	Samples: Y N # collec	ted			