	Retail Food Establishment Inspection Report																	
Date: Time in: Time out: License/Permit # Est. Type Risk Category											Est. Type Risk Category							
								current/to be pos						posteu				
Es	Establishment Name: Contact/Owner N								ame: *					n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:			
Sake Bomb Thai & Sushi BarAngie PraxPhysical Address:Pest control :							-	-				G	reas	se trap : Follow-up: Yes				
	9 I-	30	Ro	ckw	all, TX	Sha	amrock/5-31-		С	&V/5	5-18-2		G١	WS.	5/5-10-2023/1000gal No□			
M	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- Watch																	
Co	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
O U T	0 I N N C Time and Temperature for Food Safety						R	O I N N C U N O A O T O S Employee Health						Employee Health R				
-	~	s (r = degrees ramement) 1. Proper cooling time and temperature					Т			~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	-		2. Proper Cold Holding temperature(41°F/ 45°F)					+	-		•				13. Proper use of restriction and exclusion; No discharge from			
3											eyes, nose, and mouth							
	5			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands						
	4. Proper cooking time and te				<u>^</u>	temperature			W					14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating proc Hours)	cedure for hot ho	lding (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 Public Hea	alth Control; proc	edures & records		Ī						Highly Susceptible Populations			
											~				16. Pasteurized foods used; prohibited food not offered			
				1	Approved Source						~				Pasteurized eggs used when required			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite dotatestion.										Chemicals			
					destruction Dr Fish/Southern Star 8. Food Received at proper temperature				-						17. Food additives; approved and properly stored; Washing Fruits			
	~				check upon re	· ·					~				& Vegetables Water only			
					•	n from Contamir	nation		-		~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Ī						Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				-						19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned disc		-		~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Po) vio		_			_					
U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification			
	~				21. Person in charge pr and perform duties/ Cer 1	rtified Food Man	ager/ Posted	, ,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	✓ 22. Foo		22. Food Handler/ no un	d Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	~			23. Hot and Cold Water available; adequate pressure, safe					<u> </u>					Permit Requirement, Prerequisite for Operation				
	2	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled ON TILE		k tags; parasite			W					30. Food Establishment Permit (Current/insp report sign posted)						
			On file Conformance with Approved Procedures			╞						need current/to be posted Utensils, Equipment, and Vending						
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for spe	ed Process, and cialized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Cons	sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Remi in menu						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Ţ	N	N	C	Core Items (1 Poin	nt) Violations I	Require Correcti	ve Acti R	ion I	Not o	to E	xcee N	ed 90 N	0 Da C	ys or Next Inspection , Whichever Comes First			
U T	N	0	A	o s		of Food Contam				U T	N	0	A	o s	Food Identification			
	~				34. No Evidence of Inse animals		-				~				41.Original container labeling (Bulk Food)			
1					35. Personal Cleanliness/eating, drinking or tobacco use										Physical Facilities			
1					 36. Wiping Cloths; properly used and stored 37. Environmental contamination 					1					42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used			
1					 37. Environmental contamination 38. Approved thaving method 						~				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained			
						38. Approved thawing method					~				44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean			
					Proper Use of Utensils					1					46. Toilet Facilities; properly constructed, supplied, and clean			
W					 Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 						~				is concertaemaes, property constructed, supplied, and clean			
	~				40. Single-service & sir and used	ngle-use articles;	properly stored				~				47. Other Violations			

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Received by: ^(signature) Angie Praxaybane	^{Print:} Angie Praxaybane	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} 30mb Thai & Sushi Bar	Physical A 489 -	-30	City/State: Rockwa	III, TX	X License/Permit # Page 2 of 2 need current							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locat	Item/Location							
	pot/soup	188	under/sauce	42	white freezer ambient		Temp F						
tof	u on counter	65	bug cold top/raw beet	f 41	2 door re	2							
under co	unter cooler/water for reference	41	raw chicken	41	small w	hite freezer ambient							
under	counter sushi cooler/fish	36	under/raw chicken	42									
	octopus	40	WIC/dumplings	42									
bar	cooler ambient	36	raw chicken	41									
sma	l cooler ambient	39	tofu	41									
small	cold top/cut tomatoes	42	cut tomatoes	42									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Number	AN INSTECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Front hand sink 100+F equipped												
	Tofu in water on counter/out for 2 hours/placed in ice and water/ immediately cooled to 41F. Must cold hold at 41F or below												
	Sewer smell in restaurant. Have had plumber out twice/again on Friday. Landlord involved as well to resolve. No backup in any drains.												
	RR sinks 100F equipped												
42	Need to clean in/around/on equipment, shelves												
37	Avoid storing rice pot on floor when in use. Need to store at least 6 inches off of floor.												
	3 comp sink 126 F												
			0 ppm chlorine sanitize	r									
42	Need to clean walls												
			e/paint stripped away										
35	•	<i>.</i>	ms low and separate										
00	Grill line hand sink												
36	Need to store wiping	•											
20	Sani buckets at 100			hinning									
32 45			pans where surface is o	mpping									
45 32	Need to clean floors, floor drains All equipment to be NSF												
- 32 W			nelves/use drainable ha	r matting	n instead	4							
vv	Avoid using linens to line shelves/use drainable bar matting instead												
W	Drink hand sink 100+F equipped Must use gloves or utensils for all ready to eat foods												
	Sushi rice logs on file												
	Sushi rollers WRS every 4 hours/if plastic. bamboo/saran changed at least every 4 hours												
W	Date mark if not used within 24 hours.												
	-												
Received (signature)	•	<u>e</u>	Angie Pra	xayba	ane	Title: Person In Charge/ Owner Owner							
Inspected (signature)	Angie Praxayban ^{Iby:} Chrísty Cor	tez, 1	<i>Print:</i> Christy Cortez, RS										
Form EH-06	6 (Revised 09-2015)												