

# Retail Food Establishment Inspection Report

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

Date: <b>12/9/2022</b>	Time in: <b>10:45</b>	Time out: <b>11:58</b>	License/Permit # <b>FS-9307</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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>
Establishment Name: <b>Sake Bomb Thai &amp; Sushi Bar</b>			Contact/Owner Name: <b>Angie Praxaybane</b>		* Number of Repeat Violations: _____		<b>15/85/B</b>
Physical Address: <b>489 I-30 Rockwall, TX</b>			Pest control : <b>Shamrock/monthly</b>	Hood <b>C&amp;V/3mo</b>	Grease trap : <b>Garcia/1000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
<b>3</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>					
	✓						✓				
	✓						✓				

### 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>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>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</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 cooler/salmon	<b>41</b>	under/mushrooms	<b>41</b>	2 door reach in freezer ambient	<b>-2</b>
<b>salmon/tuna</b>	<b>41/41</b>	small cold top/peas	<b>30</b>	white freezer ambient	<b>2</b>
under counter cooler/ cream cheese	<b>41</b>	cut tomatoes	<b>41</b>	small white freezer ambient	<b>-3</b>
<b>soup in soup pot</b>	<b>178</b>	under/shrimp	<b>41</b>	rice in rice pot	<b>188</b>
glass beer cooler ambient	<b>36</b>	WIC/chicken	<b>42</b>		
rice in rice pot overnight	<b>76</b>	dumplings/dumplings	<b>42/41</b>		
kitchen cold top/raw chicken	<b>40</b>	short ribs	<b>42</b>		
<b>raw beef</b>	<b>41</b>	cut tomatoes	<b>41</b>		

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 120 F with soap and paper towels
	Bar 3 comp sink 129 F
6	Discarded sushi rice in rice pot. do not leave overnight. Must follow 4 hours to discard TPHC
40	Change foil daily in toaster oven
42	Clean inside coolers/small liquor cooler
	Sleeved straws
40	Change foil daily on carts in kitchen
	Sani bucket at 100 ppm chlorine sanitizer
	Kitchen hand sink 120 F with soap and paper towels
45	Maintenance to walls behind sink in kitchen/to be made cleanable
36	Store wiping cloths in sani buckets
39	Store ice scoop out of ice/handle out
	Rice spoons in hot water at 137 F
45	Clean floor drains
45	Clean walls behind dishwasher
	Dishwasher sanitizing at 50 ppm chlorine sanitizer
35/37	Organize shelves with personal items to be stored low and separate
35	Store personal dishes, etc low and separate from restaurant dishes
32	Rusty shelves in WIC
39	Hang utensils on a clean hook in kitchen
45	Clean walls throughout
37	Clean and organize storage dry storage closet to better clean
	Drink hand sink 120 F with soap and paper towels
	Sushi TPHC documents current/must follow 4 hours to discard
18	Label all spray bottles/cleaner, sanitizer, degreaser, etc. COS
W	Reminder gloves to be used for all prep of ready to eat
37	Store items 6 inches off of floor to clean
45	Clean floors, under equipment

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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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