| Retail Food Establishment Inspection Report | | | | | | | | | | | | | | | | | | | | |
|--|---|--|---|-------------|---|--------|---|--|----------|------------------|--------------|--|---|--|---|----|--|--|--|--|
| Date: Time in: Time out: License/Pe 12/9/2022 10:45 11:58 FS-9 | | | | | | | | 7 | | | | | Est. Type | Risk Category | Page $\underline{1}$ of $\underline{2}$ | 2 | | | | |
| 12/9/2022 10.45 11.50 F3-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain | | | | | | | | _ | Inve | stiga | atio | n | 5-CO/Construction | 6-Other | TOTAL/SCOI | RE | | | | |
| Establishment Name: Contact/Owner N Sake Bomb Thai & Sushi Bar Angie Praxa | | | | | | | | ne | | | | | ★ Number of Repeat Violation ✓ Number of Violations COS: | | 4 = 40 = 4 | l | | | | |
| Physical Address: 489 I-30 Rockwall, TX Physical Address: Pest control : Shamrock/monthly | | | | | | | | Но | | mo | G | ireas | e trap : Fol a/1000gal/3mo No | low-up: Yes✔ | 15/85/ | В | | | | |
| | Compliance Status: Out = not in compliance IN = in compliance NC | | | | | | | | ved | N | A = r | 10t ap | plicable COS = corrected on site | \mathbf{R} = repeat vio | | h | | | | |
| 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 IN, NO, NA, COS MARK an X in appropriate box for IN, NO, NA, COS MARK an X in appropriate box for IN, NO, NA, COS MARK an X in appropriate box for IN, NO, NA, COS MARK an X in appropriate box for IN, NO, NA, COS MARK an X in appropriate box for IN, NO, NA, COS MARK an X | | | | | | | | | | | | e box for R | | | | | | | | |
| 0 | Î | npliance Status | | | | | | | | Compliance Statu | | | | | | | | | | |
| U T | N | 0 | A | 0 S | (F = degrees Fahrenheit) 1. Proper cooling time and temperature | | | U T | | 0 | A | O S | Employe 12. Management, food employees | employees: | | | | | | |
| | ~ | | | | in roper cooming time and competitione | | | | ~ | | | | knowledge, responsibilities, and r | emproyees, | | | | | | |
| | ~ | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | | | | |
| | ~ | | | | 3. Proper Hot Holding temperature(135°F) | | | | <u> </u> | | | <u> </u> | Preventing Contan | ds | | | | | | |
| | ۲ | | | | 4. Proper cooking time and temperature | | | | ~ | sed properly | | | | | | | | | | |
| - | - | | | | 5. Proper reheating procedure for hot holding (165° | F in 2 | | 15. No bare hand contact with ready to eat for alternate method properly followed (APPROV) | | | | | | | r approved | | | | | |
| | ~ | | | | Hours) | acordo | | | ľ | YN) | | | | | | | | | | |
| 3 | 6. Time as a Public Health Control; procedures & records | | | | | | | | | | | | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | | | | | | | |
| | | | | | Approved Source | | | | ~ | | | | Pasteurized eggs used when required eggs cooked | | | | | | | |
| | ~ | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | | | | Chemicals | | | | | | | | | | | | |
| | | destruction Dr Fish/Southern Star 8. Food Received at proper temperature | | | | | | | 1 | | [| | 17. Food additives; approved and | properly stored: | Washing Fruits | | | | | |
| | check at receipt | | | | | | | | ~ | | | | & Vegetables water only | property stored, | in ushing Traits | | | | | |
| | Protection from Contamination | | | | | | | 3 | | | | ~ | 18. Toxic substances properly ide | entified, stored an | d used | | | | | |
| | < | | | | 9. Food Separated & protected, prevented during for preparation, storage, display, and tasting | od | | Water/ Plumbing | | | | | | lumbing | | | | | | |
| | ~ | | | | 10. Food contact surfaces and Returnables ; Cleaner Sanitized at <u>100</u> ppm/temperature | d and | _ | | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | | | | |
| | ~ | | | | 11. Proper disposition of returned, previously serve reconditioned discarded | d or | | | ~ | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | | | | |
| | I | Priority Foundation Items (2 Po | | | | | | iolat 0 | | Req N | | c Cor | rective Action within 10 days | | | R | | | | |
| U T | N | 0 | A | C O S | Demonstration of Knowledge/ Personnel | | R | U T | Ν | 0 | A | o s | Food Temperature C | ontrol/ Identific | ation | ĸ | | | | |
| | ~ | | | | 21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager/ Poste | | | | ~ | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | | | | | |
| | ~ | | | | 22. Food Handler/ no unauthorized persons/ person all | nel | | | ~ | | | | 28. Proper Date Marking and disp | position | | | | | | |
| | Safe Water, Recordkeeping and Food Package Labeling | | | | | | | | v | | | | 29. Thermometers provided, accu Thermal test strips | rate, and calibrat | ed; Chemical/ | | | | | |
| F | ~ | | 23. Hot and Cold Water available; adequate pressure, safe | | | | | | <u> </u> | | | | digital Permit Requirement, Pr | erequisite for O | peration | | | | | |
| | 2 | | | | 24. Required records available (shellstock tags; par destruction); Packaged Food labeled | asite | | F | ~ | | | | 30. Food Establishment Permit | (Current/insp re | port sign posted) | | | | | |
| | • | Conformance with Approved Procedures | | | | | | 12/31/2022 Utensils, Equipment, and | | | | | | | σ | | | | | |
| | ~ | | | | 25. Compliance with Variance, Specialized Process HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | ~ | | | | 31. Adequate handwashing facilit supplied, used | | | | | | | |
| | | | | | Consumer Advisory | | | 2 | | | | | 32. Food and Non-food Contact st designed, constructed, and used | , properly | | | | | | |
| | ~ | | | | 26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerger in menu | | | | ~ | | | | 33. Warewashing Facilities; instal Service sink or curb cleaning faci | used/ | | | | | | |
| 0 | Core Items (1 Point) Violations Require Corrective | | | | | | | | | Ν | N N C | | ys or Next Inspection , Whichev | ction , Whichever Comes First | | | | | | |
| Ŭ T | I | N | N | U. | | | R | O U T | | 0 | Α | 0 S | Food Iden | Aifiantian | | R | | | | |
| | I N | N O | N A | o s | Prevention of Food Contamination | har | | 1 | | _ | | 3 | 41 Original contribution 1.1.1 | | | | | | | |
| | | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals | | | | ~ | | | 5 | 41.Original container labeling (Bu | | | | | | | |
| 1 | N | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals35. Personal Cleanliness/eating, drinking or tobacco | | | | ~ | | | | Physical | ulk Food) Facilities | | | | | | |
| 1 | N | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals | | | 1 | | | | | Physical 42. Non-Food Contact surfaces cl | ulk Food) Facilities lean | ureas used | | | | | |
| | N V | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals 35. Personal Cleanliness/eating, drinking or tobacco 36. Wiping Cloths; properly used and stored | | | | ~ | | | | Physical 42. Non-Food Contact surfaces cl 43. Adequate ventilation and light | ulk Food) Facilities lean ting; designated a | | | | | | |
| | N | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals 35. Personal Cleanliness/eating, drinking or tobacce 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method | | _ | 1 | | | | | Physical 42. Non-Food Contact surfaces cl | ulk Food) Facilities lean ting; designated a disposed; facilitie | es maintained | | | | | |
| - | N V | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals 35. Personal Cleanliness/eating, drinking or tobacco 36. Wiping Cloths; properly used and stored 37. Environmental contamination | | | | ~ | | | | Physical 42. Non-Food Contact surfaces cl 43. Adequate ventilation and light 44. Garbage and Refuse properly | ulk Food) Facilities lean ting; designated a disposed; faciliti aaintained, and cle | es maintained ean | | | | | |
| 1 | N V | | | 0 | 34. No Evidence of Insect contamination, rodent/ot animals 35. Personal Cleanliness/eating, drinking or tobacce 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, st | o use | | 1 | ~ ~ | | | | Physical 42. Non-Food Contact surfaces cl 43. Adequate ventilation and light 44. Garbage and Refuse properly 45. Physical facilities installed, m | ulk Food) Facilities lean ting; designated a disposed; faciliti aaintained, and cle | es maintained ean | | | | | |

| Received by: (signature) Angie Praxaybane | 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)

| Establishment Name: Sake Bomb Thai & Sushi | ^{iblishment Name:} ike Bomb Thai & Sushi Bar | | Physical Address: 489 I-30 | | | City/State: Rockwall, TX | | | License/Permit # Pag | | Page | ge <u>2</u> of <u>2</u> | |
|---|--|--------------|-------------------------------|---------------------|---------------|-----------------------------|---------|-------------|----------------------|-----------|----------|-------------------------|--|
| Item/Location | Temp F | TE Item/L | MPERATURE OBSERV | ATI | ONS Temp F | Item/L | ooot | on | | | Temp F | | |
| | | | | _ | | | | | | iant | _ | | |
| under counter cooler/sal | | | ler/mushrooms | | 41 | | | each in fre | | | -2 | | |
| salmon/tuna | 41/41 | | all cold top/pea | IS | 30 | whi | te | freezer | amble | ent | 2 | | |
| under counter cooler/ cream che | ese | 41 | CL | ut tomatoes | | 41 | sma | ll w | hite freez | zer ambie | ent | -3 | |
| soup in soup p | 178 | ur | nder/shrimp | | 41 | ri | Ce | e in ric | e pot | t | 188 | | |
| glass beer cooler ambie | 36 | V | VIC/chicken | | 42 | | | | | | | | |
| rice in rice pot overni | 76 | dum | nplings/dumpling | js | 42/41 | | | | | | | | |
| kitchen cold top/raw chic | 40 | | short ribs | | 42 | | | | | | | | |
| raw beef | | 41 | CL | ut tomatoes | | 41 | | | | | | | |
| | OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | | | |
| Item AN INSPECTION OF YOU NOTED BELOW: | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | | |
| Bar hand sink 1 | Bar hand sink 120 F with soap and paper towels | | | | | | | | | | | | |
| Bar 3 comp sink | Bar 3 comp sink 129 F | | | | | | | | | | | | |
| 6 Discarded sushi r | Discarded sushi rice in rice pot. do not leave overnight. Must follow 4 hours to discard TPHC | | | | | | | | | | | | |
| 40 Change foil dail | Change foil daily in toaster oven | | | | | | | | | | | | |
| 42 Clean inside co | Clean inside coolers/small liquor cooler | | | | | | | | | | | | |
| Sleeved straws | | | | | | | | | | | | | |
| 40 Change foil dail | Change foil daily on carts in kitchen | | | | | | | | | | | | |
| Sani bucket at 1 | Sani bucket at 100 ppm chlorine sanitizer | | | | | | | | | | | | |
| Kitchen hand si | Kitchen hand sink 120 F with soap and paper towels | | | | | | | | | | | | |
| 45 Maintenance to | Maintenance to walls behind sink in kitchen/to be made cleanable | | | | | | | | | | | | |
| 36 Store wiping clo | Store wiping cloths in sani buckets | | | | | | | | | | | | |
| 39 Store ice scoop | out | of ice/h | andle | e out | | | | | | | | | |
| Rice spoons in | not v | water at | 137 | F | | | | | | | | | |
| 45 Clean floor drai | าร | | | | | | | | | | | | |
| 45 Clean walls beh | ind | dishwas | sher | | | | | | | | | | |
| Dishwasher sar | itizi | ng at 50 |) ppm | chlorine sanitize | r | | | | | | | | |
| 35/37 Organize shelve | s w | ith pers | onal | items to be store | d lo | ow and | sepa | ara | te | | | | |
| 35 Store personal | lish | es, etc l | ow a | nd separate from | res | staurar | nt disl | hes | 6 | | | | |
| 32 Rusty shelves in | Rusty shelves in WIC | | | | | | | | | | | | |
| 39 Hang utensils o | Hang utensils on a clean hook in kitchen | | | | | | | | | | | | |
| 45 Clean walls thro | Clean walls throughout | | | | | | | | | | | | |
| 37 Clean and orga | Clean and organize storage dry storage closet to better clean | | | | | | | | | | | | |
| Drink hand sink | Drink hand sink 120 F with soap and paper towels | | | | | | | | | | | | |
| Sushi TPHC do | Sushi TPHC documents current/must follow 4 hours to discard | | | | | | | | | | | | |
| 18 Label all spray l | Label all spray bottles/cleaner, sanitizer, degreaser, etc. COS | | | | | | | | | | | | |
| | Reminder gloves to be used for all prep of ready to eat | | | | | | | | | | | | |
| | Store items 6 inches off of floor to clean | | | | | | | | | | | | |
| 45 Clean floors, under equipment Received by: Print: Title: Person In Charge/ Owner | | | | | | | | | | | | | |
| Received by: (signature) Angie Praxad | 1e | | Angie Pr | ах | kayba | ane | | | _ | Owner | | | |
| (signature) Angie Praxag (signature) Christy C | or | tez, 1 | RS | Print: Christy C | | | | | Samples: Y | _ | collecte | ed | |