## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

12		3/2	202	20	Time in: 2:05	Time out: <b>3:09</b>		icense/Pe							Est. Type	Risk Category	Page 1 of	f_2_
					tion: 1-Routine	2-Follow U		Complai		4-	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Name: Sake Bomb Thai & Sushi Bar  Contact/Owner Name: Angie Praxi							oane					* Number of Repeat Violations: ✓ Number of Violations COS:		9/02/	/ <b>^</b>			
Ph 48	ysic 9 I-	al A 30	ddre Ro	ess: Ckw	/all, TX	St	est control : hamrock/r	monthly	y	Ho K&S	od S/4r	mo	Gr Ga	ease rcia		Follow-up: Yes ✓ No ☐	8/92/	Α
Ma					Status: Out = not in c	compliance IN = ir	n compliance item	NO Mark '	not 'a ch						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site <b>R</b> = repeat vio	lation W-Wa	atch
					•					re In	nmea	liate	Corr	recti	ive Action not to exceed 3 day			
O U	mpli I N	iance N O	Star N A	C O		mperature for F	•		R	O		iance N O	Stat N A	C O	Emple	oyee Health		R
Т				S	1. Proper cooling time	degrees Fahrenhe and temperature				T				S	12. Management, food employ	yees and conditional	employees;	
	~										~				knowledge, responsibilities, ar			
	~				2. Proper Cold Holdin	ig temperature(41	1°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding	g temperature(135	5°F)				<u> </u>				Preventing Con	ntamination by Han	ds	
		~			4. Proper cooking time	e and temperature	re				~				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		~			5. Proper reheating pro Hours)	ocedure for hot h	holding (165°	F in 2			~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public He		ocedures & r	records							Highly Susce	eptible Populations		
	_				sushi rice logs c										16. Pasteurized foods used; pro	ohibited food not off	ered	
						pproved Source		. 4 1			_				Pasteurized eggs used when re eggs cooked	equired		
	/				7. Food and ice obtain good condition, safe, a destruction	and unadulterated	d; parasite								Cł	hemicals		
					8. Food Received at p	sh/Southe		r			Τ				17. Food additives; approved a	and properly stored:	Washing Fruits	
	~				check at rece		.•				~				& Vegetables water only	and properly stored,	, asing runs	
					Protectio	on from Contam	nination				~				18. Toxic substances properly	identified, stored and	d used	
	1				9. Food Separated & preparation, storage, d			ood							Water	r/ Plumbing		
	~				10. Food contact surfa Sanitized at 100			ed and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc			ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					J J													
					Pr	riority Found		ns (2 Poi	ints) v						rective Action within 10 days	3		
O U T	I N	N O	N A	C O S		riority Founds on of Knowledge	lation Item		ints) v	O U	I	Req N O	n N A	C O		e Control/ Identific	ation	R
O U T						on of Knowledge	e/ Personnel	owledge,		О	I	N	N	C		e Control/ Identificated; Equipment Adec		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A	ddrass:	City/State:		License/Permit #	Page <u>1</u> of <u>2</u>					
Sake E	Bomb Thai & Sushi Bar	489 I-		Rockwal	II, TX	FS-9307	1 age 01 <u></u>					
T. /T		m n	TEMPERATURE OBSERVAT	IONS			m					
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca		Temp					
sushi	cooler/fish	41	dumpling	40	W	<u>nite freezer</u>	11					
	fish	41	raw beef	36								
unde	r cooler ambient	35	grill cold top/chicken	41								
glass	cooler bar ambient	35	under/ground chicken	41								
sou	p hot holding	187	small cold top/cut tomatoes	41								
	rice pot	188	potatoes	41								
2 doc	or freezer ambient	9	under/Potatoes	41								
WI	C/dumpling	40	white freezer ambient	4								
1		OF	SERVATIONS AND CORRECTIV	E ACTION	S		l .					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Bar hand sink hot water 126											
	Bar 3 comp sink hot water 130 Sushi rice log current											
	3 comp sink hot water 120											
	Discard spatulas/strainers when frayed											
	Dishwasher 100 ppm bleach											
	Sani bucket 100 ppm bleach											
	Clean in/around/on equipment											
45												
	Grill hand sink hot water 100											
39	Store rice spoons in	Store rice spoons in small croclpot at least 135 hot water										
45 Clean walls, shelves, sauce buckets 35 Store employee items, drinks low and separate, not on prep tables												
37	Store items 6 inches off of floor to clean											
	Sand/bleach cutting boards											
47	Organize dry dish area/separate employee from restaurant utensils											
Received (signature)		-	Angie Pra	yavha	ne	Title: Person In Charge/ C	Owner					
Inspected	TINGIE FRAXAYDAN	ie –	Print:	лаура	1110	Owner						
(signature)	Angie Praxayban Oby: Chvisty C	orte		Cort	ez	Samples: Y N # o	collected					