

Retail Food Establishment Inspection Report

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

Date: 5/14/2024	Time in: 11:30	Time out: 12:45	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Sushi Box	Contact/Owner Name: Keunsoo Lee	* Number of Repeat Violations: _____	20/80/B
Physical Address: 886 W Rusk Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : GoEco/4-23-2024		Hood n/a	Grease trap : GoEco/11-2024
		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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3				✓	
	✓					Water/ Plumbing					
3				✓		3					
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
W						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
2						W					
Consumer Advisory						2					
W							✓				

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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1						1					
1						1					
W							✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Received by: (signature) <i>Keunsoo Lee</i>	Print: Keunsoo Lee	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sushi Box	Physical Address: 886 W Rusk	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/crab	41	salmon	41	white freezer upright	-1
spicy crab	41	smoked salmon	41	white freezer	-2
crawfish	41	hot holding soup	158	reach in freezer/htt	18
under/salmon	40	under counter freezer	2		
tuna	37	small white freezer	-2		
Sauce cold top ambient	34	small cold top/pot stickers	41		
sushi display/tuna	41	back reach in cooler/crab	39		
snapper	41	spicy crab	39		

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:
W	Front hand sink 137F/need pump hand soap/not squeeze
36	Need to store wiping cloths in sani buckets
37	Hair on counter/removed, employees hair is restrained
10	Must have sani bucket setup during prep and service/corrected on site to 100 ppm chlorine
	When wiping prep counters, must use sanitizer as final and allow to air dry
45	Need to clean floors and under equipment/ food debris
32	Need to use NSF equipment for cooking and storage
42	Need to clean toaster ovens/heavy accumulation of grease and buildup
25	When thawing fish, followup manufacturer's instructions including removing from vacuum packaging before thawing
	Sushi rice log current
	Parasite destruction listed in invoice/will call for letter
18	Label spray bottles as PineSol (for tables,etc)COS
	Sushi rollers WRS at least every 4 hours (plastic)
	Gloves worn for all prep and ready to eat
37	Need to defrost under counter freezer/gaskets to seal properly/ice accumulation
43	Need light shield over bulbs in back/over dishwasher
19	Need air gap under sprayer hose at 3 comp sink
	Dishwasher sanitizing at 100ppm chlorine
	Consumer advisory in to go menu/discussed needing it for dine in at front register or on menu boards
	warewash hand sink 120F equipped/3 comp sink 130+F
42	Need to clean shelves under prep tables and also to clean prep tables surfaces
45	shelves to be 6 inches off of floor to clean in back under clean dish rack/need to clean floors under/food debris
39	Do not store large rice pot adjacent to mop sink to avoid contamination
32	Rusty surface top of white freezer in back
37	Need to defrost all freezers/ice accumulation
34	Need new weather stripping at back door/gap at bottom
45	Replace ceiling tiles where missing in back
32	Need to seal wood under front display

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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