New owner as of March 2024.

Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
ت	Employee health

	ite:	1/2	202	24		Time out:	need			en	<u>-</u> -	ე	p	OST Est. Type Risk Category Page 1 of	2
						2-Follow Up	3-Complai			Inve				5-CO/Construction 6-Other TOTAL/SCO	RE
Sı	^{tabli} I sh	ishm 11 B	ent I	Nam		Ke	ontact/Owner N eunsoo Le	Vame:			8 '			* Number of Repeat Violations: Vumber of Violations COS: 20/80	
Ph 88	6 W		usk	Ro	ockwall, TX		5/4-23-2024		Ho n/a			G G	reas DEC	se trap : Follow-up: Yes V 20/00 No \(\text{No} \)	ر —
Ma	ırk tl	Com he ap	plia prop	riate	otatus: Out = not in comp points in the OUT box for each	ch numbered item	Mark '		eckm	ark in	appr	opria	ate bo	pplicable COS = corrected on site R = repeat violation W-War oox for IN, NO, NA, COS Mark an in appropriate box for R	ch
Co	mpli	iance	Stat	us	Priorit	ty Items (3 Por	nts) violations	Requi	_	<i>nmed</i> Compl				tive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	Time and Tempe (F = degr	erature for Food Strees Fahrenheit)	Safety	R	O U T	I	N O	N A	C O S	Employee Health	R
	~				Proper cooling time and	l temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding ter	mperature(41°F/4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding tem	perature(135°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time and					~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		~			5. Proper reheating proced Hours)	lure for hot holdin	g (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 Health	Control; procedu	res & records			1				Highly Susceptible Populations	
					Appro	oved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained fi good condition, safe, and u destruction	* *								Chemicals	
	~				8. Food Received at prope	•				,				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at receip	om Contaminatio	on		3				'	18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & prote preparation, storage, displa		uring food	П						Water/ Plumbing	
3				~	10. Food contact surfaces a Sanitized at ppr		Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device	T
	~				11. Proper disposition of reconditioned	eturned, previousl	y served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				l	Prior	ity Foundation	n Items (2 Po	ints) v	riolai	tions	Req	uire	Cor	trrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration of			R	O U T	I N	N O	N A	C O S		R
	~			.5	21. Person in charge prese and perform duties/ Certifi				1	~			.5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no unau	nthorized persons/	personnel			~				28. Proper Date Marking and disposition	
					Safe Water, Records	keeping and Food abeling	l Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital/test strips on site	
	~				23. Hot and Cold Water av	vailable; adequate	pressure, safe							Permit Requirement, Prerequisite for Operation	
W					24. Required records avail destruction); Packaged Foon invoice/to re	able (shellstock ta od labeled	gs; parasite		W					30. Food Establishment Permit (Current/insp report sign posted)
					Conformance with	h Approved Proc	edures							need current/to post Utensils, Equipment, and Vending	
2					25. Compliance with Varia HACCP plan; Variance ob processing methods; manu	tained for speciali	ized		W					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consur	mer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
W					26. Posting of Consumer A foods (Disclosure/Remind					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	т	N	N	C	Core Items (1 Point)	Violations Requ	uire Corrective		<i>Not</i>	_	xcee	ed 90 N	_	ays or Next Inspection , Whichever Comes First	В
O U T	I N	N O	N A	C O S		Food Contaminat		R	U T	N	0	A	C O S	Food Identification	R
1					34. No Evidence of Insect animals					~				41.Original container labeling (Bulk Food)	
	•				35. Personal Cleanliness/e	ating, drinking or								Physical Facilities	
1					36. Wiping Cloths; proper				1					42. Non-Food Contact surfaces clean	
1.						ly used and stored			"						
1					37. Environmental contam				1					43. Adequate ventilation and lighting; designated areas used	
1 W					37. Environmental contam38. Approved thawing met	ination				~				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
1					38. Approved thawing met	ination				~					
1					38. Approved thawing met	thod Use of Utensils	used, stored,		1	V				44. Garbage and Refuse properly disposed; facilities maintained	

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

Form EH-06 (Revised 09-2015)

Sauce sush W F 36 N 37 H 10 N	picy crab crawfish der/salmon tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	TABLISHME	salmon smoked salmon hot holding so under counter free small white free small cold top/pot stic back reach in cooler/ spicy crab servations and corri	on oup zer zer	158 2 -2	wh	freezer upright ite freezer n in freezer/htt	-2	
Sauce Sush W F 36 N 10 N	picy crab crawfish der/salmon tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	41 41 40 37 34 41 41 OB TABLISHME	salmon smoked salmon hot holding so under counter free small white free small cold top/pot stic back reach in cooler/ spicy crab servations and corri	zer zer kers	41 41 158 2 -2 41	white wh	freezer upright ite freezer	-1 -2	
Sauce sush W F 36 N 37 H 10 N	picy crab crawfish der/salmon tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	41 40 37 34 41 41 OB TABLISHME	smoked salmond hot holding so under counter free small white free small cold top/pot stic back reach in cooler/spicy crab servations and corri	zer zer kers	41 158 2 -2 41	wh	ite freezer	-2	
Sauce sush W F 36 N 37 H 10 N	crawfish der/salmon tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	41 40 37 34 41 41 OB TABLISHME	hot holding so under counter free small white free small cold top/pot stic back reach in cooler/ spicy crab	zer zer kers	158 2 -2 41				
Sauce Sush W F 36 N 10 N	der/salmon tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	40 37 34 41 41 OB TABLISHME	under counter free small white free small cold top/pot stic back reach in cooler/ Spicy crab SERVATIONS AND CORRI	zer zer kers	2 -2 41	reacl	n in freezer/htt	18	
Sauce sush Item Number W F 36 N 37 H 10 N	tuna cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	37 34 41 41 OB TABLISHME	small white freezonall cold top/pot stice back reach in cooler/ spicy crab	zer kers	-2 41				
Sush	cold top ambient i display/tuna snapper AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	34 41 41 OB TABLISHME	small cold top/pot stic back reach in cooler/ SPICY Crab SERVATIONS AND CORRI	kers	41				
Sush	i display/tuna snapper AN INSPECTION OF YOUR ESTANDED BELOW: Front hand sink 137 Need to store wiping	41 41 OB TABLISHME	back reach in cooler/ Spicy crab SERVATIONS AND CORRI						
Item	AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	41 OB TABLISHME	spicy crab	crab	20			1	
Item	AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	OB TABLISHME	SERVATIONS AND CORRI		39				
Item Number 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	AN INSPECTION OF YOUR EST NOTED BELOW: Front hand sink 137 Need to store wiping	TABLISHME	SERVATIONS AND CORRI		39				
W F 36 N 37 H 10 N	NOTED BELOW: Front hand sink 137 Need to store wiping		NELLAC DEEN MADE MOUD AT	CTIVI	E ACTION	S			
36 N 37 H 10 N	Need to store wiping		NI HAS BEEN MADE. YOUR AI	TENTIC	ON IS DIREC	CTED TO TH	E CONDITIONS OBSERVED A	ND	
36 N 37 H 10 N	Need to store wiping	'F/need	pump hand soap/no	t sau	ıeeze				
37 F	•		•						
			mployees hair is res	train	ed				
V									
V	When wiping prep counters, must use sanitizer as final and allow to air dry								
45 N	Need to clean floors and under equipment/ food debris								
32 N	Need to use NSF equipment for cooking and storage								
42 N	Need to clean toast	er oven	s/heavy accumulatio	n of	grease	and bu	ildup		
25 V	Vhen thawing fish, followu	p manufac	ter's instructions including	emovi	ng from va	acuum pad	ckaging before thawing		
S	Sushi rice log current								
F	Parasite destruction listed in invoice/will call for letter								
18 L	Label spray bottles as PineSol (for tables,etc)COS								
S	Sushi rollers WRS at least every 4 hours (plastic)								
C	Gloves worn for all prep and ready to eat								
	Need light shield over bulbs in back/over dishwasher								
	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 Need to clean shelves under prep tables and also to clean prep tables surfaces								
			_ · · · ·						
			clean in back under clear					<u>;</u>	
		-	adjacent to mop sink	. ιο a	ivola cc	ınıamın	auon		
	, ,								
_				t hat	tom				
	Replace ceiling tiles		g at back door/gap a	ונ טטנ	LUIII				
	Need to seal wood								
Received by		ariaci il	Print:				Title: Person In Charge/ Owne	er	
(signature)	Keansoo Lee Strictly Cor		Keuns	SOC	o Le		Owner		
Inspected b (signature)	ov:	ton 1	RS Christy	_					