## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: License/II 12:08 FS-9			308						Est. Type	Risk Category	Page 1	of <u>2</u>					
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1						_	4-	Inve	stiga	ation		5-CO/Construction  * Number of Repeat Violat	6-Other	TOTAL/S	CORE			
Sushi Box							variic.				ı		✓ Number of Violations CO	OS:	16/84			
Physical Address: 886 W Rusk Rockwall, TX Pest control: GoEco/4-26-2023						}	Hood Grease GoEco			Gr	Ec	e trap : 1 o/11-29-22	Follow-up: Yes ☐ No 🗸					
M:	ark ti	Com	plia	nce S	Status: Out = not in come points in the OUT box for e	mpliance IN = in	complian	ce No	$\mathbf{O} = \text{not}$						plicable COS = corrected on so ex for IN, NO, NA, COS Mark	ite <b>R</b> = repeat vio	lation W-V	Watch
										re In	nmed	liate	Corr	recti	ive Action not to exceed 3 days		C COX IOI IX	
O U						R	O	I	ompliance Status  I N N C N O A O		С	Emple	ovec Weelth		R			
T	N 0 A 0						T		U	A	s	12. Management, food employe	ees and conditional	employees:				
	~				1. Proper cooming time an	na temperature					~				knowledge, responsibilities, an		employees,	
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from			
	3. Proper Hot Holding temperature(135°F)											Preventing Cont	tamination by Han	ıds				
		4. Proper cooking time and temperature						~				14. Hands cleaned and properl	ly washed/ Gloves u	sed properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							1				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: procedures & records			& records										<u> </u>			
	6. Time as a Public Health Control; procedures & records						1				Highly Susce	ptible Populations	fored					
					Арр	proved Source					~				Pasteurized eggs used when red		ered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite																	
	~				destruction  Dr Fish/Ocean Fresh										Chemicals			
	~				8. Food Received at prop	per temperature	;				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
					Protection	from Contamii	nation			3				~	18. Toxic substances properly	identified, stored an	d used	
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	/ Plumbing			
3				~	10. Food contact surface Sanitized at p			ned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned	f returned, previ	iously ser	rved or			~				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
																		Į.
		<u> </u>			Prio	rity Founda	tion Ite	ems (2 Po	ints) v	iolat	tions	Rea	uire	Cor	rective Action within 10 days			
O U	I N	N O	N A	CO				•	ints) v	O U	I N	Req N O	uire N A	Cor	rective Action within 10 days  Food Temperature	e Control/ Identific	ation	R
O U T					Demonstration  21. Person in charge preand perform duties/ Cert	of Knowledge/	/ Personn	nel nowledge,	_	О	I N	N	N	С	Food Temperature 27. Proper cooling method uses	d; Equipment Adea		R
	N V			О	Demonstration  21. Person in charge preand perform duties/ Cert	of Knowledge/ esent, demonstra tified Food Man	/ Personn ation of k nager/ Po	nel nowledge,	_	O U	I N	N	N	C O	Food Temperature	d; Equipment Adec		R
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Received by: (signature) Keunsoo Lee	Print: Keunsoo Lee	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State:		License/Permit # P	age <u>2</u> of <u>2</u>		
Susn	ni Box	886 V		Rockwa	all, IX	FS-9308			
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION  Item/Location	Temp F	Item/Loca	tion	Temp F		
sushi	display/fish	41	under/eel	41	reach in freezer ambient small reach in freezer ambient				
	fish	41	salmon	41	small reach in freezer ambient  white freezer ambient				
	fish	42	tuna	41	white freezer ambient				
	fish	42	small cold top cooler/ambient	36					
CC	old top/crab	41	freezer ambient	7					
	crawfish	41	miso soup	144					
	crab	41 2 door reach in cooler/ c		40					
	tuna	41	crab 41						
Item	AN INSPECTION OF VOLID FO		SERVATIONS AND CORRECTIONS AND CORRECTIONS HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS ORSEDVED	AND		
Number	NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. TOOK ATTEN	ION IS DIKE	CIED IO II	TE CONDITIONS OBSERVED	AND		
			soap and paper towels						
			m chlorine sanitizer						
18			ckets low and separate,	not on p	rep/ato	rage area. COS			
	Rice logs current/TI		1						
	Sushi rollers WRS		nours						
20	Gloves used throug								
36	Store wiping cloths			4-61					
35	•		nd spearate/not on prep		a a mia a la	law and asparate CC			
38			cks on same shelf as chemica cool water or in coolers		nemicais	iow and separate. CC	5		
37	Condensation in fre		cool water or in coolers	•					
37			p/under 3 comp sink/need	to check	to see i	f needs to be service	ed.		
42			equipment /food debris		10 300 1	Theeds to be service	Gu		
45			nder equipment/ food d						
10			iner basket/heavy food		debris	COS			
39			right above mop and ne	•					
32					1				
45	Address cutting boards where scored/ stained Fill holes in walls, clean walls								
32									
Received	by:		Print:			Title: Person In Charge/ Ow	ner		
(signature)			Keunso	o Le	e	Manager			
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	0 1 27			
Form FH-06	6 (Revised 09-2015)	<i>U</i> , ,				Samples: Y N # col	ected		