## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

11/	: 17,	/20	23	7:me in: 3:10		Time out: <b>4:10</b>		S-9							Est. Type Risk Category Pa	age <u>1</u> of <u>2</u>
		of In		tion: 1-R	Coutine	2-Follow U		-Complai t/Owner N		4-	Inve	stiga	ation		5-CO/Construction 6-Other TO  * Number of Repeat Violations:	OTAL/SCOR
Sus				ne:			Contact	/Owner N	tame:						✓ Number of Violations COS:	5/85/E
Phys 886	ical W I	Addr Rusl	ess: k Ro	ockwall, TX	(	Go	est control  Color Eco/8-2	29-2023	3	Hoo n/a	od		Gr	ease	e trap : Follow-up: Yes   Follow-Up: Yes   No   No   Follow-up: Yes   Foll	3/03/1
	Co	mplia	ınce S	Status: Out	= not in cor	mpliance IN = in	n compliance	NO NO	) = not						plicable COS = corrected on site R = repeat violation	n W- Watch
Mark	tne	appro	priate	points in the O		rity Items (3							_		ox for IN, NO, NA, COS Mark an X in appropriate box ive Action not to exceed 3 days	x for <b>R</b>
Com O 1	N	nce Sta	С	Tim	a and Tam	perature for F	Food Safety	,	R	Co		N	N	us C		
U I	1 (	) A	o s		(F = de	egrees Fahrenhe	eit)			U T	N	0	A	o s	Employee Health	
·	/			1. Proper coo	oling time a	nd temperature	)				~				12. Management, food employees and conditional empl knowledge, responsibilities, and reporting	oloyees;
				2. Proper Co	ld Holding	temperature(41	l°F/ 45°F)								13. Proper use of restriction and exclusion; No discharg	ge from
V											~				eyes, nose, and mouth	
v				3. Proper Ho	t Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
	V	1		4. Proper coo	oking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used p gloves used	
	V	,		5. Proper reh Hours)	eating proc	edure for hot ho	olding (165	°F in 2			<				15. No bare hand contact with ready to eat foods or app alternate method properly followed (APPROVED Y	
2				6. Time as a	Public Hea	lth Control; pro	ocedures &	records							Will Go and Dollar	
3						• *									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	1
					Арр	proved Source					~				Pasteurized eggs used when required <b>NO EQGS</b>	
						d from approved d unadulterated		ood in								
•				destruction	,,		-, <sub>F</sub>								Chemicals	
·				8. Food Rece	eived at pro	per temperature	e				_				17. Food additives; approved and properly stored; Wash & Vegetables	shing Fruits
				check a	at rece	ipt				L	•				water only  18. Toxic substances properly identified, stored and use	ad
1						from Contami		ood.		3					16. Toxic substances properly identified, stored and use	eu
·	1					play, and tasting		ood							Water/ Plumbing	
·	,			10. Food con Sanitized at	ntact surface	es and Returnab ppm/temperatur	oles ; Cleane re	ed and			~			ł	19. Water from approved source; Plumbing installed; pr backflow device	proper
	_					f returned, prev	viously serv	ed or						Ī	20. Approved Sewage/Wastewater Disposal System, pr	roper
•				reconditione	d						•				disposal	
					Pric	ority Founda	ation Iter	ns (2 Poi	ints) v	iolat	ions	Req	uire	Cor	rective Action within 10 days	
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O I U I T			C O S		onstration	of Knowledge/	e/ Personne	l		O U T	I N	N O	N A		Food Temperature Control/ Identification	n
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		N N N	O S	21. Person ir and perform 1 22. Food Har 3 Safe Wa 23. Hot and 0 24. Required destruction); Conf 25. Complian HACCP plar processing m 26. Posting of foods (Discletin menu Core Item 9 34. No Evide animals 35. Personal 36. Wiping C 37. Environm 38. Approved 39. Utensils,	constration in charge preduties/ Cer indler/ no undler/ no undler/ no undler/ Record ater, Record in records averaged I records averaged I records averaged in a construction of Consume osure/Reminus (1 Point revention of Ence of Insee Cleanliness Cloths; proper mental contains of the contains of the contains of the contains and the contains of the	of Knowledge, esent, demonstratified Food Man nauthorized personal authorized personal	Personne ration of knaager/ Post ration of knaager/ Post sons/ person Food Pack quate pressu pock tags; pa Procedure lized Proces pecialized ructions Ty aw or under tate)/ Allerge Require C mination on, rodent/o ng or tobacc stored	owledge, ed nnel age are, safe are site as s, and are cooked en Label action and are course as a course are course are course as a course are course are course and course are course are course are course and course are course are course are course and course are course are c	Action	W 2	to E	O N	N A N A N N A N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Combernal test strips  Permit Requirement, Prerequisite for Operations of the Stablishment Permit (Current/insp report of the 12/31/2023)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and producing used  32. Food and Non-food Contact surfaces cleanable, producing designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided the Service sink or curb cleaning facility provided the Service sink or curb cleaning facility provided the Service sink or curb cleaning (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas  44. Garbage and Refuse properly disposed; facilities materials.	chemical/  Ition sign posted)  roperly  perly  is used anintained

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: ni Box	Physical A	ddress: V Rusk	City/State: Rockwa	all. TX	License/Permit # FS-9308	Page <u>2</u> of <u>2</u>					
	· _ •	1 000 .	TEMPERATURE OBSERVAT		,							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
sushi	display/tuna	38	under counter freezer ambient	17								
	salmon	39	white freezer ambient	-4								
	tuna	38	small cold top/pot stickers	30								
	soup	159	2 door reach in cooler/crab	41								
CC	old top/crab	41	crab/crab	40/41								
	crab	40	crab	41								
	crab sticks	41	white freezer in back	7								
un	der/salmon	41	small white freezer in back	-3								
<u> </u>			SERVATIONS AND CORRECTIV		NS							
Item Number	AN INSPECTION OF YOUR ES'		ENT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSE	ERVED AND					
	Hand sink 126 F eq	uinned										
18			parate/ not on prep cou	nters/C	<u> </u>							
40	Avoid using disposa		•	111013/01	<del>50</del>							
6	· · · · · · · · · · · · · · · · · · ·		s as scoops s/times to document ric	a discar	ded ev	ery 1 hours						
	-		at day 7 after opening o			ery + riours						
			er counter freezer/conde			`						
					Dullidu	,						
37	Need to clean all equipment, air fryers, toaster ovens, etc											
- 51	Time to defrost white freezers (3)  Sushi rollers WPS at least every 4 hours, knives and cutting hoards as well											
W	Sushi rollers WRS at least every 4 hours, knives and cutting boards as well  Watch air gap at sprayer hose at 3 comp sink											
			shwasher/ grease and f	ood deb	ris huild	dun						
			ppm chlorine sanitizer		TIO Daily	аар						
39			wls, pans etc 6 inches off	of floor/	rack is v	very low to the	around					
			eparate in back storage/				ground					
W				110101 0	101 100							
	Only one hand sink for front and back Digital thermo and gloves used for all prep and ready to eat											
45	Need to clean floors and under equipment especially in back											
			n equipment/some food			es in back						
	Need to clean walls											
32			ood in front counters									
	Rusty shelves under prep tables											
	Sanii bucket at 100ppm chlorine sanitizer											
	Carm Sacret at 100ppm omorno samuzor											
Received	by:		Print:			Title: Person In Charg	ve/ Owner					
(signature)	•		1 /	o Le	e	Manage						
Inspected			Print:			<u> </u>						
(signature)	$C1 \leftarrow C$	A 1	RS   Christy Co	vt o =								