Retail Food Establishment Inspection Report Image: Constraint of the second system Image: Constraint of the se																		
Date: Time in: Time out: License/Pe 11/30/20202 1:05 2:20 FS-9												Est. Type Risk Category Page <u>1</u> of	2					
Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Compla							4	4-In	vesti	gati	on	5-CO/Construction 6-Other TOTAL/SCO	RE					
Establishment Name: Contact/Owner N Sushi Box Keunsoo Le												* Number of Repeat Violations: ✓ Number of Violations COS:						
Physical Address: 886 W Rusk Rockwall, TX Pest control : GoEco/monthly								lood	Į	Ċ	Grea	ase trap : Follow-up: Yes 7 18/82	/B					
Compliance Status: Out = not in compliance IN = in compliance NC							¥¥					applicable $COS = corrected on site R = repeat violation W-Wat$	ch					
M	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Mark * Priority Items (3 Points) violations							box for IN, NO, NA, COS Mark an X in appropriate box for R excise Action not to exceed 3 days						
Compliance Status Time and Townserture for Food Sofety 0 I N N C						R	_	Con O	npliar I N	ce S	tatus C	s C	R					
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N (O S							
	~							•				knowledge, responsibilities, and reporting						
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
-	~				3. Proper Hot Holding temperature(135°F)		-					Description Contaction for Hands						
	~				4. Proper cooking time and temperature		0	<u>, </u>			~	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
_	~				5. Proper reheating procedure for hot holding (165°F in 2		3	5		15. No bare hand contact with ready to eat foods or approved								
		~			Hours)			•				alternate method properly followed (APPROVED YN)						
	~				6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations								
					Approved Source			•				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									1	no eggs						
	~	destruction Dr Fish/Ocean Group										Chemicals						
	~				8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
_					check at receipt Protection from Contamination		3	2			~	Water only 18. Toxic substances properly identified, stored and used						
_	Protection from Contamination 9. Food Separated & protected, prevented during food						<u>,</u>											
	~				preparation, storage, display, and tasting		Water/ Plumbing											
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device						
	~				11. Proper disposition of returned, previously served or reconditioned discarded			•	/			20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	С	Priority Foundation Items (2 Po	ints)		_		equii			R					
U T	N	0	Α	O S	Demonstration of Knowledge/Personnel			U T	N C) A	O S							
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	Image: Constraint of the second sec						•	/			28. Proper Date Marking and disposition							
Safe Water, Recordkeeping and Food Package										29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
					Labeling 23. Hot and Cold Water available; adequate pressure, safe		-			digital								
╞	~	24. Required records available (shellstock tags; parasite				\parallel			Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted))								
	~	destruction); Packaged Food labeled on invoice/ requested letter from D						·	1			12/31/2022						
H					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		-				Т	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	-					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2	2				supplied, used						
					Consumer Advisory		2	2			$\left[\right]$	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label ON MENU			•	/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
Core Items (1 Point) Violations Require Corrective								0 I N		IN	C	C	R					
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Т	N C									
L	~				 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 	$\left - \right $		•	/									
┡	~				36. Wiping Cloths; properly used and stored	$\left - \right $					_	Physical Facilities 42. Non-Food Contact surfaces clean						
	~				37. Environmental contamination	$\left - \right $	1	1			-	43. Adequate ventilation and lighting; designated areas used	-					
1		\square			38. Approved thawing method	\square		_	/		-	44. Garbage and Refuse properly disposed; facilities maintained						
						_			$\left - \right $	45. Physical facilities installed, maintained, and clean	+							
F	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					1	1			+	46. Toilet Facilities; properly constructed, supplied, and clean	-						
1			-			1	1											
Ľ				~	dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored			•				47. Other Violations						

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

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	nent Name: i Box	Physical A 886 V	/ Rusk	City/State: License/Permit # FS-9308					Page <u>2</u> of <u>2</u>		
X . X		m n	TEMPERATURE OBSERV		.				T D		
Item/Loc		Temp F	Item/Location	Temp F	Iter	n/Locat	ion		Temp F		
drink c	ooler glass front/ambient	38	sushi display/salmo	n 41							
small col	d top/pickled ginger for refernce	38	whitefish	41							
sou	p in soup pot	168	cold wells/crawfis	h 35							
2 doo	r reach in cooler/miso	38	eel	36							
cele	ry for reference	41	under counter cooler/salmo	ⁿ 35							
reach	in freezer ambient	3	under counter freezer ambie	^{nt} 2							
white	e freezer ambient	-7	fried shrimp in air frye	er 164							
small	white freezer ambient	-3	front small white freezer ambier	^{nt} -8							
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:										
	Front hand sink @127 with soap and paper towels.										
31	Avoid using hand sink for storage/ had sleeves of small ramekins in sink. COS										
	Sushi rice logs current/TPHC to discard at 4 hours (rice)										
18	Store sani bucket low/not on food contact table										
10	Sani bucket not setup to correct ppm. Very low concentration on test strip. COS to 100 ppm chlorine sanitizer										
18	Store chemicals low and	separate i	n back cabinets. Do not stor	e spray bot	les c	over fo	od contact items.	COS			
14	Always discard single use gloves after use. Unused glove sitting in pickled ginger. Discarded/COS										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
	3 comp sink at 148 F/watch as is very hot. Required teml is 110 F										
W	Watch hand sinks as well as very hot. Required temp for hand washing is 100 F										
32	Some rusty shelves	in back	where clean dishes a	re stored	ł.						
	Sushi rollers WRS h	nourly									
	Robotic sushi roller/	broken	down and WRS every	4 hours							
18	Using a bleach cleaner inste	ad of regu	ar Clorox. Employee sent to pu	ırchase regu	lar Cl	orox to	use for sani bucket	s. COS			
37	Avoid storing bags	of rice o	n floor. Store 6 inches	s off of flo	or t	o cle	an and keep c	lean			
39	Avoid storing large	metal po	ot by mop sink/COS								
32	Use only NSF equip	oment fo	or cooking, heating, etc	2							
	RR Sinks @ 100+F										
40	Change foil daily in	toaster	ovens								
32	Some chipped paint on wood throughout/ to seal to be made cleanable										
45	Clean under equipment and tables/some food debris										
42	Clean in/around/on equipment and carts/inside cabinets and coolers where needed										
34	Gao at back door. Need weather stripping										
32	Replace duct tape behind 3 comp sink with silicone caulking										
32	Replace broken plastic doors on sushi display case										
W	Discussed removing shipping liner on new equipment to clean										
Received (signature)	•		Print:				Title: Person In Charge/ Owner				
	Neunsoo Lee		Keunso	bo Lee			Owner				
Inspected (signature)	Keunsoo Lee ^{Thy:} Chrísty Cor	tez, î	RS Christy C	cortez,	R	S	Samples: V N	# collect			
Form EH-06	Form EH-06 (Revised 09-2015)										