

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 11/30/20202	Time in: 1:05	Time out: 2:20	License/Permit # FS-9308	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: _____	18/82/B
Physical Address: 886 W Rusk Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : GoEco/monthly		Hood n/a	Grease trap : GoEco/20gal/3mo
		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					
	✓					3				✓	
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3				✓	
	✓					Water/ Plumbing					
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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1				✓			✓				
1							✓				

Retail Food Establishment Inspection Report

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 # FS-9308	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
drink cooler glass front/ambient	38	sushi display/salmon	41		
small cold top/pickled ginger for refernce	38	whitefish	41		
soup in soup pot	168	cold wells/crawfish	35		
2 door reach in cooler/miso	38	eel	36		
celery for reference	41	under counter cooler/salmon	35		
reach in freezer ambient	3	under counter freezer ambient	2		
white freezer ambient	-7	fried shrimp in air fryer	164		
small white freezer ambient	-3	front small white freezer ambient	-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 in back cabinets. Do not store spray bottles over food 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 are stored.
	Sushi rollers WRS hourly
	Robotic sushi roller/broken down and WRS every 4 hours
18	Using a bleach cleaner instead of regular Clorox. Employee sent to purchase regular Clorox to use for sani buckets. COS
37	Avoid storing bags of rice on floor. Store 6 inches off of floor to clean and keep clean
39	Avoid storing large metal pot by mop sink/COS
32	Use only NSF equipment for cooking, heating, etc
	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

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

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