Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

	First aid kit
	Allergy policy/training Vomit clean up Employee health
M	Vomit clean up
\square	Employee health

	ate:					/Permit						Est. Type Risk Category	2	
	5/2					930						Sushi High Page 1 of _		
E	stabli	ishn	nent i		tion: 1-Routine 2-Follow Up 3-Compare: Contact/Own			-Inv	estig	ation		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
	ushi nysic				LIM Pest control:		H	ood		Gr	ease	Number of Violations COS: e trap: Follow-up: Yes 7	C	
	6 W∣	Rus	k		Coming this week		Na			Dis	con	nected No 3 days		
							not observed NA = not applicable in appropriate box for IN, NO, NA,						ch	
C	ompli	iance	e Stat	tus	Priority Items (3 Points) violation	ons Requ				<i>Corr</i> e Stat	_	ive Action not to exceed 3 days	_	
O U					R	Ū	O I N I U N O I		N	C O	Employee Health	R		
Т				S	Proper cooling time and temperature		7		,		S	12. Management, food employees and conditional employees;		
	2 Press Coll VI. 15 or consent of (410F/450F)						knowledge, responsibilities, and reporting				Proper use of restriction and exclusion; No discharge from			
	2. Proper Cold Holding temperature(41°F/45°F)						~	•			eyes, nose, and mouth Policy / poster posted			
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
		/			4. Proper cooking time and temperature		W					14. Hands cleaned and properly washed/ Gloves used properly Watch frequency		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)				,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)		
<u> </u>					6. Time as a Public Health Control; procedures & record	s						Using gloves		
W	'				Tphc for sushi			T		<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					Approved Source					~		Pasteurized eggs used when required No poultry eggs used		
	امر				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									
	•				destruction Invoices							Chemicals		
	/				8. Food Received at proper temperature To check				,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
							2					Water only 18. Toxic substances properly identified, stored and used		
					Protection from Contamination 9. Food Separated & protected, prevented during food		3	<u>' </u>				Watch storage / store low / no reuse / label small bottles		
٧	~				preparation, storage, display, and tasting Watch storage							Water/ Plumbing		
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _100_ ppm/temperature		3				ı	19. Water from approved source; Plumbing installed; proper backflow device		
		_			11. Proper disposition of returned, previously served or	+					Ī	Need air gap at three comp sink 20. Approved Sewage/Wastewater Disposal System, proper	\vdash	
		/			reconditioned Discard		3	5				Disconnected grease trap		
			ш									Biocornicoted groupe trup	┸	
0	I	N	N	С	Priority Foundation Items (2	Points)) I	N	N	Cor		R	
O U T	I N	N O	N A	C O S	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	R		I J N	_	_	_		R	
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Dishmachine sanitizing at 100 ppm To confirm ex

Retail Food Establishment Inspection Report

To confirm extension cords are approved

City of Rockwall

Received by: (signature) Kacey Reeves	Print: So lim	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

ALL UTENSILS USED CONTINUOUSLY MUST BE WASHED AND SANITIZED EVERY 4 HRS OR LESS

	ment Name:	Physical A		City/State:	License/Permit # Page	2 of 2			
Sushi	I DOX	Rusk	TEMPERATURE OBSERVAT	Rockwal	FS 9308				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F			
Bevera	age cooler	Na	Cold top sushi		2 door upright unit	36-38			
<u> </u>	-	INA	Crab meat	38/39	· · · · ·	37/38			
	old top unit				<u>_</u>	37/30			
	34/37/39		Shrimp / shrimp	40/30	1 100=010				
	Sushi unit		Below		-11/-14				
Tuna	ı / cream cheese	41/41	Tuna / crab	38/39	Small upright	-12			
So	up container	160	Small display unit	34					
			Back up freezer	11-19					
		OF	SERVATIONS AND CORRECTIVE	VE ACTION	NS				
Item Number					CTED TO THE CONDITIONS OBSERVED A	ND			
Number	NOTED BELOW:								
04/000			ot water at front hand sink 1	37 F					
31/COS			•	n floor on	ad not on country				
	•	•	ch storage of bucket - not o	n noor ar	id not on counter				
32/39	Watch storage of pers			in a comr	mercial setting / also fire safety ques	tionable			
32/39			d in a check book register	in a com	nercial setting / also file safety ques	lionable			
				comes out	t of temperature control into the dang	nerzone			
36	<u> </u>		in buckets NOT on hand s		t of temperature control into the dang	gerzene			
			nit and all coolers for that m						
7.7	·	•	/ hand washing to be enha						
32 /37			ont area / time also to defre		freezers in back room				
W	 		will have to be w end every						
43	Cooler is dark inside /	clean sp	Ils where needed inside co	olers					
43	Area where knives are	used m	uch have 50 ft candles / fro	nt area is	s dark and especially in corner				
43	To add more light to a	ea where	e knives are being used						
W	Just made cream chee	ese so be	st to move to forced air coo	ler as rac	diantly cooled display may be a	n issue			
W	Same for crab meat	Safe gua	ard is that the crab meat is	used with	nin the hour				
42/45	+								
40/32	+								
40	Also avoid storing food container lids in cardboard box on clean dish rack								
45	Fill holes in walls / clean air vents where needed /								
39/ w	, ,								
36	Watch storage of hanging drying wiping cloths on shelving unit /								
42/45	0 1 1								
45	Make repairs with approved materials / seal behind sink with silicone								
18									
45/32									
45 MUST RESEAL AROUND MOP SINK AND FILL HOLES IN WALLS WHERE NEEDED/ CLEAN everywhere Received by: Print: Title: Person In Charge/ Owner									
(signature)		e'e			31144				
Inspected	l by:		Print:						
(signature)	Kelly Kírkpa	ıtrick	$\langle RS $		Samples: Y N # collect	ed			
	<u> </u>				Samples, 1 11 π collect				