

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

Form EH-06 (Revised 09-2015)

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

Establishment Name: Sushi box	Physical Address: Rusk ST	City/State: Rockwall	License/Permit # FS 9308	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	Na	Cold top sushi		2 door upright unit	36-38
Cold top unit		Crab meat	38/39	Crab meats mixes	37/38
34/37/39		Shrimp / shrimp	40/30	Freezers	
Sushi unit		Below		-11/-14	
Tuna / cream cheese	41/41	Tuna / crab	38/39	Small upright	-12
Soup container	160	Small display unit	34		
		Back up freezer	11-19		

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:
	Hot water in restrooms 120 / hot water at front hand sink 137 F
31/COS	Front hand sink blocked - with condiment cups -
	Sanitizer bucket 100 ppm / watch storage of bucket - not on floor and not on counter
	Watch storage of personal items on counter
32/39	Using home appliances that are not designed to be easily cleanable in a commercial setting / also fire safety questionable
	Sushi rice times being recorded in a check book register
	Reminder when making new rice that the time label is to be when it comes out of temperature control into the dangerzone
36	Wiping cloths should be stored in buckets NOT on hand sink
	Watch over stocking cold top unit and all coolers for that matter
!!	Using gloves to touch rte foods / hand washing to be enhanced!!!
32 /37	Time to sand cutting board in front area / time also to defrost deep freezers in back room
W	Sushi rollers are now plastic so will have to be w end every 4 hrs or less
43	Cooler is dark inside / clean spills where needed inside coolers
43	Area where knives are used much have 50 ft candles / front area is dark and especially in corner
43	To add more light to area where knives are being used
W	Just made cream cheese so best to move to forced air cooler as radiantly cooled display may be an issue
W	Same for crab meat -. Safe guard is that the crab meat is used within the hour
42/45	General detailed cleaning under equipment / around and under etc
40/32	Reminder to avoid reuse of card board boxes for nonoriginal product / also discontinue thin plastic colanders used
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	Watch where brooms are stored / watch next to clean dish rack/ discard old green scrub brushes when badly used
36	Watch storage of hanging drying wiping cloths on shelving unit /
42/45	Reminder to clean under behind and around shelving equipment etc in back room
45	Make repairs with approved materials / seal behind sink with silicone
18	Lysol home cleaner bottle with ethanol on tape label/no reuse of spray bottles for non original/to use only chemical approved for food service/
45/32	Make repairs to wall behind air fryer that is residential/ should be replaced / also make repair or replace lid to freezer
45	MUST RESEAL AROUND MOP SINK AND FILL HOLES IN WALLS WHERE NEEDED/ CLEAN everywhere

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		Samples: Y N # collected

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