\$	\$50.00 reinspection feeRetail Food Establishment Inspection ReportImage: First aid kit\$20.00 reinspection feeImage: Allergy policy/training															
required after 1st Followup City of Rockwall Vomit clean up											Vomit clean up					
Date: Time in: Time out: License/Pe											Food handlers Food Managers					
05/31/2022 12:50 2:03 FS 93 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						_		4 1				$5 2^{Page \frac{1}{2} of \frac{2}{2}}$				
Es	Establishment Name: Contact/Owner N							4-1n	vesti	gai	lon					
Pł	Sushi Box     Lee       Physical Address:     Pest control :							łood				Eollow-un: Ves 13/87/B				
Rusk         GOECO 5/26/22           Compliance Status:         Out = not in compliance         IN = in compliance         NO						$\mathbf{O} = no$	Na of obs		d N	-		$\begin{array}{c} \text{rotorup: } rotorup: $				
М					points in the OUT box for each numbered item Mark Priority Items (3 Points) violations	🗸 in	appr	opria	te box	fo	r IN, NO	<b>D</b> , <b>NA</b> , <b>COS</b> Mark an $$ in appropriate box for <b>R</b>				
Compliance Status								Con		ce	Status N C	Reality and the exceent of anys				
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R			N O		A O S	Employee Health				
		~			1. Proper cooling time and temperature			L				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F) Watch temps						L				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F) Miso soups					_		Posted near hand sink Preventing Contamination by Hands				
	•	4. Proper cooking time and temperature				١	W	/			14. Hands cleaned and properly washed/ Gloves used properly Reminder					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							V			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)				
w		-			6. Time as a Public Health Control; procedures & records Using for sushi rice / keeping log book for rice / in new rice sheet unit too					Highly Susceptible Populations						
					Approved Source		F			T		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
N	w				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Need info on ground tuna / invoice for raw has PD at bottom			<u> </u>				Chemicals				
	~				8. Food Received at proper temperature To always check			L				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination		-	-	/		~	Water only           18. Toxic substances properly identified, stored and used           Water of burglasts				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								_	_	Watch storage of buckets Water/ Plumbing					
	~				Watch in back cooler - COS 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature		ľ	L				19. Water from approved source; Plumbing installed; proper backflow device				
	-	~			11. Proper disposition of returned, previously served or reconditioned		╞					City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
_	reconditioned Discarded Priority Foundation Items (2 Poi				ints)	vial	latio	ns Ro		ire Co	Watch					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	_	0	I N N O		N C A O S	Food Temperature Control/ Identification				
	~			0	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					I	5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	On site			22. Food Handler/ no unauthorized persons/ personnel		-	-		ł		28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package		29.					Watch           29. Thermometers provided, accurate, and calibrated; Chemical/           Thermal test strips				
					Labeling           23. Hot and Cold Water available; adequate pressure, safe							Digital thermo and test strips available				
	~				24. Required records available (shellstock tags; parasite	$\left  \right $	_			1		Permit Requirement, Prerequisite for Operation           30. Food Establishment Permit (Current/ insp sign posted )				
W	~				destruction); Packaged Food labeled Need info on fish grounded see al	Ł		ŀ				To post to allow to be read				
					Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and			-		T		Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly				
2				~	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Opened package of fish to thaw</b>			2				supplied, used				
					Consumer Advisory			2		ſ		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		F	L				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
-					Ingredients by request Core Items (1 Point) Violations Require Corrective	e Actio	on N	ot to	Exce	eec	l 90 Da	tys or Next Inspection, Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		0 1 U 1 T	I N N O		N C A O S	Food Identification				
1				5	34. No Evidence of Insect contamination, rodent/other animals See attached			-	~	•	5	41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities				
1					36. Wiping Cloths; properly used and stored See attached	Ш		1				42. Non-Food Contact surfaces clean See				
1					37. Environmental contamination Condensation		Ļ	L				<ul><li>43. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>				
		~			38. Approved thawing method In cooler		-	W				44. Garbage and Refuse property disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1	-			46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored	Ш		L				Equipped 47. Other Violations				
1					and used See				~	•						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Keunsoo Lee	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Sushi	nent Name: Box	Physical A Rusk		City/State: Rockwal		age <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	TIONS Temp F	Item/Location	Temp F					
	op unit inside non Tcs	40	Cold top unit inside		Upright freezer	-9					
Sı	ushi display		Cream cheese	41	Upright cooler						
Sa	almon / tuna	39-39	Shrimp on bottom	n 41	Miso paste	38					
Bev	verage cooler	40	All other items just made	)	Fish	39					
Ket	tle miso soup	162	FreeZer	-12							
С	old top unit		Deep freezer	-10							
(	Crab meat	40	Upright	6							
Shrir	np / cooked eel										
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSI LETION OF TOOR LETADEISTIMENT HAS DEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hot water 122										
31	Avoid storing anything in hand sink and only use for hand washing - need paper towels close to sink . Avoid reaching over										
	cold top unit to access na	pkins th	his is YOUR ONLY hand sink an	d MUST b	e kept accessible and equipped a	at all times					
Cos	Sanitizer bucket to be stored low - but not on floor 100 ppm										
	Hot water in restrooms over 130 - take care - also watch where chemicals are stored										
	Need to sand cutting boards and keep sanitized through out today										
36	Avoid using wiping cloths in SS pans under forks etc also avoid placing into hand sink										
00	Using tphc for sushi rid		5								
32	Time to replace ladle for soup - rubber handle is peelingRaw fish invoice with parasite destruction at bottom received frozen										
40	•				d once and discarded or char	nae 4 hrs					
Note only											
W	Ny Reminder that hands MUST be washed prior to donning gloves - Vented items just made and placed unit cooler to allow to cool down to 41 after prepping! Leave lids off etc / moved to freezer in back										
42/45	General detailed clear	ning need	led under around and behir	nd equipn	nent						
42	Clean outside of trash	can and	shelving and area under pr	ep counte	ers						
32/39	Reminder that all equi	pment sh	ould be commercial grade i	ncluding	air fryers						
37	To address condensat	ion in sm	all reach in freezer / need t	o defrost	deep freezer in back room to	DO BOTH					
	Back room:										
31	Need hand sink that was removed to be reinstalled asap										
45	Fill small holes in wall where needed / clean drains /										
	To avoid use of residential bowls and etc time to replace some nsf plastic containers as well that are cracked etc										
34	To close small gaps at back door										
00 /04	Not using back area except for minimal prep and storage only /to move boxes from in front of electrical panel										
25/005	bs Reminder to always read packaging and if it indicates to remove from packaging to thaw that you do so / just pulled										
W/ cos partially	Dishmachine was being repaired during insp and confirmed it to be 50-100 ppm										
Rice sheet machine - allParts that contact food is w r s every 4 hrs or less and also gimbal used to roll sush											
Received (signature)	bv:		Print:	, 11001	Title: Person In Charge/ Own						
Inspected	by:	-	Print:								
(signature) See above Print: (signature) Kelly kirkpatrick RS Print: (signature) Kelly kirkpatrick RS (Samples: Y N # collected)											
Form EH-06 (Revised 09-2015) will send info from box of ground tuna as unlabeled											

in package