



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sushi Box</b>	Physical Address: <b>Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9308</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit inside non Tcs	40	Cold top unit inside		Upright freezer	-9
Sushi display		Cream cheese	41	Upright cooler	
Salmon / tuna	39-39	Shrimp on bottom	41	Miso paste	38
Beverage cooler	40	All other items just made		Fish	39
Kettle miso soup	162	Freezer	-12		
Cold top unit		Deep freezer	-10		
Crab meat	40	Upright	6		
Shrimp / cooked eel	40/39				

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: all temps F
	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 napkins ... this is YOUR ONLY hand sink and MUST be kept accessible and equipped 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
	Using tphc for sushi rice - 4 hrs / warning in menu /
32	Time to replace ladle for soup - rubber handle is peeling
	Raw fish invoice with parasite destruction at bottom received frozen
40	Reminder that foil is considered a disposable items and must be used once and discarded or change 4 hrs
Note only	Reminder that hands MUST be washed prior to donning gloves -
W	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 to cool
42/45	General detailed cleaning needed under around and behind equipment
42	Clean outside of trash can and shelving and area under prep counters
32/39	Reminder that all equipment should be commercial grade including air fryers
37	To address condensation in small reach in freezer / need to defrost deep freezer in back room too 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
	Not using back area except for minimal prep and storage only /to move boxes from in front of electrical panel
39 /34	Need to hang mops to allow to dry / could attract pests
25/cos	Reminder to always read packaging and if it indicates to remove from packaging to thaw that you do so / just pulled
	Dishmachine was being repaired during insp and confirmed it to be 50-100 ppm
W/cos partially	Need to remove shipping liner on freezers to avoid creating
	Rice sheet machine - allParts that contact food is w r s every 4 hrs or less and also gimbal used to roll sushi

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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Will send info from box of ground tuna as unlabeled in package