_	Wher will send pics City of I	 Allergy policy/training Vomit clean up Employee health 									
Date: 11/16/2021	Time in:Time out:License/P12:231:38FS 9	Est. Type Risk Category Sushi Hsp Page <u>1</u> of <u>2</u>									
Purpose of Inspec Establishment Nar	etion: 1-Routine 2-Follow Up 3-Compla ne: Contact/Owner 1		4	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCORE			
Sushi Box Physical Address:	Keunsoo Lee		Но	od		G	ireas	v Number of Violations COS: se trap : Follow-up: Yes ∠			
886 Rusk Compliance	Go eco 10/22/21	$\mathbf{O} = \text{not}$	Na		N	Go	o eco	o 09/30/21 No			
		X in app	oropri	iate bo	ox fo	r IN,	, NO,	, NA, COS Mark an X in appropriate box for R			
Compliance Status		R	-	Compl							
U N O A O T S	Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;			
	1. Proper cooring time and temperature							knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/45°F) See attached		eyes					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
3	3. Proper Hot Holding temperature(135°F) Soup only 127 must now reheat to 165 F							Posting near POS to be at hand sinks Preventing Contamination by Hands			
	4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				Vo bare hand contact with ready to eat foods or approved nate method properly followed (APPROVED Y_N_)			
	6. Time as a Public Health Control; procedures & records For sushi rice			L				Highly Susceptible Populations			
	Approved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Texted new invoice with PD			<u> </u>		•		Chemicals			
	8. Food Received at proper temperature To check			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Protection from Contamination		W	-				Water 18. Toxic substances properly identified, stored and used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch			<u> </u>	<u> </u>			Watch storage Water/ Plumbing			
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Cos 100			~				19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned			~				To provide 20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Foundation Items (2 Po	ints) v	iolai	tions	Req	uire	e Cor	rrective Action within 10 days			
O I N N C U N O A O T S S	Demonstration of Knowledge/ Personnel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identification			
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2 posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized persons/ personnel 2 posted				~			28. Proper Date Marking and disposition Making fresh daily			
	Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	23. Hot and Cold Water available; adequate pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation			
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Freezing on site as well			~				30. Food Establishment Permit (Current/ insp sign posted) Posting			
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			<u>г</u>			I	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
~	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W					supplied, used Paper towels /hand sink not in back room			
	Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See			
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Warning in menu			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed			
	Core Items (1 Point) Violations Require Corrective							ays or Next Inspection , Whichever Comes First			
O I N N C U N O A O T S	Prevention of Food Contamination	R	O U T	N	N O	N A	C O S	Food Identification R			
1	34. No Evidence of Insect contamination, rodent/other animals Gap at back door				~			41.Original container labeling (Bulk Food)			
w	35. Personal Cleanliness/eating, drinking or tobacco use See and watch 36. Wiping Cloths; properly used and stored							Physical Facilities 42. Non-Food Contact surfaces clean			
	<u>3</u> 7. Environmental contamination	$\left - \right $	1					See 43. Adequate ventilation and lighting; designated areas used			
	Defrost freezers 38. Approved thawing method Cooler	$\left - \right $	V				$\left - \right $	Inside coolers / added lights to sink areas 44. Garbage and Refuse properly disposed; facilities maintained			
	Cooler Proper Use of Utensils		1	~			$\left - \right $	45. Physical facilities installed, maintained, and clean			
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		F	. /				See 46. Toilet Facilities; properly constructed, supplied, and clean			
1	Watch storage of knives and scoops / handles OUT 40. Single-service & single-use articles; properly stored	$\left - \right $		~				47. Other Violations			
W 🖌	and used Watch use of cardboard - replace with plastic for storage				~						

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Sushi Box		Physical A 886 R		City/State Rock		License/Permit #	Page <u>2</u> of <u>2</u>		
Item/Leasticn		Town	TEMPERATURE OBSERVA		E Harry	I	Temp		
Item/Location		Temp F	Item/Location	Temp		Item/Location			
Beverage unit non Tcs		44/46			6 (Jpright freeze			
C	old top unit	40/42	Sushi in and c	out		Deep freezer			
Sauce unit		36	Back up freez	er 9) (Upright freezer			
	Sushi unit	33/34	Upright RIC 2 de	oor		Soup			
Sushi prepping		40's	Spicy crab me	at 3	9 M	Must hold at 138			
Cold top unit			Crab meat	39	9				
Crab salad /crab meat		38/39							
В	elow temps	40							
-	-	OB	SERVATIONS AND CORRE	CTIVE ACT	TIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR AT	FENTION IS I	DIRECTED	TO THE CONDITIONS OBSERV	ED AND		
03									
	Restrooms equipped /	hot wate	r 127 watch						
	Hot water at hand sink near sushi 130 watch - also provide paper towels over hand sink / using napkins								
18	Store spray chemicals below candy and other food related items inside cabinet								
18									
10/cos	Sanitizer in buckets is	not show	ving on test strips						
32	Reminder to seal any	wood on	prep area						
32	Time to sand cutting b								
	¥	• •	sushi roller every 40 mir		• ·				
	W Sushi temp in slide front unit is slightly high as out for prep and service for lunch - in middle of prep ambient temp 30's								
42									
147	 Using gloves to touch rte foods and roll again <i>N</i> Keeping log for sushi RICE to discard at 4 hrs / parasite destruction notice on invoice / older ones/ will get current 								
W			•	struction n	iotice on	invoice / older ones/ wil	I get curre		
32	Repair broken plastic at sushi case								
W	Avoid storing donuts on food prep surface area								
32	Having small freezer repaired - ice in middle								
45	Need commercial grade strainer - no thin blue strainers Clean under shelving in kitchen								
32	Address rusty shelving replace with plus it of SS								
32	Replace tape behind three comp sink with silicone								
	Dishmachine 50-100 ppm								
W	Watch organization in coolers								
W	Advised to remove plastic shipping lining on new freezer to avoid it not coming off later								
32	Reminder that all table top units to be commercial grade								
	Using FIFO for salmon in upright freezer								
35									
W									
34									
Received (signature)		/e	Print:			Title: Person In Charge/	Jwner		
Inspected (signature)			Print:						
						Samples: Y N #	collected		