

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sushi Box	Physical Address: 886 Rusk	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 unit non Tcs	44/46	Sushi display 2	36	Upright freezer	-19
Cold top unit	40/42	Sushi in and out		Deep freezer	-23
Sauce unit	36	Back up freezer	9	Upright freezer	-8
Sushi unit	33/34	Upright RIC 2 door		Soup	127
Sushi prepping	40's	Spicy crab meat	39	Must hold at 135f	
Cold top unit		Crab meat	39		
Crab salad /crab meat	38/39				
Below temps	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
03	No commercial cooking equipment on site to confirm than soup steamer can reheat soups to 165 F or higher (currently 127f)
	Restrooms equipped / hot water 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	Store Sani bucket low not on food contact
10/cos	Sanitizer in buckets is not showing on test strips
32	Reminder to seal any wood on prep area
32	Time to sand cutting boards badly cut
	Washing and sanitizing plastic sushi roller every 40 mins according to pic
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	Clean inside cold top unit and on top (unit is dark inside)
	Using gloves to touch rte foods and roll again
W	Keeping log for sushi RICE to discard at 4 hrs / parasite destruction notice on invoice / older ones/ will get current
32	Repair broken plastic at sushi case
	Avoid storing donuts on food prep surface area
W	Having small freezer repaired - ice in middle
32	Need commercial grade strainer - no thin blue strainers
45	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	Watch storage of personal items in back room - COT
W	Missing hand sink in back room - must keep front hand sink accessible at all times! Watch
34	Gap at back door - need weather stripping

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