

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Keunsoo lee	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: Rusk	City/State: Rockwall	License/Permit # FS 9308	Page 2 of 2
---	----------------------------------	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top sauce unit	40-41	Cold top below		2 door cooler	
Beverage unit	35	Crab meat / creamCheese	41/41	Crab meat	39
Sushi display	35	Ambient 42/43		Lettuce	39
Yellow tail	41	Crab meat made today	44	Small freezer	5
Tuna	41	Under counter freezer	-8	Deep freezers	
Cold top unit upper temps		Under counter in back room not a cooler		-30/-40	
Crab meat	37				
Crawfish / shrimp	38/37				

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:
	Restroom - equipped and hot water at 110 F
32	Avoid using fabric chairs in prep area
	Great new SS counter!
	Also replaced back counter with Formica light in color cabinet and SS table
	Great changes!
40	Avoid using shoe box for storage of napkins
	Watch where you are storing paper towels for hand drying avoid over soy sauce to go container s
	Sushi rice - tphc log book and sticker on unit as well
	Plastic replaced bamboo sushi roller
	Washing at least every 4 hrs or less
W	Turned cold top unit down to colder setting at insp for cold top! Advised to avoid freezer now
	Avoid using duct tape on cold top unit on side as this is not washable
	Avoid reusing boxes for non original product in small freezer
39	Avoid storing brooms next to clean food container
	Dishmachine sanitizing 50-100 ppm hood
W	Label vinegar spray bottles
	Soaking rice for 30 mins then placing into cooler
32	Work on replacing lids to freezers where needed to allow to clean
39	Discussed using area around mop to store brooms and moving the large rice bowl to store on rice storage unit - remove
32	String on pans and replace with zip tie- toe wash
	Kitchen looks MUCH better
W	Shelving blocked old hand sink location in the kitchen which WAS accessible for prep and warewashing (using front hand sink for ALL)
34	Weather stripping needed at back door
	Also watch repairs with tape etc
32	Need to always use commercial grade equipment
!!	May NOT use three compartment sink for hand washing
	Referred grease trap to Teddy

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)