Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Time in: Time out: 11/19/2020 12:31 1:27						Time out:					Sushi High    Page 1   Page 1						
					tion: 12.31	2-Follow		-Complain		_	nvesti	ntin	<u>,                                    </u>	5-CO/Construction	6-Other	TOTAL/SCOI	
E	stabli	shm	ent :			2-F 0110 W	Contact	Owner N	_	1 4-11	nvestiş	ano		* Number of Repeat Viola	tions:	TOTALISCOL	XL.
	ushi hysica			.cc.			Pest control			Hoo	d	G	rease	✓ Number of Violations Co	Follow-up: Yes	7/93/	4
	ısk	ai A	darc	.33.		0	GO ECO - ne	ed current		Na					No .		
M					tatus: Out = not in cor points in the OUT box for	mpliance IN = each numbered	in compliance ditem	NO Mark	= not o					plicable COS = corrected on s O, NA, COS Mar	site <b>R</b> = repeat vio	olation W-Watc	h
		F	rr		•					e Imi	mediat	e Coi	rrecti	ive Action not to exceed 3 day			
О		N	N	С	Time and Tem	perature for	r Food Safety	,	R	О	mplian I N	N	С				R
U T		0	A	o s	(F = de	egrees Fahren	nheit)			U T	N O	A	o S	•	oyee Health	1	
		/			1. Proper cooling time a	ind temperatu	ıre				/			12. Management, food employ knowledge, responsibilities, ar		empioyees;	
-					2. Proper Cold Holding	temperature(4	(41°F/ 45°F)							13. Proper use of restriction an	nd exclusion; No disc	charge from	
W	~				See will Follow	wup on	cooler to	emp						eyes, nose, and mouth Posting			
		1			3. Proper Hot Holding to	emperature(1	35°F)							Preventing Con	tamination by Han	nds	
		/			4. Proper cooking time a	and temperatu	ure				/			14. Hands cleaned and proper	ly washed/ Gloves u	ised properly	
					5. Proper reheating proc	cedure for hot	t holding (165	°F in 2						15. No bare hand contact with			
		V			Hours)									alternate method properly follo Gloves	owed (APPROVED	, I .N)	
	~	6. Time as a Public Health Control; procedures & records Rice					records		Highly Susceptible Po								
					Ард	proved Sour	ce					16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required					
	1 1				7. Food and ice obtained	d from approv	ved source: Fo	ood in				Ľ		Not using eggs			
	/				good condition, safe, and	d unadulterat								Cr	hemicals		
					destruction On invo									17. Food additives; approved a		Washing Emits	
	~				To check	per temperati	ure				/			& Vegetables	and property stored,	washing Fruits	
					Protection	from Contai	mination				/			Water 18. Toxic substances properly	identified, stored an	ıd used	
					9. Food Separated & pro	otected, preve	ented during fo	ood						Low			
	~				preparation, storage, dis Watch	splay, and tast	ting							Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at 100 J			ed and			/			19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
					11. Proper disposition of	f returned, pr	reviously serve	ed or						City approved  20. Approved Sewage/Wastew	vater Disposal System	m, proper	
		•			reconditioned					W				disposal Referred to Tedd	v - arease t	ran	
				_											y - grease i	<u> </u>	
0	ī	N	N	C	Pric	ority Foun	dation Iten	ns (2 Poi						rective Action within 10 days		ТОР	D
O U T		N O	N A	C O S	Prio Demonstration				nts) vi	O U T	ons Re I N N O	N	C C O S	rective Action within 10 days		•	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: i Box	Physical Address: Rusk			City/State: Rockwal		II License/Permit # FS 9308		Pag	ge <u>2</u> of <u>2</u>	
				MPERATURE OBS	ERVATI		I				
Item/Loc		Temp F		ocation		Temp F	Item/Locat			Temp I	
Cold to	op sauce unit	40-41 Cold top below					2 (	door cool	<u>er</u>		
Be	everage unit	35	Crab meat / creamChees			41/41	Crab meat			39	
S	ushi display	35	Ambient 42/43				Lettuce			39	
	Yellow tail	41	Crab meat made toda			44	Small freezer			5	
	Tuna	41	Under counter freeze		eezer	-8	Deep freezers		ers		
Cold t	top unit upper temps		Under counter in back room not a coo				-30/-40				
	Crab meat	37						00/ 10		-	
		_								+	
Cla	wfish / shrimp	38/37	OCEDA	TIONS AND COD	DECTIV	E A CTION	IC				
Item	AN INSPECTION OF YOUR ES			ATIONS AND COR				E CONDITIONS OBS	SERVED	AND	
Number	NOTED BELOW:										
	Restroom - equipped a	and hot v	vater a	t 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 p	aper t	owels for hand	drying	avoid ov	er soy sa	auce to go con	tainer	s	
	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 d	own 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	or non original product in small freezer									
39	Avoid storing brooms	next to clean food container									
	Dishmachine sanitizing	g 50-100	ppm l	nood							
W	9 11										
	Soaking rice for 30 mi	ns then p	olacino	j into coole r							
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 re	place wit	h zip t	ie- toe wash							
	Kitchen looks MUCH b	etter									
W	Shelving blocked old hand sink location in the kitchen which WAS accessible for prep and warewashing (using front hand sink for Al									nk 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										
	Deferred avec - 1	o Tod-b									
Received	Referred grease trap t	o ready	Γ	Print:			Ι	Title: Person In Char	rge/ Own	er	
(signature)	See abov	e		111110				Tiuc, I (150II III CIlăl	igu Own	C.E	
Inspected (signature)		itici ch	DC	Print:							
	Kewy Ku M	ur un	/ NS					Samples: Y N	# colle	cted	