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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 03/02/2022	Time in: 1.17	Time out: 2:21		cense/Permi S 905		rir	ntir	าต	n	ew.	Food handlers Manager only		Page 1	of <u>2</u>
	ction: 1 1-Routine	2-Follow U		Complaint		4-Inve				5-CO/Cons		6-Other	TOTAL/S	SCORE
Establishment Nar	ne:		Contact/	Owner Name			cour <u>s</u>	441011		* Number of	of Repeat Viola of Violations C	tions:	101111/	CORE
Physical Address:	964 AFC Sushi	Per	Tom Thest control :	umb	Н	ood		Gı	rease	e trap :		Follow-up: Yes	╣ 3/97	7/A
North Goliad		See	e grocery		Na					ocery		No	1	
Compliance S Mark the appropriate	Status: Out = not in co	impilance	compliance tem	NO = n Mark ✓ ii							= corrected on s Mar		iolation W-V	
	Prio	ority Items (3	Points) vi	olations Req						ive Action not to	o exceed 3 day	vs		
O I N N C U N O A O		nperature for Fo		R		Comp O I U N	N O	N A	C O		Fmnl	oyee Health		R
T S	(F = d 1. Proper cooling time a	egrees Fahrenhei and temperature				T			Š	12. Managemer		yees and conditiona	al employees:	
		r				/	'			knowledge, res			1 . 2 ,	
	2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				,			13. Proper use eyes, nose, and		nd exclusion; No di	ischarge from	
	3. Proper Hot Holding to	temperature(135°	°E)							To post pos		d sink		
	, ,											tamination by Ha		
	4. Proper cooking time			E: 0		~						ly washed/ Gloves		
	5. Proper reheating prod Hours)	cedure for not no	olding (165 1	r in 2		/	'					ready to eat foods owed (APPROVE		_)
	6. Time as a Public Hea Using ph log haccp plan	alth Control; proc	cedures & r	ecords		_				Gioves	Highly Susce	eptible Population	ıs	
											foods used; pr	ohibited food not o		
	Ap	proved Source						•		Pasteurized egg	gs used when re	equired		
	7. Food and ice obtaine good condition, safe, ar			od in							C	hamiaala		
	destruction										Ci	hemicals		
	8. Food Received at pro	oper temperature	;			/				17. Food additi & Vegetables	ves; approved a	and properly stored	l; Washing Fru	iits
	At receiving				_		,			Water ?	ances properly	identified, stored a	and used	
	9. Food Separated & pr	ofected prevente		nd										
	preparation, storage, dis										Water	r/ Plumbing		
	10. Food contact surfact Sanitized at150_	es and Returnabl	les ; Cleaned	l and		/				backflow devic	e	ce; Plumbing insta	lled; proper	
	11. Proper disposition of		200	1 or	_	_			- I	City appr 20. Approved S	roved Sewage/Wastey	vater Disposal Syst	em, proper	
1 a //	reconditioned	, _F				./	'						, FF	
	reconditioned									disposal				
		ority Founda	ntion Item								vithin 10 days	1		
O I N N C U N O A O S	Pri	ority Founda		s (2 Points		O I U N	Req N O	vuire N A	C O	rective Action v		e Control/ Identif	ication	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Thumb AFC sushi	Physical Ac		City/State: Rockwall	License/Permit # FS 9059	Page <u>1</u> of <u>2</u>				
10111	11101110711 0 303111	North	TEMPERATURE OBSERV		1 0 0000					
Item/Loca	ation	Temp F	<u>Item/Location</u>	Temp F Item	n/Location	<u>Temp</u>				
Custor	mer case	29-36	Wic							
	Cold top		37/37/38							
	Shrimp	37	Wif	-12						
	Crab	38								
Т	una inside	38								
Unde	er counter cooler	35/37								
		OB	SERVATIONS AND CORREC	TIVE ACTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRECTED	TO THE CONDITIONS OBS	ERVED AND				
		w / raw pa	ackaging indicates raw fis	sh - but no warn	ing - will check					
	Changing Saran every	-			-					
	Manuf license									
	Confirmed letter of guarantee for 2022									
	Sushi rice haccp - logs show 3.9 ph -									
	Thermo digital									
	Hot water 100 at hand									
	Demo sushi rice ph confirmation - confirmed 4.1									
101		•	sanitizer 200 ppm at thr	ee comp sink						
40/cos	Watch what is stored by the chop sticks wrapped									
	Illness policy in folder									
	To post at hand sink	nd food h	andler info							
	Need food manager and food handler info									
	Allergy statement on salmon - also to thaw in cooler. Tuna must be thawed out of plastic per labels discussed with manager confirmed									
45	Minor cleaning under equipment coolers and flooring is becoming pitted around three comp sink									
			wup routine insp for deli							
ij	Will be doing a Follow	up on lab	eling to be all inclusive o	f fish original lat	pels					
Received (signature)	See abov	e	Print:		Title: Person In Char	ge/ Owner				
Inspected (signature)		 batri	Print:		Samples: Y N					