\$50.00 reinspection fee 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 03 /		/20	21	Time in: 8:18	Time out: 12:45		ense/Permit 905		۱E	ΕI) 2	20	21 Sushi Risk Category Page 1 of 2	<u>2</u>
_	ose o		_	tion: 1-Routine	2-Follow U	_	omplaint wner Name:	_	-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
Tom		umb	29	64 AFC sushi	Do	AFC/ TT			ood		l G	ransı	✓ Number of Violations COS:	1
N Go	liad				See	e grocery		Ма			Se	e gro	ocery No 🗹	
Mark	Cor the a	nplia pprop	nce S riate	points in the OUT box for		tem	NO = no Mark ✓ in	approp	priate	box	for IN	I, NC		h
	plianc			Prior	rity Items (3	Points) viol		(Comp	lianc	e Sta	tus	ive Action not to exceed 3 days	
O I U N T	N O		C O S		egrees Fahrenhe		R	T T				C O S	Employee Health	R
	/	•		1. Proper cooling time a	and temperature				~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				3. Proper Hot Holding to	emperature(135	°F)							Screening at arrival	
	•	,		4. Proper cooking time a						,			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating proc	cedure for hot ho	olding (165°F	in 2						15. No bare hand contact with ready to eat foods or approved	
	~			Hours)	ld. Control	1 0	1 .		•				alternate method properly followed (APPROVED Y. N.) Gloves	
_ v	_			6. Time as a Public Hea Using ph control on sush	ni rice	cedures & rec	cords		T				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Арр	proved Source						~		Pasteurized eggs used when required	
				7. Food and ice obtained good condition, safe, an	d unadulterated		in						Chemicals	
				destruction On invo										
				8. Food Received at pro In receiving	per temperature				•	1			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
				Protection	from Contami	nation			~	,			18. Toxic substances properly identified, stored and used	
				9. Food Separated & pro- preparation, storage, dis			i						Water/ Plumbing	
	,			Good organizing in prep 10. Food contact surface			and		T				19. Water from approved source; Plumbing installed; proper	
<u> </u>				Sanitized at _200 _ 1 11. Proper disposition o			on		~				backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper	
	/	'		reconditioned Disca	arded	lously served			~				disposal	
0 1	N	N	С				(2 Points)		tion:	N		Cor	rective Action within 10 days	R
U I	0	A	O S	Demonstration 21. Person in charge pre			adga	T		0	A	o s	Food Temperature Control/ Identification	
	1			and perform duties/ Cer			euge,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	/			22. Food Handler/ no ur Only one employee a	nauthorized pers at insp	ons/ personne	1		~				28. Proper Date Marking and disposition	
				Safe Water, Recor	Labeling	Ü			•				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
V				23. Hot and Cold Water See	available; adeq	uate pressure,	safe						See Permit Requirement, Prerequisite for Operation	
l				24. Required records av destruction); Packaged l	ailable (shellsto Food labeled			2					30. Food Establishment Permit (Current/ insp sign posted) Need permit	
				With ingredie Conformance w	nts	Procedures							Utensils, Equipment, and Vending	
V				25. Compliance with Va HACCP plan; Variance processing methods; ma Logs confirmed	obtained for spennufacturer instr	ecialized	and		•				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
				Cons	sumer Advisory			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving in wic	
-				26. Posting of Consume foods (Disclosure/Remi On labels and postir	nder/Buffet Plat	e)/ Allergen L	abel	37	•	E	24.0	0.0	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
					4) 17:-1-4:		recuve Acuo	n Ivo	t to 1	exce	ea 90) ра	ys or Next Inspection , Whichever Comes First	
O 1 U 1		N A	C				R	ī) I			C	Food Identification	R
			C O S	Prevention o 34. No Evidence of Inse	of Food Contan	nination		(J N	0	N A		Food Identification 41.Original container labeling (Bulk Food)	R
U			О	Prevention of	of Food Contan	nination n, rodent/othe	r	Ţ	J N			C O		R
U			О	Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop	of Food Contan ect contaminations/eating, drinkin	nination n, rodent/othe	r	T	D I N	0		C O	41.Original container labeling (Bulk Food)	R
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U			О	34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; propusing spray bo 37. Environmental conta	of Food Contan ect contaminatio s/eating, drinkin erly used and st ottles amination method er Use of Utensi , & linens; propo	nination n, rodent/othe g or tobacco u ored ls erly used, stor	r	V	N V	0		C O	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mark Evans	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS		ment Name: Thumb AFC sushi	Physical A N Goli		City/State: Rockwa		License/Permit # FS 9059	Page 2 of 2			
Wic 37/38 Sushi customer case 29-40 Under counter cooler 37/38 Steamer Off Cold top unit Shrimp / tuna 37/38 Crab meat 41 Cooler below 31 Tuna 32 OBSERVATIONS AND CORRECTIVE ACTIONS Local Manager Consumer and Corrective ACTIONS Local Manager Consumer and Corrective ACTIONS Local Manager Consumer and Corrective ACTIONS OBSERVED AND CORRECTIVE AC					TIONS						
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