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: Ti			22	Time in: 9.45	Time out: 5:48	License/F							Food handler	Food managers	Page 1 of 2	2_	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						Invest	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCOI	RE			
Es	stablis	shme	ent l	Nam			Contact/Owner	Name:			0			★ Number of Repeat Viola ✓ Number of Violations C			
	nysica		_		64 AFC SUSIII		ontrol :	AFC	Нос	od		Gı	rease	e trap/ waste oil:	Follow-up: Yes	6/94/	4
30	70 N					See sto			Na			Gro	ocery	y .	No _		
M					tatus: Out = not in copoints in the OUT box for	ompliance IN = in com r each numbered item	Mark	$\mathbf{O} = \text{not o}$ \mathbf{I} in ap						plicable COS = corrected on Ma		olation W-Watc iate box for R	:h
C	15		C4-4		Prio	ority Items (3 Poi	ints) violation	s Requii						ive Action not to exceed 3 da	ys		
O U								R	Compliance Status						lovee Health		R
Т				S	(F = d) 1. Proper cooling time	and temperature			T S S S Employee Realth S 12. Management, food employees and cond						•	l employees;	
					1	r				/				knowledge, responsibilities, a		r . J ,	
					2. Proper Cold Holding	g temperature(41°F/4	15°F)							13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	scharge from	
						125°F								Posted at hand sinks			
	•				3. Proper Hot Holding					Preventing Contamination by							
					4. Proper cooking time					/				14. Hands cleaned and prope			
	١,				Proper reheating pro Hours)	cedure for hot holdin	ıg (165°F in 2			15. No bare hand contact with ready to eat foods or any alternate method properly followed (APPROVED Y							
					6. Time as a Public Hea	alth Control: procedu	res & records							Gloves			
L					Using Haccp plan for ri	ce						1		16. Pasteurized foods used; pr	eptible Populations		
					Ap	oproved Source						~		Pasteurized eggs used when re		ncica	
	П				7. Food and ice obtaine												
	~				good condition, safe, and destruction Letter C									C	hemicals		
					8. Food Received at pro		paatoa					I		17. Food additives; approved	and properly stored;	; Washing Fruits	
	~				At receiving					/				& Vegetables Water			
					Protection	n from Contaminati	on			/				18. Toxic substances properly	identified, stored a	nd used	
					9. Food Separated & pr preparation, storage, di		uring food				•			Wate	er/ Plumbing		
					Watch 10. Food contact surface		Clooned and							19. Water from approved sour	<u>.</u>	ladi propor	
	/				Sanitized at 400		Cleaned and			/				backflow device	rce; Flumbing instal	ieu; proper	
	Н				11. Proper disposition	of returned, previous	ly served or						Ī	20. Approved Sewage/Waster	water Disposal Syste	em, proper	H
	Ш				reconditioned									disposal			
0	I	N	N	С	Pri	iority Foundation	n Items (2 Po	oints) v	iolati O		Requ N	uire N	Cor	rective Action within 10 days	S		R
U T	N	0	A	o s		n of Knowledge/ Per			U T		О	A	o s	Food Temperatur	re Control/ Identifi	cation	
	~				21. Person in charge pr and perform duties/ Ce 1	,	<i>U</i> ,			/				27. Proper cooling method us Maintain Product Temperatur		equate to	
	~				22. Food Handler/ no u	inauthorized persons/	personnel			/				28. Proper Date Marking and	disposition		
			·		Safe Water, Reco	ordkeeping and Food Labeling	d Package			/			1	29. Thermometers provided, a Thermal test strips		ted; Chemical/	
					23. Hot and Cold Wate See		pressure, safe							Food safety station Permit Requirement		Inoration	
					See 24. Required records as									30. Food Establishment Per			
	~				destruction); Packaged Letter of gua	Food labeled			W	~				Need 2022 poste	ed		
					Conformance	with Approved Proc								, <u>.</u>	ipment, and Vendin	0	
2					25. Compliance with V HACCP plan; Variance	e obtained for special	ized							31. Adequate handwashing fa supplied, used	cillies: Accessible a	and property	
					processing methods; m Ph logs to be c	ompleted	ons							Equipped			
					Con	sumer Advisory				/				 Food and Non-food Conta designed, constructed, and use 		e, properly	
					26. Posting of Consum	er Advisories; raw or	under cooked							33. Warewashing Facilities; in	nstalled, maintained	, used/	<u> </u>
W					foods (Disclosure/Rem CA Not on labels fo					/				Service sink or curb cleaning			
	"							e Action						ys or Next Inspection , Whic	<u>hever C</u> omes First		
U T	I N		N A	C O S	Prevention	of Food Contamina	tion	R	O U T		N O	N A	C O S	Food 1	Identification		R
1				3	34. No Evidence of Ins	sect contamination, ro	odent/other		1	٠,	/		3	41.Original container labeling	g (Bulk Food)		
Ė					animals Flies presen 35. Personal Cleanlines		tobacco use	+		<u> </u>				Phyci	cal Facilities		
w	•/				36. Wiping Cloths; pro	perly used and stored	1	+	1					42. Non-Food Contact surface			
					37. Environmental con			+	H		\dashv			Watch 43. Adequate ventilation and	lighting; designated	areas used	\vdash
-					38. Approved thawing Wic / reach in					~	_			44. Garbage and Refuse prope			⊨
			1		Wic / reach in	method									stiv disposeo, racim		1
	<u> </u>	<u> </u>	_						-	<u> </u>	_		-				├
					Prop	er Use of Utensils			1	<u>~</u>			_ _	45. Physical facilities installed See attached	d, maintained, and c	lean	<u> </u>
						er Use of Utensils			1	<u>/</u>			_	45. Physical facilities installed	d, maintained, and c	lean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa McChristian	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: FC sushi	Physical A	ddress: N Goliad	City/State: Rockwal		FS Page _ of _						
		· · · · · · · · · · · · · · · · · · ·	TEMPERATURE OBS		\ 							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		<u>Temp</u>					
Reach	in cooler	38	Wif	-4								
Cr	eam cheese	39	Wic	34/35								
D	isplay case	36/37										
С	oldTop unit											
Shrii	mp / crab meat	38/40										
Ur	nder storage	38										
	Sp shrimp	38										
	Salmon	38										
Item			SERVATIONS AND COR									
Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR A	ATTENTION IS DIRE	CTED TO THE CONDI	TIONS OBSE	RVED AND					
	Hot water at hand sink 100 F											
	Using Sani bucket - need to label - 200Ppm confirmed with strips											
	Reminder that raw fish is to be stored below additives											
W	Reminder to change saran on bamboo every 4 hrs or less											
	Using gloves to touch rte foods											
W	Consumer advisory to be on labels for customer sealed self service raw sushi											
- 10	Pay attention to cutting board and sand cutting board when needed											
40 Using wipes to drain fish in containers to confirm food grade												
42	Minor cleaning inside											
25 25	Haccp logs not filled o			in back room								
23	Ph per verbal for sushi rice 4.0 ph / located ph meter in back room Letters of guarantee current 2022											
45	To clean floor in wif											
- 12	Thawing fish per labeled - out of packaging											
	Thawing in cooler in Saran											
	Three comp sink sanitizer close to 400 ppm - still within range per label											
34	Flies present			-								
Received (signature)	by:		Print:		Title: Per	son In Charg	ge/ Owner					
Inspected (signature)		ıtríck	Print:		Samples:		# collected					