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		/20	23	Time in: 1:05	Time out: <b>5:12</b>	License/Pe							Food handlers	Food managers	Page 1 of	2
				tion: 1.00	2-Follow Up	3-Complai		_	nvest	iga	tion	<u>.                                    </u>	5-CO/Construction	6-Other	TOTAL/SCO	RE
Esta	blish	ment	Nan	ne:	C	Contact/Owner N	Vame:	<u> </u>		.15u	1101		* Number of Repeat Violat ✓ Number of Violations CO	tions:	TOTAL/SCO	<u>KL</u>
		Addr		64 AFC sushi		fc/ Tom Thui	mb 	Ноо	od		Gı	rease		OS: Follow-up: Yes	9/91/	A
3070	N h	oliad			See gro			Na			Se	e gro	ocery	No 🗌		
Marl				Status: Out = not in c points in the OUT box for	compliance IN = in compore each numbered item	Mark •	$\int = \text{not o}$ $\int \text{in ap}$						plicable COS = corrected on s D, NA, COS Mark		lation W-Wat ate box for R	ch
Corr	nliar	ice Sta	tus	Prie	ority Items (3 Poi	ints) violations	Requir	_	<i>medic</i> mplia				ive Action not to exceed 3 day	S		
O U	Î !	N N	C		emperature for Food degrees Fahrenheit)	Safety	R	O U	I	N O	N A	C O	Emplo	yee Health		R
Т			S	1. Proper cooling time	,			T				S	12. Management, food employ		employees;	+
	V								<b>'</b>				knowledge, responsibilities, an			
3				2. Proper Cold Holdin See cold top	g temperature(41°F/4 and custom	er case			~				13. Proper use of restriction an eyes, nose, and mouth Posted at hand sink	d exclusion; No disc	charge from	
		/		3. Proper Hot Holding	temperature(135°F)				•					tamination by Han	ıds	
	v	1		4. Proper cooking time	e and temperature				<b>/</b>				14. Hands cleaned and properl Gloves	y washed/ Gloves u	sed properly	
	ı	/		5. Proper reheating pro Hours)	ocedure for hot holdin	ng (165°F in 2							15. No bare hand contact with alternate method properly follo			
				6. Time as a Public He	ealth Control; procedu	ires & records							W. II. C	(31 D. 14		
	V			Prep only	•					T			16. Pasteurized foods used; pro	ptible Populations  ohibited food not off	fered	
					pproved Source						<b>'</b>		Pasteurized eggs used when re-			*
				7. Food and ice obtain good condition, safe, a destruction Comm	and unadulterated; par	arce; Food in rasite							Ch	emicals		
				8. Food Received at pr	roper temperature								17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	Т
				At receiving  Protectio	on from Contaminati	on			<u> </u>				Water /veggie was 18. Toxic substances properly Watch		d used	+
Π,				9. Food Separated & preparation, storage, d		uring food								/ Plumbing		
	/			10. Food contact surfa Sanitized at 200		Cleaned and			<u> </u>				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	v			11. Proper disposition reconditioned	of returned, previous	ly served or			/				City approved 20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
				Pr	riority Foundation	n Items (2 Po	ints) vi	olati	ons R	Requ	uire	Cor	rective Action within 10 days			_
U	I I	N N A	C	Demonstration	on of Knowledge/ Per	rsonnel	R	O U	I N	N O	N A	C O	Food Temperature	Control/ Identific	ation	R
T			3	21. Person in charge p and perform duties/ Co				т 2				S	27. Proper cooling method use Maintain Product Temperature	d; Equipment Ade	quate to	
				22. Food Handler/ no	unauthorized persons/	personnel			•				28. Proper Date Marking and d		side / left side cold top	+
					ordkeeping and Food								29. Thermometers provided, ac	curate, and calibrat	ed; Chemical/	+
					Labeling								Thermal test strips Digital / test strips /	ph meter		
L	1			23. Hot and Cold Water									Permit Requirement,			
				24. Required records a destruction); Packaged Letter of qua	d Food labeled	ags; parasite			<b>~</b>				30. Food Establishment Pern Posted	iit (Current/ insp s	ign posted )	
					with Approved Proc						1		Utensils, Equip 31. Adequate handwashing fac	oment, and Vendin	0	
				HACCP plan; Variance processing methods; n	ce obtained for special nanufacturer instruction	lized			~				supplied, used Equipped	mues. Accessible al	па ргорегту	
				Watch / confirm	ned ph nsumer Advisory				_				32. Food and Non-food Contac designed, constructed, and used		e, properly	
				26. Posting of Consum				H	-		$\dashv$		33. Warewashing Facilities; ins		used/	+
2				foods (Disclosure/Ren CA on packaging u		Allergen Label			<u> </u>				Service sink or curb cleaning for Set up	acility provided		
0	ı I	N N	С	Core Items (1 Poi	nt) Violations Req	uire Corrective	Action R	Not i		cee N	d 90 N	<i>Da</i>	ys or Next Inspection , Which	ever Comes First		R
		A	o s	Prevention	of Food Contamina	tion		U		o	A	o s	Food Io	dentification		
•	/			34. No Evidence of In animals Watch	sect contamination, ro	odent/other			•	/			41.Original container labeling	(Bulk Food)		
	/			35. Personal Cleanline	ess/eating, drinking or	tobacco use							Physic	al Facilities		
	/			36. Wiping Cloths; pro	operly used and stored n sanitizer	i		1					42. Non-Food Contact surfaces	clean		
	v	1		37. Environmental cor					<b>/</b>				43. Adequate ventilation and <u>li</u>	ghting; designated a	areas used	
W				38. Approved thawing Reminder	method				<b>✓</b>				44. Garbage and Refuse proper	ly disposed; facilities	es maintained	
					per Use of Utensils			1		7		_	45. Physical facilities installed	, maintained, and cle	ean	
				39. Utensils, equipmendried, & handled/ In u					<u> </u>	7		_	46. Toilet Facilities; properly c	onstructed, supplied	l, and clean	
	_		_	40. Single-service & s	ingle-use articles; pro	perly stored			<b>-</b>  -	<u> </u>		_	47. Other Violations			+
1 4			I	and used Watch	1				·							

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

_	•										
	<sub>lment Name:</sub> thumb 2964 Afc sush	Physical A		ity/State: Rockwal	License/Permit FS 905						
10111	1101110 200+7110 00011	1 00701	TEMPERATURE OBSERVAT		1 10000						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp 1					
Customer case ColdTop rt side Wic											
Rt	side ambient	43/45	Ginger	37	Wif	-2.3					
	Left side	29	Crab sticks	38							
(su	shi just made)		Inside cooler								
Bac	k sushi cooler	36/38	Salmon	38							
Cold	Top unit left side		Greens/ cabbage	37-37							
Sh	rimp tempura	51									
Cral	b salad/ shrimp	48/52									
	,		SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITION:	S OBSERVED AND					
	Hot water at hand sink	k 101									
27	Moved sushi product a	all to of le	ft side of cooler for now								
	Moved sushi product all to of left side of cooler for now  Labeling for sushi is missing on some that contain raw fish - to address										
26	Also consumer advisory that is printed on labels is not entirely readable to address										
	Allergy posting and consumer advisory posted on glass for place of order requirement										
	Sushi rice logs show ph to be 3.78 today										
	Letter of guarantee for fish vendors dated January 2023										
02	Items on top of cold top on left side are holding 48-51F - all to be discarded										
	Storing supplies in small dry storage										
42	Minor cleaning under shelving in storage areas I										
	watch and address flo	oring in v	vic								
	Three comp sink hot water 111										
	Sink sanitizer 200 ppn	n									
45	To clean floor in wif to	o / watch	water								
W	Reminder that all fish	is to be re	emoved from cryrovac packa	aging to t	haw						
W Reminder that any color additive is to also be transfered to the customers package —- Ex astl											
Received (signature)	See abov	 /e	Print:		Title: Person In	n Charge/ Owner					
Inspecte	·		Print:								
(signature)	'Kelly kírkpo	itríck	rRS		Samples: Y	N # collected					
Form EU 0	6 (Revised 09-2015)		<u> </u>		Samples, 1	., "concettu					