Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

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Pu	rpos	se of	f Ins	spec	tion: 1-Routine 2-Follow	v Up 3	-Complai	int	4.	-Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCORE
	tabli <b>ZU</b>	shm	ent l	Nam	e:		t/Owner N emika V		:					Number of Repeat Viola  Number of Violations C	os:	4/00/4
	ysica					Pest control Will provide	:			od esses 7	7/2023			e trap :/ waste oil 2/2/3/24 1500g	Follow-up: Yes V	4/96/A
	(	Com	pliar	nce S	tatus: Out = not in compliance IN =	in compliance	e NO		ot obser	rved	N/	<b>\</b> = no	ot ap		_	plation W= Watch the box for R
Ma	ırk th	e ap	prop	riate	points in the OUT box for each numbere	d item	Mark '							ox for IN, NO, NA, COS Mar ive Action not to exceed 3 day		e box for R
0	mpli:	N	N	C	Time and Temperature for	r Food Safety	7	R	C		N	N	us C			R
U T	N	0	A	o s	(F = degrees Fahren  1. Proper cooling time and temperature	nheit)			T		0	A	o s	Emple 12. Management, food employ	oyee Health	amplayaga
			~		1. Froper cooming time and temperatu	iie				/				knowledge, responsibilities, ar		employees,
	_				2. Proper Cold Holding temperature(	(41°F/ 45°F)				/				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from
					3. Proper Hot Holding temperature(1	35°F)								Posted state hand sin		
			•		4. Proper cooking time and temperati									14. Hands cleaned and proper	ntamination by Han	
			•		5. Proper reheating procedure for hot		5°F in 2		-	<b>'</b>				15. No bare hand contact with	-	
		-	<b>'</b>		Hours)					<b>'</b>				alternate method properly follo Gloves		
	~				6. Time as a Public Health Control; p	procedures &	records							Highly Susce	eptible Populations	
					Approved Sour	ce				/				16. Pasteurized foods used; pre Pasteurized eggs used when re		fered
					7. Food and ice obtained from approved source; Food in											
	~				good condition, safe, and unadulterated destruction Hardies	ted; parasite								CI	hemicals	
	. /				8. Food Received at proper temperate	ure						T		17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits
					Checking					<b>'</b>				Water  18. Toxic substances properly	identified stored an	nd used
					Protection from Conta 9. Food Separated & protected, preve		food			<b>'</b>				Stored low	racitifica, stored an	ad used
	~				preparation, storage, display, and task									Water	r/ Plumbing	
	/				10. Food contact surfaces and Return Sanitized at <u>200</u> ppm/tempera		ed and			/			î	19. Water from approved sour backflow device	ce; Plumbing install	ed; proper
					11. Proper disposition of returned, pr	reviously serv	red or						1	20. Approved Sewage/Wastew	vater Disposal Syste	m, proper
	V				reconditioned Discarded					~				disposal		
0	I	N	N	C	•			ints) R	O	I	N	N	С	rective Action within 10 days		R
O U T	I N	N O	N A	C O S	Demonstration of Knowled	ge/ Personne	el			I	_			Food Temperature	e Control/ Identific	eation
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Andy Cho	Print: Andy Cho	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishi <b>Yuzu</b>	ment Name:	Physical A		ity/State: Rockwal	I. Tx	License/Permit #	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVATI		.,						
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp			
Desse	ert Freezer htt	8.0	Frying prep cooler		Tuna/wagyu beef			35/40			
S	erver cooler	36	Mix greens/todu	38/38	Salmon			35			
	HWC	37	Rock shrimp	38	Sushi cooler						
Che	st freezer office	-6.1	Grill prep cooler		E	II/spicy tuna		39/41			
	WIC amb	36	Tofu/mix greens	38/38	Snow	crab/ ceviche	mix	38/39			
Butte	er/grape tomatoes	40-39	Chix/marinated chix	38/39	Bev	cooler non	tcs	44			
Bu	issel sprouts	39	Freezer htt	12	V	Vine cooler		57			
Sea	abass/scallots	38/38	Upright fridge	34	Bottle	beer/glass cod	oler	41			
			SERVATIONS AND CORRECTIV	E ACTION							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 103 in each room										
	Hand sinks equipped greater than 100 throughout kitchen										
	3comp sink not set, 118, quat sani 200ppm										
29	Dishwasher confirmed 50-100ppm / no test strips										
	Need to verify wooden plates used for appetizers, what kind of wood & nsf certified										
W	Need to replace missing		tile in dry storage								
	CO2 cylinder chained										
34	Fruit flies in dry storag										
37 Wees	Time to defrost chest f		i office er paper towels, all protect a	nd etoro	high						
W	Watch tin foil use unde		· · ·	iu store	riigii						
W	Light bulb missing und		ve top, change daily								
	Bar										
	Using clear bottle lids and rubber boots for alcohol bottles										
W	Need to either protect plates next to hand sink or can move them from splash zone										
	Gloves available, using yellow digital thermo, strips current for quat										
W	Prep sink in bar greater than 100  Need to address protecting straws from quest either by touching or specific reminder to handle straws in middle not on ends										
V V	Need to address protecting straws from guest either by touching or sneezing, reminder to handle straws in middle not on ends  Sushi window case, yellowtail 36 / only using 1 of 3 today, typical use all 3 on Friday and Saturday										
	Journal William Case, yellowian 50 / Orny using 1013 today, typical use an 3 On Friday and Saturday										
		_		_	_			_			
Received by: Print: Title: P											
(signature)		e/e	See abo	ve							
Inspected (signature)		CT	Richard	Hill		Samples: Y N #	collecte	ed			
Form EU 06	6 (Revised 09-2015)	<u> </u>	1			Sumples, 1 IN #	CONTECU	.u			