

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 4/4/25	Time in: 1:00	Time out: 1:57	License/Permit # FS2023-15	CPFM 2	Food handlers 8	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Yuzu			Contact/Owner Name: P Praemika Win		Number of Repeat Violations: Number of Violations COS: 2/98/A	
Physical Address: 2101 Summer Lee Dr Unit 105 Rockwall, TX			Pest control : Extreme Pest 3/11/25	Hood Precise 6/2023	Grease trap :/ waste oil Fat boy 2/4/25 1500g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
			✓		1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Tphc for rice, temp log reviewed, looks good	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Hardies, Ocean	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 8, all within 7 days start date	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 113, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags current	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, quat/chlorine strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Under cold running water	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked	
	✓				47. Other Violations CO2 tank secured	

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City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Yuzu		Physical Address: 2101 Summer Lee Dr Unit 105		City/State: Rockwall, Tx		License/Permit # FS2023-15		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Dessert Freezer htt		5.8	Frying prep cooler			O/hirame		39/39	
Server cooler		40	Mix greens/oysters		40/39	Salmon		38	
Milk		40	Rock shrimp/beef		38/38	Sushi cooler		38	
Chest freezer office		10.9	Grill prep cooler			Shrimp/salmon		40/40	
WIC amb		32	Oysters/mix greens/wontons		38/39/39	Chimichure/ ceviche mix		36/41	
Chicken/sea bass		36/37	Shrimp/chicken		38/38	Bev cooler non tcs		47	
Cherry tomatoes		37	Beef/veggie wontons		38/38	Wine cooler		45	
Scallops/oysters		37/37	Upright fridge / freezer HTT		37/10.8	Bottle beer/glass cooler		39	
OBSERVATIONS AND CORRECTIVE ACTIONS									
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 105 in each room								
	Hand sinks equipped greater than 108 throughout kitchen								
	3comp sink not set, 113, quat sani 200ppm								
	Dishwasher confirmed 100ppm, strips current								
	Using sani buckets filled at 3 comp 200 ppm stored in solution								
45	Cove base tile shifted in wic, need to repair gap								
	Changing tin foil daily on stove drip trays, good job								
	Chest freezer in office, no frozen condensation								
	Oyster tags kept next to oysters in wic, records current								
	Shelled eggs now stored on bottom shelf in wic and								
42/45	Hood needs to be cleaned, very dirty, droplets forming and can drop on food								
	Good practice storing mop heads to drip dry over mop buckets in hallway								
	Bar								
	Using clear bottle lids and rubber boots for alcohol bottles								
	Confirmed 3 comp sink, 110, not set up								
	Gloves available, using yellow digital thermo, strips current for quat								
	Prep sink in bar greater than 100, hand sink confirmed, 105 equipped								
	Sushi window case- yellowtail 38 / salmon 38, crab 38								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>R M Hill RS</i>		Print: Richard Hill				Samples: Y N # collected			

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