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

4/4/25			1:00 1:57			FS2023-15							<b>2</b>	8	Page 1 of 2		
Purpose of Inspec			tion: 1-Routine	2-Follow U	Up 3-	·Complai	int	4	-Inve	estiga	tion		5-CO/Construction	6-Other	TOTAL/SC	ORE	
Establishment Name: Contact/Owner N Yuzu P Praemika V											XNumber of Repeat Violations: ✓ Number of Violations COS:		0/00	/ A			
Physic				Or Unit 105 Rockwall, TX		est control : treme Pest				od	/2023			e trap :/ waste oil	Follow-up: Yes	2/98	/A
	Com	pliar	ice S	Status: Out = not in com	npliance IN = in	n compliance		$\mathbf{O} = \mathbf{n}$	ot obser			-	Ť		site $\mathbf{R}$ = repeat vio	lation W= W	atch
Mark t	ne ap	prop	riate	points in the <b>OUT</b> box for e	ach numbered i	item	Mark '							ive Action not to exceed 3 da		e box for R	
Compli	ance N	Stat N	tus C	Time and Temp				R		Compl		Stat	_		·		R
U N T	0	A	o s	(F = deg	grees Fahrenhe	eit)			T		0	A	o S		loyee Health		
		~		Proper cooling time an	id temperature	2				/				12. Management, food emplo knowledge, responsibilities, a	•	employees;	
•				2. Proper Cold Holding to <b>See</b>	emperature(41	1°F/ 45°F)				./				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
		_		3. Proper Hot Holding ten	mnerature(135	5°F)				•				Émployee Health for			
		•		4. Proper cooking time a						٠,				Preventing Co  14. Hands cleaned and prope	ntamination by Han erly washed/ Gloves u		
		•		5. Proper reheating proce			°F in 2			/				15. No bare hand contact with	•		
		~		Hours)		<i>U</i> \				<b>'</b>				alternate method properly fol Gloves & utensils	lowed (APPROVED	Y. N.	
/				6. Time as a Public Healt Tphc for rice, temp log rev	th Control; proviewed, looks (	ocedures & good	records							Highly Susc	ceptible Populations		
				App	roved Source					1				16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
				7. Food and ice obtained			ood in										
~				good condition, safe, and destruction Hardies,	l unadulterated	l; parasite								C	Chemicals		
				8. Food Received at prop		e								17. Food additives; approved	and properly stored;	Washing Fruits	3
				Checking						•				& Vegetables Water			
					from Contami		Las			<b>'</b>				18. Toxic substances properly Stored low	y identified, stored an	d used	
/				<ol><li>Food Separated &amp; prot preparation, storage, disp</li></ol>			Jou							Wate	er/ Plumbing		
				10. Food contact surfaces Sanitized at <b>200</b> p			ed and			~			+	19. Water from approved sou backflow device	rce; Plumbing installe	ed; proper	
							ed or						1	City approved 20. Approved Sewage/Waste	water Disposal System	m. proper	
/			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>							/				disposal			
1																	
0 1	N	N	С			ation Iten	ns (2 Po		_	_	_			rective Action within 10 day	S		R
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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 Chef
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Yuzu	ment Name:	Physical A		ty/State: <b>Rockwal</b>	l. Tx	License/Permit # Pa	ge <u>2</u> of <u>2</u>		
1424		2101	TEMPERATURE OBSERVATI		ι, ιχ	1 02020 10			
Item/Loc		Temp	Item/Location	Temp	Item/Locati	on	Temp		
Desse	ert Freezer htt	5.8	Frying prep cooler		O/hirame		39/39		
S	erver cooler	40	Mix greens/oysters	40/39	Salmon		38		
	Milk	40	Rock shrimp/beef	38/38	Sushi cooler		38		
Che	st freezer office	10.9	Grill prep cooler		Shrimp/salmon		40/40		
	WIC amb	32	Oysters/mix greens/wontons 38/39		Chimichure/ ceviche mix		x 36/41		
Chic	cken/sea bass	36/37	Shrimp/chicken	38/38	Bev cooler non tcs		s 47		
Che	erry tomatoes	37	Beef/veggie wontons	38/38	Wine cooler		45		
Sca	allops/oysters	37/37	Upright fridge / freezer HTT	37/10.8			r 39		
	<u> </u>	OF	SERVATIONS AND CORRECTIVE	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTION F	ON IS DIRE	CTED TO TH	E CONDITIONS OBSERVED	AND		
	Restrooms equipped t	emp grea	ater than 105 in each room						
	Hand sinks equipped	greater th	nan 108 throughout kitchen						
	3comp sink not set, 11	3, quat s	ani 200ppm						
	Dishwasher confirmed	d 100ppm	n, strips current						
	Using sani buckets fille	ed at 3 co	omp 200 ppm stored in soluti	on					
45	Cove base tile shifted	in wic, ne	eed to repair gap						
	Changing tin foil daily	on stove	drip trays, good job						
	Chest freezer in office								
	, , ,		s in wic, records current						
42/45	Shelled eggs now stor		ry dirty, droplets forming and	can dro	n on food	<u> </u>			
72/73			ds to drip dry over mop buck			1			
	<u> </u>				<b>y</b>				
	Bar								
	Using clear bottle lids	and rubb	er boots for alcohol bottles						
	Confirmed 3 comp sin	k, 110, n	ot set up						
	· ·	<u> </u>	digital thermo, strips current						
	Prep sink in bar greater than 100, hand sink confirmed, 105 equipped  Sushi window case- yellowtail 38 / salmon 38, crab 38								
Received (signature)		/e	See abo	ve		Title: Person In Charge/ Own	er		
Inspected (signature)	d by:		Print:			Samples V N # c=11	netad		
Form EU 0	6 (Revised 09-2015)	$\cdot \sim \cdot \cdot$				Samples: Y N # colle	CICU		