

Retail Food Establishment Inspection Report

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

Date: 5/20/2025	Time in: 12:15	Time out: 1:35	License/Permit # FS-9308	Est. Type	Risk Category	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: Sushi Box			Contact/Owner Name: Keunsoo Lee		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 886 W Rusk Rockwall, TX			Pest control : Go Eco/4-23-2025	Hood n/a	Grease trap : GoEco/4-26-2025/20gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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)	
	✓				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	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dr Fish, Ocean	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	
2					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
2					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				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	
	✓				47. Other Violations	

Received by: (signature) <i>Keunsoo Lee</i>	Print: Keunsoo Lee	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Sushi Box		Physical Address: 886 W Rusk		City/State: Rockwall, TX		License/Permit # FS-9308		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
small cold top/ginger for reference		38	crawfish		41	reach in freezer		28	
onions for reference		41	under/crab		36	white coffin freezer		-20	
sushi display/salmon		36	tuna		38	white upright freezer		1	
tuna		37	small cold top/pot stickers		33/34				
cream cheese		39	soup hot holding		158				
white fish		36	under counter freezer		5				
cold top/shrimp		41	2 door ready in cooler/salmon		38				
tuna		42	crab		36/37				
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:								
	Front line hand sink 126F equipped								
10	Need sani bucket setup during prep and service/need to store low/separate								
	Rice in rice pot time stickered/ 4 hours to discard								
42	To clean under counter cabinets								
42	To clean outside of equipment/ some food debris and grease								
10	Sushi rice press (machine) cleaned every 4 hours/discussed must sanitize as well/don't skip this step								
	Gloves used for all prep and RTE								
45	To clean walls (particularly behind air fryers) and floors (under equipment)								
	Watch condition of cutting boards								
39	Need to clean inside air fryers/buildup of grease								
42	Need to clean pass thru curtains behind back area and prep								
42	Need to clean warewash hand sink								
	warewash hand sink 106F/needs paper towels								
34/40	Avoid using cardboard boxes as storage after original product is used/not cleanable and can attract pests								
36	Wiping cloths to be stored in sani buckets/do not use for wiping hands								
	Dishwasher sanitizing at 100ppm chlorine								
	Current test strips								
38	Must remove vacuum sealed fish from packaging PRIOR to thawing								
34	Gap at back door/to address to prevent pest entry								
	Some items on reach in freezer not hard to touch/semi-frozen/had delivery today/ need to repair to ensure freezing								
	Deliveries every Tuesday/all products to be used within a week								
37/42	Need to defrost and clean inside white coffin freezer								
	3 comp sink 126F								
22	All employees to have food handlers within 30 days of hire								
26	Need consumer advisory on display board or sushi cases/on paper menu but can order from board so needed there as well								
24	Need letter of parasite destruction on file								
	Plastic sushi rollers WRS at least every 4 hours/utensils as well and cutting boards/ discussed								
Received by: (signature) <i>Keunsoo Lee</i>			Print: Keunsoo Lee			Title: Person In Charge/ Owner Owner			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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