## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

					Time in: 12:15	Time out: 1:35	FS	e/Permit -930						Est. Type Risk Category Page 1 of				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N			er Name		4-Inv	estig	atior	5-CO/Construction   6-Other   TOTAL/SCO * Number of Repeat Violations:	ORE									
Sushi Box Keunsoo Lee Physical Address: Pest control:					Lee	Н	lood		G	rease	se trap : Follow-up: Yes 7	/B						
886	3 W	/ Ru	ısk	Ro	ockwall, TX	Go	o Eco/4-23-2		n/a	а	***	Go	oEc	co/4-26-2025/20gal № □				
	k tl	he app	prop	riate	tatus: Out = not in corpoints in the OUT box for Prior	each numbered i	item M		hecki uire l	mark i <i>Imme</i>	n app <i>diate</i>	ropria Cor	ate bo	pplicable COS = corrected on site R = repeat violation W-War ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	tch			
O U	npn I N	iance Status  N N C O A O S			Time and Temperature for Food Safety (F = degrees Fahrenheit)			R		O I U N	N	N   N   C   O   A   O		Employee Health				
T	_			S	1. Proper cooling time a					T			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	•				2. Proper Cold Holding	temperature(41	l°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from				
	2. Proper Cold Holding temperature(41°F/ 45°F)					~				eyes, nose, and mouth								
	~				3. Proper Hot Holding to									Preventing Contamination by Hands				
		~			Proper cooking time a     Proper reheating proc			2		~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved				
		~			Hours)	secure for not no	ording (103 1 in			~				alternate method properly followed (APPROVED Y N.)				
	~				6. Time as a Public Hea	lth Control; pro	ocedures & recor	ds						Highly Susceptible Populations				
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required <b>no eggs</b>				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dr Fish, Ocean									Chemicals							
	~				8. Food Received at pro		e			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at rece	from Contami	ination			<b>V</b>				water only  18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & propreparation, storage, dis									Water/ Plumbing				
3				~	10. Food contact surface Sanitized at p			ı		~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition or reconditioned disca		viously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
Ш		_					1° T1 (2		. ,	ation	Rec	wira	Cor					
					=	ority roundt	ation Items (2	Points)	viou	unon,	, ricy	une	Cor	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration			Points)		O I U N	N O	_	C	Food Temperature Control/ Identification	R			
Т		N O		О		of Knowledge	e/ Personnel	R		0 I	N	N	C		R			
Т	N	N O		О	Demonstration 21. Person in charge pre	esent, demonstratified Food Ma	ration of knowled mager/ Posted	R		O I U N T	N	N	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R			
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Received by: (signature) Keunsoo Lee	Print: Keunsoo Lee	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State:	T.\/	License/Permit # FS-9308	Page	2 of <u>2</u>					
Sush	i Box	886 V	/ Rusk	Rockwa	ıll, IX	FS-9308							
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA  Item/Location	TIONS Temp F	Item/Loca	tion		Temp F					
small col	ld top/ginger for reference	38	crawfish	41	reach in freezer			28					
onio	ns for reference	41	under/crab	36	white	e coffin freez	zer	-20					
sush	i display/salmon	36	tuna	38	white	upright free:	zer	1					
	tuna	37	small cold top/pot stickers										
	eam cheese	39	soup hot holding	158									
	white fish	36	under counter freezer										
cold top/shrimp		41	2 door ready in cooler/salmor	38									
	tuna	42	crab	36/37									
Item	AN INSPECTION OF VOLER FO		SERVATIONS AND CORRECT: NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS ORSEP	VED 41	ND					
Number	NOTED BELOW:	IADLISITWIL	NI HAS BEEN MADE. TOOK ATTEN	TION IS DIKE	CIED IO II	IE CONDITIONS OBSER	VED A	.ND					
	Front line hand sink	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												
	To clean outside of equipment/ some food debris and grease  Sushi rice press (machine) cleaned every 4 hours/discussed must sanitize as well/dept skip this step.												
10	Sushi rice press (machine) cleaned every 4 hours/discussed must sanitize as well/don't skip this step												
15	Gloves used for all prep and RTE												
45	To clean walls (particularly behind air fryers) and floors (under equipment)												
20	Watch condition of cutting boards  Need to clean inside air fryers/buildup of grease												
			<u> </u>										
	•	thru curtains behind back area and prep											
42	Need to clean ware												
	warewash hand sin		• •										
	_			ge 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												
Need consumer advisory on display board or sushi cases/on paper menu but can order from board so needed there as								;					
24													
	Plastic sushi rollers WRS at least every 4 hours/utensils as well and cutting boards/ discussed												
			-										
Received (signature)			Keunso	o l e	e	Title: Person In Charge/Owner	Owner (	,					
Inspected	Keunsoo Lee Iby: Christy Cor		Print:			<u> </u>							
(signature)	Christy Cor	tez, 1	RS Christy C	ortez,	KS	Samples: Y N #	# collect	ed					