Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

7/24/2025 1:00 4:30 FS			License/Permit # FS2024-4 3-Complaint 4-Investigation 5-CO							Est. Type Risk Category Page 1						
					tion: 1-Routine	2-Follow U		t/Owner N		4-I	Inve	stiga	tion	ı	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE
Oumi Sushi @ Sprouts Farmer's Market #166							·uine.						✓ Number of Violations COS: 1/QQ)/A		
Ph 46	ysic 9 E	al A	ddre 30 F	ess: Roc	kwall, TX	w/C	st control Grocery	1		Hoo n/a	od				e trap : Follow-up: Yes Pollow-Up: Yes No 🗹	,,, , .
Ma	ırk ti	Com	plia	nce S	Status: Out = not in corpoints in the OUT box for	mpliance IN = in	compliance tem	e NO Mark ') = not o						policable $COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R$	Vatch
										re Im	med	iate	Corr	recti	ive Action not to exceed 3 days	
O U	Î	npliance Status I N N C Time and Temperature for Food Safety				R	O U	ompli I N			С	Employee Health				
T	11	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	14		Α	s	12. Management, food employees and conditional employees;				
	~					r					~				knowledge, responsibilities, and reporting	
	~	3. Proper Hot Holding temperature(135°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		4. Proper cooking time and temperature					~				aloves used in its analysis of the state of	_				
		 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records 									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
	~				records							Highly Susceptible Populations				
														16. Pasteurized foods used; prohibited food not offered		
						proved Source					•				Pasteurized eggs used when required no eggs	
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals		
					destruction Hissho											
	<				8. Food Received at pro						/				17. Food additives; approved and properly stored; Washing Fruit & Vegetables	ts
					check at rece										Produce Maxx 18. Toxic substances properly identified, stored and used	_
		Protection from Contamination 9. Food Separated & protected, prevented during food				food			~							
	~				preparation, storage, dis										Water/ Plumbing	
	~				10. Food contact surface Sanitized at _200_			ed and			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of			ed or							20. Approved Sewage/Wastewater Disposal System, proper	
	_				reconditioned disc						_				disposal	
0	I	N	N	C					ints) v	0	I	N	N	C	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personne	el							rective Action within 10 days Food Temperature Control/ Identification	R
				О		of Knowledge/	/ Personne	el nowledge,		O U	I	N	N	C O		R
	N			О	Demonstration 21. Person in charge prand perform duties/ Cer 1	esent, demonstratified Food Man	/ Personne ation of kn nager/ Post	el nowledge, ted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V			О	Demonstration 21. Person in charge preand perform duties/ Cert 22. Food Handler/ no un 1	esent, demonstrartified Food Mar	/ Personne ation of kn nager/ Post	el nowledge, ted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	
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followups will result in a \$50 fee.	Retail Food Establishment Inspection Report

Received by: (signature) Melanie Gallegos	Print: Melanie Gallegos	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Oumi Sushi @ Sprouts Farmer's Market #166		Physical A		City/State: Rockwall, TX	License/Permit # FS2024-4	Page <u>2</u> of <u>2</u>						
	G oprodio i dimoro mamoro monoro	1 03 L	TEMPERATURE OBSERV		1 0202+ +							
Item/Loc	ation	Temp F	Item/Location	Temp F Item/Loc	cation	Temp F						
sushi	display ambient	29-34										
under co	unter cooler/mango for reference	38										
sushi	cold top/crab salad	41										
spi	cy crab salad	41										
ι	under/tuna	41										
	WIC	28										
W	WIF ambient											
		OB	SERVATIONS AND CORRECT	TIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Warewash hand sink at 110F equipped											
	3 comp sink 125F											
	Sani sink setup to 2	200ppm	quats									
	Sani spray bottle at 200ppm quats											
			•									
	Test strips and gloves on site/ used pH meter and testing solution on site											
	•			<u> </u>								
	Rice logs 4.0-4.1/also temp logs on file for coolers											
Consumer advisory posted on display and on packaging letter of parasite destruction on file electronically Saran changed at least every 4 hours on sushi rollers												
4.5				liers								
45	To clean floor under sushi prep Following manufacter's instructions for thawing as instructed on packaging for fish											
10/	~				packaging for fis	<u>in</u>						
W			eling in refernce to ast	axanthin								
W	Watch cutting boar	ds for so	coring									
Received (signature)	*		Print:	O = II = .	Title: Person In Charge							
	Melanie Gallego	S	Ivielanie	Gallegos	Manager	<u> </u>						
Inspected (signature)	Melanie Gallego Iby: Chvisty Cov	tez, 1	RS Christy C	Cortez, RS	Samples: Y N	# collected						