

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/21/25	Time in: 12:30	Time out: 1:33	License/Permit # FS2023-15	CPFM 2	Food handlers 8	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Yuzu	Contact/Owner Name: P Praemika Win	Number of Repeat Violations: 0	Number of Violations COS: 0	9/91/A
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Physical Address: 2101 Summer Lee Dr Unit 105 Rockwall, TX	Pest control : Extreme Pest 10/7/25	Hood Precise 6/2023	Grease trap / waste oil Fat boy 8/8/25 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>			Preventing Contamination by Hands					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
3						Highly Susceptible Populations					
Approved Source							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Protection from Contamination							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Safe Water, Recordkeeping and Food Package Labeling						2					
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Consumer Advisory						2					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					Physical Facilities					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
Proper Use of Utensils						1					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1							<input checked="" type="checkbox"/>				

Retail Food Establishment Inspection Report

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
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Dessert Freezer htt	10.9	Frying prep cooler		White fish	38
Server cooler		Mix greens/oysters	40/38	Salmon	39
Milk/oat milk	39/39	Rock shrimp/beef	39/38	Sushi cooler	
Chest freezer office HTT	14.8	Grill prep cooler		Shrimp/salmon	40/38
WIC amb		Tofu/mix greens/wontons	36/40/39	Salmon/ ceviche mix	38/39
Chicken	40	Shrimp/chicken	39/39	Bev cooler non tcs	
Mash Potato /Rice	40/40	veggie wontons	39	Wine cooler	45
oysters on ice	38	Upright fridge / freezer HTT	7.1	Bottle beer/glass cooler	45/40

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Description
	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, 124, quat sani 200ppm
	Dishwasher confirmed 100ppm
	Using sani buckets filled at 3 comp 200 ppm stored in solution
45	General detail cleaning underneath and behind cooking equipment
40	Tin foil not changed daily, single use item
	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
6	Better records needed (missing a couple of months) for rice as tphc
	Good practice storing mop heads to drip dry over mop buckets in hallway
29	Quat & Chlorine test strips expired
32	Cutting boards rough, code requires smooth and durable, options include resurfacing or replacement
	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
32/45	To repair holes in FRP corner of bar to eliminate pest access

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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