

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

Date: 11/21/2025		Time in: 12:40		Time out: 1:35		License/Permit # FS-9308			Est. Type		Risk Category		Page 1 of 2			
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐														TOTAL/SCORE		
Establishment Name: Sushi Box				Contact/Owner Name: Keunsoo Lee				* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____				13/87/B				
Physical Address: 886 W Rusk Rockwall, TX				Pest control : Go Eco/11-19-2025		Hood n/a		Grease trap : GoEco/11-21-2025/20gal				Follow-up: Yes ☒ No ☐				
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		OUT	IN	NO	NA	COS	Employee Health				R	
	✓						✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
W							✓				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 gloves used					
		✓					✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
	✓											Highly Susceptible Populations				
							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs					
	✓											Chemicals				
	✓						✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only					
							✓				18. Toxic substances properly identified, stored and used					
	✓											Water/ Plumbing				
3							✓				19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification				R	
2							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				28. Proper Date Marking and disposition					
							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓											Permit Requirement, Prerequisite for Operation				
	✓						✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
												Utensils, Equipment, and Vending				
	✓						✓				31. Adequate handwashing facilities: Accessible and properly supplied, used					
						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓						✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	Food Identification				R	
1							✓				41.Original container labeling (Bulk Food)					
1												Physical Facilities				
	✓					1					42. Non-Food Contact surfaces clean					
1							✓				43. Adequate ventilation and lighting; designated areas used					
	✓						✓				44. Garbage and Refuse properly disposed; facilities maintained					
						1					45. Physical facilities installed, maintained, and clean					
1							✓				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		41	crawfish		41-51	reach in freezer		17	
onions for reference		42	under/crab		41	small white coffin freezer		-12	
sushi display/salmon		41	tuna		41	white upright freezer		0	
tuna		41	small cold top/pot stickers		35	ice cream freezer		-6	
cream cheese		41	soup hot holding		167	large white coffin freezer		-2	
white fish		41	under counter freezer		-17				
cold top/crab		41-51	2 door ready in cooler/salmon		41				
crab salad		41	crab		41				
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 112F equipped								
	Sani bucket setup to 100ppm chlorine								
	Rice in rice pot time stickered/ 4 hours to discard, also rice machine time stickered								
42	To clean under counter cabinets								
42	To clean outside of equipment/ some food debris and grease								
	Sushi rice press (machine) cleaned every 4 hours								
	Gloves used for all prep and RTE								
45	To clean walls (particularly behind air fryers) and floors (under equipment)								
	Watch condition of cutting boards								
W	Don't overstock food in cold tops/COS/to cold hold at 41F or below								
42	Need to clean pass thru curtains behind back area and prep								
42	Need to clean warewash hand sink								
	warewash hand sink 118F								
10	Tp clean strainer basket in dishwasher/food debris and grease contaminating dishes while warewashing								
21	Need certified food manager on duty during prep and service								
	Dishwasher sanitizing at 100ppm chlorine								
	Current test strips 2027 exp								
!	Must remove vacuum sealed fish from packaging PRIOR to thawing								
34	Gap at back door/to address to prevent pest entry								
	Plastic sushi rollers WRS at least every 4 hours/utensils as well and cutting boards/ discussed								
	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 128F								
39	To use a handled scoop in bulk products								
32	Some rusty shelves in dry storage/under prep tables, some.expised wood in front cabinets/to seal to make cleanable								
35	To store employee drinks low and separate/ not over restaurant food in back storage								
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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