

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/24/26	Time in: 12:25	Time out: 1:31	License/Permit # FS2023-15	CPFM 2	Food handlers 5	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	TOTAL/SCORE
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Establishment Name: Yuzu Japanese Restaurant	Contact/Owner Name: Praemika Win Yuzu	Number of Repeat Violations: X _____	14/86/B
		Number of Violations COS: _____	

Physical Address: 2101 Summer Lee Dr Unit 105 Rockwall, TX	Pest control : Extreme Pest 3/21/26	Hood Global 4/1/26	Grease trap / waste oil Fat boy 1/30/26 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"/>					
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Approved Source						Preventing Contamination by Hands					
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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 Japanese Restaurant	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	7.7	Frying prep cooler		Fridge White fish	35
Server cooler half&half	39	Mix greens/oysters	38/33	Salmon	34
Server freezer HTT	5.5	Rice/beef	38/36	Sushi cooler	
Chest freezer office HTT	-3.6	Grill prep cooler		Shrimp/yellowfin	37/37
WIC amb		Mix greens / butter pads	39/37	Salmon/ ceviche mix	37/36
Potstickers	38	Shrimp	38	Bev cooler non tcs	33/36
Rice/Herb butter	39/38	Potstickers	37	Wine cooler	43
oysters on ice	36	Freezer HTT	-3.1	Bottle beer/glass cooler	36

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: 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, 144, quat sani 200ppm
	Dishwasher confirmed 100ppm
	Using sani buckets filled at 3 comp 200 ppm stored in solution
28	Food labels greater than 6 days prep date miso, to discarded
10	Red slime on deflection plate in ice machine, melt ice, w/r/s allow to dry before ice accumulates
	Chest freezer in office, no frozen condensation HTT -3.6
	Oyster tags kept next to oysters in wic, records current for 90 plus days
	Shelled eggs now stored on bottom shelf in wic
	Good records for tphc for rice
	Good practice storing mop heads to drip dry over mop buckets in hallway
	Quat strips current 9/27 / Chlorine strips current 7/27
32/45	Sealant between wall and dish boards moldy, replace using silicone caulk
	Bar
	Using clear bottle lids and rubber boots for alcohol bottles
31	Removed 3comp, only hand sink, not equipped no paper towel, mount soap dispenser
	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
	Shaved ice machine air gap confirmed
45	Seal top of sink to wall using silicone in bar
19	Leaking faucet hot water hand sink, spray wand at dishwasher board
47	To secure H2O tanks in rear hallway using chain or strap attached to wall
W	To post current health permit upon receipt from city hall

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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