

# Retail Food Establishment Inspection Report

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

Date: <b>5/22/2026</b>	Time in: <b>2:30</b>	Time out: <b>3:25</b>	License/Permit # <b>FS-9308</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: <b>Sushi Box</b>	Contact/Owner Name: <b>Keunsoo Lee</b>	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>886 W Rusk Rockwall, TX</b>	Pest control : <b>Go Eco/4-27-2026</b>	✓ Number of Violations COS: _____	

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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
			✓			✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
<b>W</b>						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>W</b>						✓					
<b>1</b>						✓					

Received by: (signature) <i>Keunsoo Lee</i>	Print: <b>Keunsoo Lee</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Sushi Box</b>	Physical Address: <b>886 W Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9308</b>	Page <b>2</b> of <b>2</b>
---	--	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small cold top/ginger for reference	50	crawfish	41-49	reach in freezer	16
onions for reference	51	under/crab salad	40	small white coffin freezer	-24
sushi display/salmon	40	right side sushi display/crab salad	38	white upright freezer	1
tuna	41	small cold top/pot stickers	30	ice cream freezer	-9
white fish	41	soup hot holding	148	large white coffin freezer	9
		under counter freezer	-1		
cold top/crab	39	2 door ready in cooler/crab salad	40		
crab salad	40				

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:
W	Front line hand sink 113F equipped/do not block with brooms, etc
	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 and floors (under equipment)
	Watch condition of cutting boards
2	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 100+F
10	Top clean strainer basket in dishwasher/food debris and grease contaminating dishes while warewashing
32	Need new knife magnet/rusty
	Dishwasher sanitizing at 100ppm chlorine
	Current test strips 2/2028 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, upright and small white freezer in front
	3 comp sink 120F
40	Need to use a handled scoop in bulk rice, not a disposable bowl
32	Some rusty shelves in dry storage/under prep tables, some expised wood in front cabinets/to seal to make cleanable

Received by: (signature) <i>Keunsoo Lee</i>	Print: <b>Keunsoo Lee</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)