

# Retail Food Establishment Inspection Report

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

Date: <b>8/20/2024</b>	Time in: <b>11:15</b>	Time out: <b>1:15</b>	License/Permit # <b>FS9153</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>EdoJapan Sushi, Hibachi, Kitchen</b>			Contact/Owner Name: <b>Deukkyu Jeong</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>14/86/B</b>
Physical Address: <b>1067 E I-30 Rockwall, TX</b>			Pest control : <b>GoEco/7-25-2024</b>	Hood <b>PDC/7-2024</b>	Grease trap : <b>Alpine/2000gal/7-8-2024</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
W					1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
				✓	6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>						✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Pacific Plus, Wismettac, OceanFresh</b>		<b>Chemicals</b>						
				✓	8. Food Received at proper temperature <b>check at receipt</b>		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
<b>Protection from Contamination</b>						W					18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
				✓	11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>3</b>		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓	22. Food Handler/ no unauthorized persons/ personnel		✓					28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>		
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓					30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2024</b>	
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>on menu</b>		✓					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													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓					41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>						1					45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
				✓	40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Deukkyu Jeong</i>	Print: <b>Deukkyu Jeong</b>	Title: Person In Charge/ Owner <b>Manager</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: EdoJapan Sushi, Hibachi, Kitchen	Physical Address: 1067 E I-30	City/State: Rockwall, TX	License/Permit # FS9153	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/shrimp	41	rice/rice	54/62	under counter cooler/ambient	28
wontons	41	steak/chicken	41/41	sushi cold top/all TCS	43-46
right side cold top/shrimp	41	chicken	41	under counter cooler/fish/fish	36/37/37
chicken/calamari	41/40	hot holding soup/broth	168/171	under counter cooler/fish/crab	40/41
left cold top/cooked chicken	41	2 door cooler/cut lettuce	41	sushi display/fish/fish	41/41
cooked rice	41	rice cooker/rice	152	under heat lamp/shrimp/crawfish	41/41
steamed rice	181	freezer ambient	3	reach in cooler	3
WIC/rice	128	sushi under counter/salmon	41	white freezer	3

**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:
	Prep Back hand sink 100+F equipped
36	Need to store wiping cloths in sani buckets
32	To clean cutting boards where discolored/ scored
35	To store employee drinks and snacks low and separate
	Sani buckets at 100ppm
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 113F
45	To clean floor drains/food debris/could attract pests
45	To clean floors, some food debris under equipment
27	Discussed cooling down methods for precooked rice including using shallow metal pans, no lids, don't stack
	2 hours to 70F then 4 hours to 41F or below
	Rice still within cooling down times but switched to shallow pans on speed racks
45	To clean ceilings, air return vents
45	To address exposed drywall in back chemical closet
19	To create air gap under ice bin in drink counter and under ice machines in back
	warewash hand sink 100F equipped/ drink counter hand sink 100F equipped
	Sushi hand sink 100F equipped
	Sushi rice log current
W	No home pest sprays/discarded
45	To clean floors/some missing grout/food debris
42	To clean/in, around, on equipment
42	To clean shelves in WIC
	RR sinks 100F equipped
2	Sushi cold top to cold hold at 41F or below. To repair/all TCS foods to be 41F or below

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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