## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

8/20/2024 1:15 2:00 F				License/Permit # FS 9152  3-Complaint 4-Investigation 5-CO/Const							Est. Type Risk Category Page 1 of 2	<u>?</u>				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain  Establishment Name: Contact/Owner Na  Endo Japon Main Por						me:	4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	ŁΕ			
EdoJapan Main Bar   Deukkyu Jeo   Physical Address:   Pest control :   1067 E I-30 Rockwall, TX   GoEco/7-25-2024							Ĭ	Ho	od	004	Gr	rease	Number of Violations COS: 9/91/A	1		
		Com	plia	nce S	Status: Out = not in co	ompliance IN = ir	n compliance	NO=	= not o	obser	ved	NA	<b>\</b> = no	ot ap	e/2000gal/7-8-2024 No R = repeat violation W-Watcl	h
Ma	ırk t	he ap	prop	riate	points in the OUT box for Price					re In	nmed	iate	Corr	recti	ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	
O U	Compliance Status  O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety						R		O I N N C U N O A O		С					
Т	S (F = degrees Fahrenheit)  1. Proper cooling time and temperature						Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	
	/			2. Proper Cold Holding temperature(41°F/ 45°F)							~				eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2												Preventing Contamination by Hands			
						in 2			~				Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>'</b>				alternate method properly followed (APPROVED Y. N. )					
	~				6. Time as a Public He	alth Control; pro	ocedures & rec	cords							Highly Susceptible Populations	
					Approved Source						~			1	Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
	/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					in					,		Chemicals		
	<b>\</b>				8. Food Received at pr	oper temperature	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination  9. Food Separated & protected, prevented during food						W					18. Toxic substances properly identified, stored and used			
	~					i			VV				Water/ Plumbing			
	_		preparation, storage, display, and tasting  10. Food contact surfaces and Returnables ; Cleaned and				and				Ī			19. Water from approved source; Plumbing installed; proper		
3				~	Sanitized at						~				backflow device	
	/				11. Proper disposition reconditioned <b>disc</b>		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_				70						_	_				
0	I	N	N	С		·			nts) v	_	_	_		Cor	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		_	O U T	I N	Require NO	n N A	_	Food Temperature Control/ Identification	R
		N O		О	Demonstration  21. Person in charge prand perform duties/ Ce  3	n of Knowledge resent, demonstr crtified Food Ma	e/ Personnel ration of know anager/ Posted	ledge,	_	O U	I N	N	N	C O	·	R
	N	N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge resent, demonstr crtified Food Ma	e/ Personnel ration of know anager/ Posted	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
	N V	N O		О	Demonstration  21. Person in charge prand perform duties/ Ce  3	n of Knowledge resent, demonstr ortified Food Ma unauthorized per	e/ Personnel ration of know anager/ Posted rsons/ personne	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N V	N O		О	Demonstration  21. Person in charge pi and perform duties/ Ce  3  22. Food Handler/ no u  44	n of Knowledge resent, demonstr ertified Food Ma unauthorized per ordkeeping and Labeling	e/Personnel ration of know anager/ Posted rsons/ personne	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N /	N O		О	Demonstration  21. Person in charge pi and perform duties/ Ce  3  22. Food Handler/ no u  44  Safe Water, Reco	resent, demonstratified Food Ma unauthorized per ordkeeping and Labeling or available; adec	ration of know anager/ Posted rsons/ personne Food Packag	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  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)	R
	N	N O		О	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the person of the performance of the person of the pers	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling or available; adectivation of the control of the control of the control of the contr	e/ Personnel ration of know anager/ Posted rsons/ personne Food Packag quate pressure, ock tags; paras	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending	R
	N	N O		О	Demonstration  21. Person in charge pi and perform duties/ Ce 3  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records a destruction); Packaged	resent, demonstreatified Food Ma mauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved 'ariance, Special e obtained for sp	ration of know anager/ Posted rsons/ personned Food Packag quate pressure, ock tags; paras Procedures lized Process, a pecialized	ledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  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)  12/31/2024	R
	V V	N O		О	Demonstration  21. Person in charge pi and perform duties/ Ce 3  22. Food Handler/ no u 44  Safe Water, Reco  23. Hot and Cold Water  24. Required records a destruction); Packaged  Conformance  25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods and processing	resent, demonstreatified Food Ma mauthorized per ordkeeping and Labeling or available; adec vailable (shellste Food labeled with Approved 'ariance, Special e obtained for sp	ration of know anager/ Posted rsons/ personne  Food Packag  quate pressure, ock tags; paras  Procedures lized Process, a pecialized ructions	ledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	R
	V V	N O		О	Demonstration  21. Person in charge pi and perform duties/ Ce 3  22. Food Handler/ no u 44  Safe Water, Reco  23. Hot and Cold Water  24. Required records a destruction); Packaged  Conformance  25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods and processing	resent, demonstreatified Food Mainauthorized per ordkeeping and Labeling or available; adectivationable (shellster Food labeled with Approved Tariance, Special e obtained for spanufacturer instructurer instructurer instructurer Advisorer Advisories; ra	ration of know anager/ Posted resons/ personned resonance reso	ledge, ledge, safe ite	_	2	I N	N	N	C O	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
О О	N V V V V V		A N	O S	21. Person in charge properties of the control of t	resent, demonstratified Food Malanauthorized per produce ping and Labeling ar available; adectivatilable (shellsto Food labeled with Approved Variance, Special e obtained for spanufacturer instructurer Advisorer Advisories; rainder/Buffet Plant) Violations	ration of know anager/ Posted rooms/ Personnel  Food Packag  quate pressure, ock tags; paras  Procedures lized Process, a pecialized ructions  Ty  aw or under coate)/ Allergen I	ledge, ledge, safe safe iite oked abel	R	2 2	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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	R
	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge properties of the control of t	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling or available; adectivational and the control of the co	ration of know anager/ Posted resons/ personned resonate.	ledge, ledge, safe safe inte oked abel	R	2 2	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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	
OUU	N J J J J J J J J J J J J J J J J J J J		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 44  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con 26. Posting of Consum foods (Disclosure/Rem  Core Items (1 Poin  Prevention	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling or available; adectivation and the control of the con	ration of know anager/ Posted rooms/ personnel  Food Package quate pressure, ock tags; paras  Procedures lized Process, a pecialized ructions  y  aw or under coate)/ Allergen I	ledge, le	R	2 2 0 1 Not	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  25. Food Identification  41. Original container labeling (Bulk Food)	
OUU	N V V V V V V V V V V V V V V V V V V V		A N	O S	21. Person in charge properties of the control of t	resent, demonstratified Food Malanauthorized per brdkeeping and Labeling ar available; adectivation of the control of the cont	ration of know anager/ Posted rooms/ personned rooms/ per	ledge, le	R	2 2 0 U T	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUU	N		A N	O S	21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Rem  Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanline)	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling or available; adectivational to the control of the con	ration of know anager/ Posted rooms/ personned rooms/ per	ledge, le	R	2 2 0 1 Not	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities	
OUU	N V V V V V V V V V V V V V V V V V V V		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 44  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Rem  Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; processing processing processing processing processing prevention animals	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling or available; adectivation of the content of the cont	ration of know anager/ Posted rooms/ personned rooms/ per	ledge, le	R	2 2 0 U T	I N	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
OUU	N		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 44  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanline: 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling or available; adectivation of the content of the cont	ration of know anager/ Posted risons/ personnel resons/ personnel	ledge, le	R	2 2 0 U T	I N V	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  23. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  24. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	
OUU	N		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 44  Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consum foods (Disclosure/Rem  Prevention 34. No Evidence of Insanimals 35. Personal Cleanline: 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstratified Food Ma mauthorized per produce ping and Labeling or available; adectivation of the produce of the pro	ration of know anager/ Posted resons/ personnel ration of know anager/ Posted resons/ personnel resons/ personnel resons/ personnel resons/ personnel resons/ personnel resons/ personnel resonate resona	ledge, le	R	2 2 0 U T	I N V	N O	N A	C O S	Food Temperature Control/ Identification  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)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  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  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	

Received by: (signature) Deukkyu Teong	Print: Deukkyu Jeong	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Japan Main Bar	Physical Addr	ress: 1-30	City/State: Rockwall,	TX	License/Permit # FS 9152	Page <u>2</u> of <u>2</u>					
Luo		1007 L	TEMPERATURE O		1/	100102						
Item/Loc	ation	Temp F It	tem/Location		m/Locat	ion		Temp I				
bar co	oler	36										
	bar cooler	38										
k	oar cooler	34										
		ORSE	ERVATIONS AND CO	RRECTIVE ACTIONS								
Item	AN INSPECTION OF YOUR E	9-2-			O TO TH	IE CONDITIONS OBSE	RVED AN	D				
Number	NOTED BELOW:											
	Hand sink 100+F e											
31	Need to have design			se as dump sink								
	Dishwasher sanitiz		•									
10	Sani bucket not se	tup/ COS t	to 100ppm chlo	rine								
	3 comp sink 110F											
W	Avoid storing chem		•	•		tead						
32	Need to replace w											
42	To clean surfaces under bar where various items are stored including bar glasses											
45												
Received (signature)	•		Print:			Title: Person In Charg	ge/ Owner					
(orginature)	Deukkyu Teong	,	Deul	kkyu Jeong	<b>g</b>	Owner						
Inspected	Deukkyu Jeong 1 by: Christy Con		Print:									
(signature)	Christy Con	rtez, RS	S   Chris	ty Cortez, R	S	Samples: Y N	# collecte					