

Retail Food Establishment Inspection Report

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

Date: 12/20/2024	Time in: 1:20	Time out: 3:10	License/Permit # FS-8880	Est. Type	Risk Category	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: Kyoto Japanese Steak House	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 1599 Laguna Dr Rockwall, TX	Pest control : Contail/12-18-2024	Grease trap : Alpine/2000gal/9-3-2023	

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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
3				✓		Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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

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
Prevention of Food Contamination						Food Identification					
	✓			✓		✓					
1						Physical Facilities					
						1					
	✓					✓					
1						✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kwang Nam</i>	Print: Kwang Nam	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kyoto Japanese Steak House	Physical Address: 1599 Laguna	City/State: Rockwall, TX	License/Permit # FS-8880	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
rice pot/rice	140	WIF ambient	16	white freezer ambient	1
2 door reach in/beef	41	rice pot/rice	165/140	middle sushi display/tuna	41
chicken/shrimp	41/41	soup/soup	159/150	salmon/crab	41/41
2 door reach in/cheesecake	41	line cold top/on ice/raw chicken	41	left sushi display/eel	52
WIC/chicken	41	chicken	40	cream cheese/salmon	58/54
beef	41	line drawers/cream cheese	41	right sushi display/salmon	41
lobster	41	crab salad	41	cream cheese/tuna	39/37
noodles	41	shrimp/crawfish	40/41	under counter cooler/salmon	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:
	Warewash hand sink 118F equipped
	Dishwasher sanitizing per Temp strips
35	No eating while prepping food
45	Some missing grout/to address
	3 comp sink 128F
	Prep hand sink 113 F equipped
	Prep hand sink 100F equipped
45	To clean floor drains
42	To clean food debris under burners
32	To address cutting boards where discolored/ badly scored
36	To replace wiping cloths on hibachi carts at least once a day
38/25	When thawing vacuum sealed fish, must remove from vacuum sealed packing prior to thawing/to follow manufacturer's instructions on box (to remove from packaging)
	Soda/tea nozzles WRS daily
45	Broken tiles and baseboards to address
36	To store wiping cloths in sani buckets/not on counters, cook line, etc
	Cookline sani bucket at 200ppm quats
	Line hand sink 100F equipped
42	To clean shelves, microwave, handles of coolers, in/around/on equipment
2	Left sushi display not working/pulled all TCS items to cooler/to be used within 4 hours then discard
	Gloves used for prep and RTE
	Saran on sushi rollers discarded at least every 4 hours
36	To store wiping cloths in sushi bar in sani buckets, not on cutting boards
	Sushi rice pots with time stickers TPHC
	Sushi hand sink 100+F equipped
7	One dented can/removed and discussed
	Drink hand sink 100+F
	Bar hand sink 100+F equipped, 3 como sink 116F, Steramine tabs available for use
	sushi under counter cooler/tuna 42F, under counter freezer 5F

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

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