Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

12/20/2024 1 :		1:20				License/Permit # FS-8880 3-Complaint 4-Investigation					r		Page <u>1</u> of <u>2</u> TOTAL/SCORE			
Pu Es	rpo tabli	se of	f Ins	spect Nam	tion: 1-Routine	2-Follow U		-Complai t/Owner N		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOT * Number of Repeat Violations:	AL/SCORE
Ky	ot(o J	ар	an	ese Steak Hou										✓ Number of Violations COS:	5/85/B
		al Ad Lag			r Rockwall, TX	Co	est control ontail/12	-18-202	24	Hoo	od ys/10-18	3-2024	Gı Alp	rease oine	e trap : Follow-up: Yes 2/2000gal/9-3-2023 No	טוטטוו
					Status: Out = not in co	ompliance IN = in	compliance	NO NO	O = not						plicable COS = corrected on site R = repeat violation	W- Watch
Ma	rk t	ne ap	prop	riate	points in the OUT box for Prio								_		ox for IN, NO, NA, COS Mark an in appropriate box for ive Action not to exceed 3 days	or K
Co	mpli I	iance N	Sta	С	Time and Ten	nnonotuno fon E	and Cafety		R	Co	ompl I	N	N	C		R
U T	N O A O S (F = degrees Fahrenheit)				U T	UNOAO			О	Employee Health						
	~				1. Proper cooling time	and temperature					/				12. Management, food employees and conditional employ knowledge, responsibilities, and reporting	yees;
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)			-					13. Proper use of restriction and exclusion; No discharge	from
3					1		,				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperature	2				/				14. Hands cleaned and properly washed/ Gloves used pro	pperly
					5. Proper reheating pro	cedure for hot ho	olding (165	5°F in 2			_				GIOVES USEC 15. No bare hand contact with ready to eat foods or appro	
		~			Hours)						•				alternate method properly followed (APPROVED Y	.N)
	~				6. Time as a Public Hea	alth Control; prod	cedures &	records							Highly Susceptible Populations	
					An	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
							d source: Fo	ood in							eggs cooked	
3			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals		
					destruction											7
	~				8. Food Received at pro		2				~				17. Food additives; approved and properly stored; Washir & Vegetables	ng Fruits
					check at rece	PIPU n from Contami	ination				~				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr			cood			•					
	~				preparation, storage, di										Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200	ces and Returnable ppm/temperature	oles ; Clean e	ed and			~			t	19. Water from approved source; Plumbing installed; propackflow device	per
	.,				11. Proper disposition			ed or							20. Approved Sewage/Wastewater Disposal System, propdisposal	er
					reconditioned disc											
					D5	amiter Farmala		(2 D-			ione	Roa				
0	I	N	N	С					ints) v	0	I	N	N	C	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personne	el							Food Temperature Control/ Identification	R
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Received by: (signature) Kwang Nam	Print: Kwang Nam	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	2 of <u>2</u>	
Kyoto .	Japanese Steak House	1599	Laguna	Rockwa	II, TX	FS-8880	J		
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion		Temp F	
		140	WIF ambient	16		freezer ambient		1	
rice po						-			
2 do	or reach in/beef	41	rice pot/rice	165/140	-			41	
chi	icken/shrimp	41/41	soup/soup	159/150	59/150 salmon/crab			41/41	
2 door	r reach in/cheesecake	41	line cold top/on ice/raw chicke	n 41	left sushi display/ee			52	
V	/IC/chicken	41	chicken	40	cream cheese/salmo			58/54	
	beef	41	line drawers/cream chees	41	right sushi display/salmon			41	
	lobster		crab salad	41	cream cheese/tu		ına	39/37	
	noodles		shrimp/crawfish	1 40/41			non	41	
	11000100	41	SERVATIONS AND CORRECT		NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	VED A	ND	
Tumber	Warewash hand sir	k 118F	equipped						
	Dishwasher sanitizi		• • •						
35	No eating while pre		•						
45	-	· · · · · ·							
45	Some missing ground 3 comp sink 128F	ivio auu	1622						
	•	E oquir	anad						
	Prep hand sink 113		•						
45	Prep hand sink 100 To clean floor drain		peu						
42	To clean food debri		hurnore						
32			where discolored/ badly	, scored					
36			hibachi carts at least		21/				
-			n vacuum sealed packing prior to thawing/to		· •	on hox (to remove from pack	aging)		
30/23	Soda/tea nozzles W			ollow manufacto	3 11311 40110113	on box (to remove from pack	aging)		
45	Broken tiles and ba		<u> </u>						
36			ni buckets/not on coun	tore coo	k lino o	to			
30	Cookline sani buck			lers, coo	K III IE, E	il C			
	Line hand sink 100		• • • • • • • • • • • • • • • • • • • •						
42			ve, handles of coolers,	in/around	l/on ear	inment			
2					-	•	rard		
2 Left sushi display not working/pulled all TCS items to cooler/to be used within 4 hours then dis Gloves used for prep and RTE									
		•	arded at least every 4 h	OURS					
36			•		uttina h	oards			
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/rer Drink hand sink 100		114 410040004						
			ped, 3 como sink 116F	Steram	ine tahs	available for u	se		
			tuna 42F, under count			a validatio tot u			
Received	by:		Print:			Title: Person In Charge/		•	
(signature)	Kwang Nam		Kwang	Nar	n	Manager	•		
Inspected	Kwang Nam d by: Chvisty Cov		Print:			<u> </u>			
(signature)	Christy Cor	tez, 1	RS Christy C	ortez,	RS	Camples V N	ц 11		
	6 (Revised 09-2015)	<i>U</i> -				Samples: Y N #	# collect	eu	