

# Retail Food Establishment Inspection Report

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

Date: <b>1/30/2025</b>	Time in: <b>11:30</b>	Time out: <b>12:35</b>	License/Permit # <b>FS-0001793</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>Edohana Hibachi, Sushi, Main Bar</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>22/78/C</b>
Physical Address: <b>716 E I-30 Rockwall, TX</b>			Pest control : <b>GoEco/1-28-2025</b>	Hood <b>PDC/1-2024</b>	Grease trap : <b>city has info</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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
3							✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>											
	✓										
3							✓				
	✓						✓				

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>					
2							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
2											
<b>Consumer Advisory</b>							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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	1						1				
	1						✓				
	1						✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
	✓						✓				

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

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Mina Campbell</i>	Print: <b>Mina Campbell</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: Edohana Hibachi, Sushi, Main Bar	Physical Address: 716 E I-30	City/State: Rockwall, TX	License/Permit # FS-0001793	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door bar cooler	50	under counter freezer	3		
3 door bar cooler	36	under counter cooler/crab salad	41/41/41		
sushi display/tuna	53				
salmon	54				
cream cheese	53				
crab	51				
under counter cooler/ crab	41				
tuna/salmon	41/41				

**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:
31	Bar hand sink 100F /need soap
34	Some fruit flies/to address
	Bar 3 comp sink 110F
	Using Steramine tabs for sanitizer/test strips current
2	Bar cooler not working/no juices requiring refrigeration to be stored in cooler until repaired.
37	Need to cover alcohol bottles overnight
	Sushi bar hand sinks 110+F equipped
2	Sushi display/fish cut this morning/display ambient 48F/placed foods in one hour previous
	Uncertain if unit is working or wasn't turned on in time to properly cool
	Added ice under trays and moved fish to freezer to cool to 41F to be used first
	Needs to cold hold at 41F or below
25/38	Need to remove vacuum sealed fish from packaging prior to thawing/to followup manufacturer's instructions
18	Need to store chemicals (Windex) low and separate/not on prep counters
36	Need to store wiping cloths in sani buckets, not on prep counters
32	To address/clean or replace cutting boards where badly scored and/dischored
10	Sani bucket setup to weak/less than 100ppm/COS
	Sushi rice logs kept daily on rice pot
W	Need current letter of assurance/on invoice/ received by end of inspection
	Digital thermo and chlorine test strips
W	Discussed all utensils, cutting boards and sushi rollers to be washed, rinsed, and sanitized at least every 4 hours
42	To clean pass thru curtains between kitchen and sushi bar
21	Need to have a certified food manager on duty during prep and service
42	To clean shelves, some food debris behind sushi counter
42	Need to clean under hibachi grills, food debris and grease
45	To clean floors under hibachi grills

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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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