

# Retail Food Establishment Inspection Report

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

Date: <b>2/12/2025</b>	Time in: <b>12:00</b>	Time out: <b>2:10</b>	License/Permit # <b>FS-9153</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 Kitchen, Sushi Bar, Hibachi</b>			Contact/Owner Name: <b>Jenna Jung</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>18/82/B</b>	
Physical Address: <b>1067 I-30 Rockwall, TX</b>			Pest control : <b>GoEco/1-26-2025</b>		Hood <b>PDC/2-2025</b>		Grease trap : <b>Alpine/2000gal/12-31-2024</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
	✓				1. Proper cooling time and temperature			✓				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 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 Wismettac, Pacific Plus, Ocean Group		<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>Protection from Contamination</b>							3				✓	18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		W					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>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>25</b>			✓				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 <b>on invoice/requested letter</b>			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2025</b>	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2				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	
1					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	
1					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 follow-ups will result in a \$50 fee.

### Retail Food Establishment Inspection Report

Received by: (signature) <i>Alom Ali</i>	Print: <b>Alom Ali</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 Kitchen, Sushi Bar, Hibachi	Physical Address: 1067 I-30	City/State: Rockwall, TX	License/Permit # FS-9153	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/crab	40	left cold top/rice	41	WIC/raw steak	41
shrimp	41	sprouts	41	cooked chicken/rice	42/42
cream cheese rangoons	41	cooked chicken	41	crab salad	41
middle cold top/raw chicken	36	raw beef	41	WIF ambient	7
raw shrimp	34	under/butter	41	sushi display/tuna/salmon	41/41/41
crab	41	pork	41	under/tuna	41
calamari	40	rice pot/rice	178	sushi display/tuna/salmon/snapper	41/41/41
under/eggrolls	32	soup pot/soup	170/175	under/crab/salmon/tuna	41/41/41

#### 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	Hand sink 100F equipped but dipped in temp to 85F-95F, wouldn't rebound to 100F. Have 2 insta hot water heaters One of them had an error code, reset the one, hot water consistent throughout after 100+F at hand sinks, 120F at 3 comp Need to have hot water consistent at hand sinks etc throughout peak service, will monitor Sani bucket setup to 100ppm chlorine
39	Need to store ice bucket inverted
10	To clean ice deflector panel/some slime forming
10	Need to clean water flow basket in dishwasher, food debris. This is where water that washes dishes flows through so need to keep clean so dishes are washed with clean water
W	Sushi roll on counter, small amounts for bento boxes, used within an hour/only amount out enough for 4 boxes to be used during lunch service
10/42	Need to clean knife box between equipment/ can run through dishwasher to wash, rinse, sanitize
32	Need to address cutting boards where discolored/scored
36	Need to store wiping cloths in sani buckets
36	Avoid using wiping cloths to absorb grease on suppression system over fryer
18	Need to label spray bottles/red solution in cookline and in dish pit
35	Need to store employee items like Advil etc low and separate, not over prep areas Line sani bucket at 100ppm chlorine Dishwasher at 100ppm chlorine/3 comp sink 120F/Warewash hand sink 118F equipped/Drink hand sink 100F equipped
45	To repair missing broken baseboards, missing grout, to clean/some food debris
39	Need to store scoop handles out of bulk rice, flour, etc
45	Need to clean ceiling tiles and around air return vents
45	Need to replace moldy caulking behind 3 comp sink/Some condensation in WIF/to protect foods under
45/32	Some exposed drywall in dry storage/ need to seal all holes and gaps throughout Sushi freezer 5F, under counter cooler sauce 41F, under counter cooler crab salad 41F, spicy crab salad 41F/reach in freezer 12F, white freezer -50F under counter cooler tuna 33F, cream cheese 41F, cold top/crawfish 41F, spicy crab 41F
25/38	Have to remove vacuum sealed fish from packaging PRIOR to thawing, follow manufacturer's instructions as well to remove from packaging Gloves used for all prep and RTE, test strips and digital thermo in sushi bar Sushi hand sink 100+F equipped /Sushi sani bucket 100 chlorine Fried crawfish and shrimp for sushi rolls discarded at least every 4 hours, only prepping enough for a few orders at a time Sushi rice log current, changing saran at least every 4 hours, or WRS plastic sushi rollers

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

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