## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

	ate: 123	3/2	202	25		Time out: <b>1:30</b>		se/Permit						Est. Type	Risk Category	Page 1	$_{\mathrm{of}}\underline{2}_{-}$
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Jp 3-Co:	mplaint	4-	-Inve	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/S	SCORE
Es <b>K</b> y	tabli <b>/Ot</b>	ishm O J	nent Iap	Nan <b>an</b>	ese Steak Hous		Contact/Ow Hyosim							<b>★</b> Number of Repeat Violat ✓ Number of Violations CO	OS:	10/9	n/A
15	iysic 99	al A Laç	ddre gun	ess: a R	ockwall, TX	Cor	est control : ntail/6-19-2025	/monthly	Ho	ood oys/5-19	9-2025	Alp	rease oine	e trap : 2000gal/4-2025	Follow-up: Yes ✓ No ☐	10,0	0// (
M					Out = not in compoints in the OUT box for e	ipliance IN = in	compliance	NO = nc						plicable COS = corrected on s ox for IN, NO, NA, COS Marl	ite <b>R</b> = repeat vio	lation W-	Watch
IVI	aik u	не ар	эргор	nate	•									ive Action not to exceed 3 day		00X 101 <b>K</b>	
О	Î	N	e Sta	C	Time and Temp	perature for F	ood Safety	R	O		N	N	С				R
U T	N	0	A	o s	(F = deg	grees Fahrenhe	eit)		T		0	A	o s		oyee Health	1	
	~				Proper cooling time an	id temperature				~				12. Management, food employ knowledge, responsibilities, an		employees;	
	~				2. Proper Cold Holding to	emperature(41°	°F/ 45°F)			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding ter	mperature(135	°F)							Preventing Con	tamination by Han	ds	
		<b>'</b>			4. Proper cooking time an	nd temperature	;			~				14. Hands cleaned and properly			
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F i	12		~				15. No bare hand contact with alternate method properly follo			)
	~				6. Time as a Public Healt	th Control; pro	cedures & reco	ords						Highly Susce	eptible Populations		
					App	roved Source				~				16. Pasteurized foods used; pro Pasteurized eggs used when red		ered	
					7. Food and ice obtained		1 source; Food	n						eggs cooked	•		
	~				good condition, safe, and destruction Dr Fish	unadulterated, JFC, M								Ch	nemicals		
	1				8. Food Received at prop		•			~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	iits
						rom Contami	nation			~				18. Toxic substances properly	identified, stored and	d used	
	~				9. Food Separated & prot preparation, storage, disp									Water	·/ Plumbing		
3				~	10. Food contact surfaces Sanitized at p			nd		~			-	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca			r		~				20. Approved Sewage/Wastew disposal	rater Disposal Syster	n, proper	
		$\Box$	-			4 1			_		_						l l
					Prio	rity Founda	ation Items (							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Prio			2 Points)	viola:	I J N	Req N O	N A	Cor C O S		e Control/ Identific	ation	R
$\mathbf{U}$		N O	N A	О	Demonstration of 21. Person in charge presand perform duties/ Certification of the control of th	of Knowledge/	/ Personnel	R	U	I J N	N	N	C O		e Control/ Identifica		R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

-									
	ment Name: Japanese Steak House	Physical A	ddress: Laguna	City/State: Rockwa	II TX	License/Permit # FS-8880	Page	e <u>2</u> of <u>2</u>	
		1000	TEMPERATURE OBSERVA		, 173	1. 3 3333			
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
rice po	ot/rice	159	2 door reach in cooler/cheesecake	+ ' '				41	
2 doo	r cooler reach in/beef	41	soup pots/soup	186/147				-2	
	salmon	41	rice pots/rice	147/168				8	
W	IC/raw beef	40	grill drawers/all on ice/bee	f 32	and and another state of the st			38/37/38	
ra	aw chicken	38	shrimp	30	under counter cooler/crab/salmon 3			38/40	
r	aw shrimp	37	chicken	40	left sushi display/fish/cream cheese 38			38/39/40	
(	crab salad		fry drawers/eggrolls	32	under counter cooler/crab/eel		b/eel	42/42	
W	/IF ambient	-8	raw shrimp	40					
T.			SERVATIONS AND CORRECT	, 2 1101101	1.0				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSER	RVED A	ND	
			ped/warewash hand si	nk 120F	equippe	ed			
	Dishwasher sanitizi		•						
	•		mp stickers on site/curr	ent					
34	Some fruit flies in va								
45	•		ious places/to be seale		ams, et	c/chipped paint	t		
	<u> </u>		on on file/current/4 ven	dors					
	New lights in kitche		<u> </u>						
45	Maintenance to walls, floors, baseboards, to fill gaps, replace caulking behind sinks, etc								
	3 comp sink 130F	L 120E	aguinnad/hand aink hy	WIC 10	ال مصنا				
45	†		equipped/ hand sink by			•	woll		
W W			tables in back prep area ee water/instead use a cup						
42	·	· · ·	·		Silaw, Si	ore low and sepa	liale		
10	Prep sani bucket le		andles, grease and foo	u uebns					
40	•		with foil/or needs to be	change	d daily				
70	Drink hand sink 110			Change	u daliy				
39			xt to hand sink in drink	counter a	area/C0	DS .			
	Soda and tea ozzle	s WRS	daily						
42	To clean drawers, g	askets	around coolers/food de	bris					
40	<del>                                     </del>		ning oven/to prevent fo	od debris	s buildu	р			
	Sani bucket on cookline at 100ppm chlorine								
31	To keep grill line hand sink accessible/ at 110+F equipped								
42	<b>5</b> 1 1								
	Sushi hand sink 105+F equipped/sushi sani bucket at 200pppm quats, current test strips on sushi line								
	Sushi rice/time stickered 4 hours to discard								
	Gloves used for all prep/RTE								
	Saran changed at least every 4 hours on sushi rollers, knives, cutting boards sanitized at least every 4 hours  Bar hand sink 120+F equipped, bar 3 comp sink 155F/using quats tabs/alcohol bottles covered nightly								
Received	•	uippea, t	Print:	<sub>l</sub> uais tabs/	aiconoi b	Title: Person In Charge		•	
(-:				Chu	J	Owner	, Smith		
Inspected (signature)	Hyosim Chu d by: Chvisty Cov	tez 1	RS Christy C	ortez	RS				
	6 (Revised 09-2015)	0, 1		- · • • • ;	•	Samples: Y N	# collect	ed	