

Retail Food Establishment Inspection Report

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

Date: 6/23/2025	Time in: 11:45	Time out: 1:30	License/Permit # FS-8880	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Kyoto Japanese Steak House			Contact/Owner Name: Hyosim Chu		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1599 Laguna Rockwall, TX			Pest control : Contail/6-19-2025/monthly	Hood Cowboys/5-19-2025	Grease trap : Alpine/2000gal/4-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dr Fish, JFC, Marine	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled on file	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label on menus	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
W					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Hyosim Chu</i>	Print: Hyosim Chu	Title: Person In Charge/ Owner Owner
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 <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
rice pot/rice		159	2 door reach in cooler/cheesecake		41	stuffed peppers/crab		41	
2 door cooler reach in/beef		41	soup pots/soup		186/147	white freezer ambient		-2	
salmon		41	rice pots/rice		147/168	sushi under counter		8	
WIC/raw beef		40	grill drawers/all on ice/beef		32	middle sushi display/fish		38/37/38	
raw chicken		38	shrimp		30	under counter cooler/crab/salmon		38/40	
raw shrimp		37	chicken		40	left sushi display/fish/cream cheese		38/39/40	
crab salad		37	fry drawers/eggrolls		32	under counter cooler/crab/eel		42/42	
WIF ambient		-8	raw shrimp		40				
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:								
	Drink hand sink 134F equipped/warewash hand sink 120F equipped								
	Dishwasher sanitizing per temp strips								
	Chlorine test strips, high temp stickers on site/current								
34	Some fruit flies in various places								
45	Some exposed wood in various places/to be sealed, door jams, etc/chipped paint								
	Letters of parasite destruction on file/current/4 vendors								
	New lights in kitchen/led/good/bright								
45	Maintenance to walls, floors, baseboards, to fill gaps, replace caulking behind sinks, etc								
	3 comp sink 130F								
	Back prep hand sink 130F equipped/ hand sink by WIC 120F equipped								
45	To clean walls and under prep tables in back prep area/to clean around hibachi tables as well								
W	No screw top bottles for employee water/instead use a cup w/lid and straw, store low and separate								
42	To clean rice pots/around handles, grease and food debris								
10	Prep sani bucket less than 50ppm /COS								
40	Avoid lining shelves in WIC with foil/or needs to be changed daily								
	Drink hand sink 110+F equipped								
39	Avoid storing cups right next to hand sink in drink counter area/COS								
	Soda and tea ozzles WRS daily								
42	To clean drawers, gaskets around coolers/food debris								
40	To change foil daily in warming oven/to prevent food debris buildup								
	Sani bucket on cookline at 100ppm chlorine								
31	To keep grill line hand sink accessible/ at 110+F equipped								
42	To clean in/around/on cooking equipment/some food debris								
	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 by: (signature) <i>Hyosim Chu</i>			Print: Hyosim Chu			Title: Person In Charge/ Owner Owner			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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