	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health 															
Date: Time in: Time out: License/Per 2/12/1025 2:10 3:10 FS-9*													Est. Type Risk Category Page <u>1</u> of <u>2</u>	2_		
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complaint								nt 4-Investigation			tior	n	5-CO/Construction 6-Other TOTAL/SCO	RE		
Establishment Name: Contact/Owner N EdoJapan Main Bar Jenna Jung													* Number of Repeat Violations: ✓ Number of Violations COS:	٨		
Physical Address: Pest control : 1067 I-30 Rockwall, TX see kitchen insp rep							Hood Grease tr						te trap: itchen insp report No□ 6/94/			
\mathbf{N} = in compliance							= not observed $NA = not applicable$						licable $COS = corrected on site \mathbf{R} = repeat violation W-Watch$			
M	ark t	he ap	pprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation						-		ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days			
Co	Compliance Status								ompli I		R					
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T	N	0 A	N A	O S	Employee Health			
	~				1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)	-			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
					3. Proper Hot Holding temperature(135°F)	_	-						·			
		~			4. Proper cooking time and temperature	╞	-				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	-	 Froper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 					-		~				15. No bare hand contact with ready to eat foods or approved			
		Hours)							~				alternate method properly followed (APPROVED \dot{Y} N)			
		~			6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
					Approved Source				~			 Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 				
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Chemicals							Chemicals					
	~				8. Food Received at proper temperature	-	_						17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_	•					_		3	~				18. Toxic substances properly identified, stored and used	-		
	1	Protection from Contamination 9. Food Separated & protected, prevented during food				+										
	~				preparation, storage, display, and tasting								Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Priority Foundation Items (2 P	oints R	-	0	Ι	N	Ν	С	rective Action within 10 days	R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S				
	~				and perform duties/ Certified Food Manager/ Posted 3				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel 25				~			28. Proper Date Marking and disposition				
		Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~	23 Hot and Cold Water available: adequate pressure safe						Ť								
	4				0	T							Permit Requirement, Prerequisite for Operation			
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Alom Ali	Print: Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: EdoJapan Main Bar		Physical Address: 1067 I-30		all, TX	License/Permit # FS-9152	Page <u>2</u> of <u>2</u>
Item/Location	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	tion	Temp F
bar cooler ambient	34		34		1011	
bar cooler ambient	35		35			
white freezer	12		12			
	OI	BSERVATIONS AND CORRECT	FIVE ACTION	NS		
Item AN INSPECTION OF YOUR Number NOTED BELOW:		ENT HAS BEEN MADE. YOUR ATTE			IE CONDITIONS OBSE	RVED AND
Hand sink 100+F	equipped					
	-	such/not to be used as du	mp sink,3	sinks in t	oar, far right is ha	and sink
Dishwasher sanit	-	00ppm chlorine				
3 comp sink 110+		han table (free destable)				
		ing table/food debris	v oto do	n't atomo	in 2 comp oin	l.
		w and separate/Winde				К
		er and around gaskets der equipment, floors,		Jopeny		
Alcohol bottles cc			urains			
New NSF cutting		illy				
RR sinks 100F ed						
Sani bucket at 10		orine				
18 To store sani buc	ket low/se	eparate				
						1.0
Received by: (signature) Alom Ali		Alom A	Ali		Title: Person In Charg	
Inspected by: (signature) Christy Co	wten 1	RS Christy C	Cortez		0	
Form EH-06 (Revised 09-2015)			,	•	Samples: Y N	# collected