

Retail Food Establishment Inspection Report

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

Date: 12/31/2025	Time in: 9:30	Time out: 10:45	License/Permit # FS-8880	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ 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/12-17-2025	Hood Cowboys/9-4-2025	Grease trap : Alpine/2000gal/10-27-2025	Follow-up: Yes ☒ No ☐
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 letters on file/expiring/to get new	
		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	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
W					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.

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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		163	2 door reach in cooler/cheesecake		41	sushi under counter freezer		7	
2 door cooler reach in/beef/shrimp		37/38	sushi display/not setup			soup pot/miso soup		193	
salmon/chicken		37/40	sushi under counter cooler/eel		37	cookline drawers/not setup			
WIC/raw beef/salmon		41/41	yellowtail		37	all using ice baths			
raw chicken		39	salmon		36				
raw shrimp		33	sushi under counter cooler/salmon		40				
noodles		41	tuna		40				
WIF ambient		5	yellowtail		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 110F equipped/warewash hand sink 108 equipped								
10	Dishwasher not sanitizing/ high temp/water only reaching 137-140F/will need to sanitize using 3 comp sink until repaired								
29	Need need chlorine, quat, and high temp test strips/all expired or contaminated								
34/45/42	Lots of food debris in sinks, floor drains/to prevent pests								
45	Some exposed wood in various places/to be sealed, door jams, etc/chipped paint								
37	To remove poinsettias from drink counters/should not be stored with food or food contact								
10	Pink slime on ice deflector panel/to clean								
45	Maintenance to walls, floors, baseboards, to fill gaps, replace caulking behind sinks, etc								
39	Need to use handled scoop in bulk products (salt, sugar)/not a bowl								
	Back prep hand sink 120F equipped/ hand sink by WIC 122F equipped /3 comp sink 115F								
45	To clean walls and under prep tables in back prep area/to clean around hibachi tables as well								
38	MUST thaw under running cool water or in WIC/shrimp/ COS								
42	To clean rice pots/around handles, grease and food debris								
36	Need to store wiping cloths in sani buckets/not dirty overnight on prep tables/to prevent pests								
14	When entering restaurant, employees must wash hands before putting gloves on to prep								
	Drink hand sink 130F equipped								
	Soda and tea nozzles WRS daily								
42	To clean drawers, gaskets around coolers/food debris								
W	To change foil daily in warming oven/to prevent food debris buildup								
	Sani bucket on cookline at 100ppm chlorine								
	Grill line hand sink at 120+F equipped								
42	To clean in/around/on cooking equipment/some food debris								
	Sushi hand sink 109+F and 100F equipped/sushi sani bucket at 200pppm quats								
	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 150+F equipped, bar 3 comp sink 150F/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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