

Retail Food Establishment Inspection Report

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

Date: 7/6/2026	Time in: 12:00	Time out: 1:30	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/6-26-2026	Hood Dallas/5-11-2026	Grease trap : Alpine/2000gal/2-9-2026	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	
3					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	
					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 3	
	✓				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/current	
		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	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
1					38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				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	
1					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 \$75 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Nghi Tran</i>	Print: Nghi Tran	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		188/190		2 door reach in cooler/tofu		38		crab		40	
2 door cooler reach in/beef/shrimp		46/49		miso soup		156		sushi under counter cooler/crab salad		42	
salmon/chicken		48/46		miso soup		189		sushi display/whitefish		40	
WIC/crab salad		40/40		cookline/drawers using ice/crawfish		40		cream cheese		37	
chicken		41		white freezer		10		sushi under counter cooler/tuna		38	
noodles		43		sushi under counter cooler		12					
WIF ambient		-2/5		sushi display/salmon		41					
rice pot		188		salmon		36					
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 122F equipped/warewash hand sink 132F equipped										
36	Need to keep hand sinks accessible/ do not use to store wiping cloths, etc										
	Have chlorine (exp5/2027) quat (exp 10/2027) and high temp test strips on site										
	Hand sink by 3 comp sink 125F equipped										
45	Some exposed wood in various places/to be sealed, door jams, etc/chipped paint										
35	To store employee food and drinks low and separate/ not on clean dish shelves										
	Dishwasher sanitizing per temp strips										
45	Maintenance to walls, floors, baseboards, to fill gaps, replace caulking behind sinks, etc										
	3 comp sink 126F, 3 comp hand sink 123F equipped										
43/45	To repair leak in dry storage/water in light shields										
45	To clean walls and under prep tables in back prep area/to clean around hibachi tables as well										
!	Time to replace wood knife magnet as not cleanable										
2	2 door meat cooler/not cold holding/must cold hold at 41F or below/moved all TCS foods to WIC										
	Prep hand sink 132F equipped										
	Back cookline sani bucket at 100ppm chlorine										
38	Must remove vacuum sealed packaging from fish PRIOR TO THAWING/COS										
	Drink counter sani bucket at 100ppm chlorine										
	Soda and tea nozzles WRS daily										
34	A few flies/a few fruit flies/in kitchen										
42	To clean around hibachi tables, hibachi carts nightly										
	Sani bucket on cookline at 100ppm chlorine										
	Grill line hand sink at 129F equipped										
	Sushi sani bucket at 400ppm quats										
	Sushi hand sink 115F and 122F equipped										
	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 114+F equipped, bar 3 comp sink 120F/using quats tabs/alcohol bottles covered nightly										
Received by: (signature) <i>Nghi Tran</i>			Print: Nghi Tran				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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