

# Retail Food Establishment Inspection Report

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

Date: <b>1/30/2025</b>	Time in: <b>12:35</b>	Time out: <b>1:50</b>	License/Permit # <b>FOOD-6705</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Edohana Japanese Restaurant Kitchen</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>28/72/C</b>
Physical Address: <b>716 E I-30 Rockwall, TX</b>			Pest control : <b>GoEco/1/28/2025</b>	Hood <b>PDC/1-2024</b>	Grease trap : <b>city has info</b>	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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
3					1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
			✓		6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>		✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at received</b>		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
					<b>Protection from Contamination</b>		3					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓					28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>		✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓					30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2025</b>	
					<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals		✓					41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations	

Received by: (signature) <i>Mina Campbell</i>	Print: <b>Mina Campbell</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant Kitchen	Physical Address: 716 E I-30	City/State: Rockwall, TX	License/Permit # FOOD-6705	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ chicken	40	soup pots/broth	170	chicken	41
crawfish	41	broth	168	WIF ambient	5
under/dumplings	41	rice pot/rice	165		
boiled egg	41	under counter freezer	3		
sliding glass front cooler/shrimp	45	2 door salad cooler/lettuce	41		
chicken	45	WIC/rice	41		
glass front cooler/scallops	38	rice	46		
salmon	41	beef	41		

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:
	Cookline hand sink 100F equipped
45/42	Need to clean in/around/on cooking equipment behind on walls, floors, baseboards, under, grease and food debris
40/34	Avoid lining shelves with foil/could attract pests
36	Need to store wiping cloths in sani buckets, not on cooking equipment
18	Sani bucket setup too strong/COS to 100ppm chlorine
32/42	To address rusty, dirty carts, exposed wood on carts to be discarded/not cleanable
42	To clean shelves, tables, sheet pans under bulk onions
2	Sliding glass cooler needs to cold hold at 41F or below/moved TCS foods to alternate cooler to be used first
36	Avoid storing wiping cloths on belt or aprons, back pockets/instead store in sani buckets
42	To clean hibachi carts/greasy and some food debris
39/34	Avoid lining shelves with cloths napkins/could attract pests
32	To remove frayed duct tape on hibachi carts/not cleanable
39	To keep ice scoop handle out of ice
10	To clean ice deflector panel and side wall/some slime forming
42	To clean bulk flour containers and lids
32/42	Avoid lining shelves with cardboard/not cleanable and could attract pests
31	Warewash hand sink/100+F/needs paper towels
	3 comp sink 118F
45	Need to clean floor drains/food debris
	Dishwasher sanitizing at 100ppm chlorine
33	Dishwasher has lots of soap residue at the end of the cycle and never reaches above 110F/needs to be repaired
27	Need to aggressively cool precooked rice, 2 hours to 70 F then 4 hours to 41F or below
1	Discarded Rice at 46F made yesterday
45	To clean ceiling tiles and around air return vents
21	Need certified food manager on duty during prep and service
42/32	To clean shelves in WIC/address rusty areas to make cleanable
32	To clean cutting boards where badly discolored/ scored or replace as necessary

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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