					Retail Food Es	tablis	hm	ent	In	spe	ecti	tion Report	
	nte: 1 2 1	1/2	20 [,]	22		e/Permit #						Est. Type Risk Category Page 1 or	f_2_
					tion: / 1-Routine 2 -Follow Up 3 -Com		_	Inve	estig	ation	1	5-CO/Construction 6-Other TOTAL/SC	ORE
Es	tabl	ishm	nent	Nan								× Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	vsic	al A	.ddr	ess:	Pest control :		Ho	od		Gr	rease	se trap : Follow-up: Yes / 14/86	6/B
					wall, TX GoEco/monthly Gatus: Out = not in compliance IN = in compliance	NO = not	-	C/3 ved		4		e/1900gal/3mo No R = repeat violation W- Wa	ntch
Ma					points in the OUT box for each numbered item Ma Priority Items (3 Points) violati				n appi	opria	te bo	box for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for \mathbf{R}	
Co	mpl I	iance N	e Sta N	tus C		R		ompl		e Stat			R
U T	N	0	A	O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)		U T	Ν	0	A	O S	r of the test	
	~				1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
2					2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge from	
3					3. Proper Hot Holding temperature(135°F)			~				eyes, nose, and mouth	
	~				4. Proper cooking time and temperature			1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			 Froper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2 			~				14. Hands cleaned and property washed/ Groves used property GIOVES USED 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	,		~				alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public Health Control; procedures & record	s		<u> </u>				Highly Susceptible Populations	
	<u> </u>	<u> </u>	1	1	Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
			1	1	7. Food and ice obtained from approved source; Food in			<u> </u>				eggs cooked	
	~				good condition, safe, and unadulterated; parasite							Chemicals	
	-				8. Food Received at proper temperature			T				17. Food additives; approved and properly stored; Washing Fruits	
	~				check at receipt			~				& Vegetables water only	
			<u> </u>	<u> </u>	Protection from Contamination			~				18. Toxic substances properly identified, stored and used	
	~				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			-				20. Approved Sewage/Wastewater Disposal System, proper	
	V				reconditioned							diamagn	
	Ľ				reconditioned discarded			~				disposal	
0	I	N	N	C	Priority Foundation Items (2	Points)	0	tions	Ν	Ν	С	rrective Action within 10 days	R
O U T		N O	N A	C O S	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	R		tions				<i>rrective Action within 10 days</i> Food Temperature Control/ Identification	R
	I	N O	N A	0	Priority Foundation Items (2	R	O U	tions	Ν	Ν	C O	rrective Action within 10 days	R
	I N	N O	N A	0	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	R	O U	tions I N	Ν	Ν	C O	Trective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Received by: (signature) Alom Ali	^{Print:} Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edo Japan Main Kitchen		Physical Address: 1067 I-30		City/State: Rockwa	II, TX	License/Permit # Page 2 or FS-9153				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F			
	hicken				Itelly Locat					
		41 41/41	shrimp/ salmor	50/52						
D	eef/shrimp		eggrolls/crab							
	chicken	41	far left cooler/noodle							
	IF ambient	6	chicken/cut veggie							
right	line cooler/chicken	54	rice pot/rice	154						
shrir	np/lobster tails	52/54	2 door reach in cooler/cut lettuc	• <u>40</u>						
cł	nicken/crab	53/55								
midd	le cold top/chicken	49								
Item			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSEF	RVED AND			
	Hand sink prep 117									
37			ser in WIF, some conde	ensation						
25	Sani bucket 100 pp			nron oro						
35 2			and separate, not over ug. Undetermined amount of tin			d all TCS foods over	· 41 F			
40	Avoid re-use of egg		-		p, discarde					
31			ot storage, etc. Keep	accessibl	е					
36	Store wiping cloths				<u> </u>					
	3 comp sink 118 F									
	Dishwasher 100 pp	m chlori	ne sanitizer							
32 Rusty shelves throughout										
42/45	42/45 Food debris, grease		clean in/around/on equipment							
45		address broken tiles, baseboards, missing grout								
32 Address discolored cutting boards										
0.4	Drink hand sink 100		(1 1 -						
34										
vv	W Watch ice deflector panel to prevent slime build-up Detailed cleaning needed throughout									
Takes temps daily, advised to unload coolers at night and place TCS foods in W						С				
						•				
Received	•		Print:			Title: Person In Charge	/ Owner			
(signature)	Alom Ali		Alom A	<u>li</u>		Managei	•			
Inspected (signature)	Chrísty Cor	tez, 1	RS Christy C	ortez,	RS	Somplos: V N	# collected			
Form EH-06	6 (Revised 09-2015)		,			Samples: Y N				