

# Retail Food Establishment Inspection Report

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

Date: <b>2/21/2022</b>	Time in: <b>11:47</b>	Time out: <b>12:34</b>	License/Permit # <b>FS-9152</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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>
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Establishment Name: <b>Edo Japan Sushi Bar, Main Bar</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>12/88/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1067 I-30 Rockwall, TX</b>	Pest control : <b>on main report</b>	Hood <b>on main</b>	Grease trap : <b>on main report</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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	R	OUT	IN	NO	NA	COS	R	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>						
	✓					1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					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 <b>gloves used</b>
		✓				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	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>JFC/Ocean Group</b>	<b>Chemicals</b>					
	✓					8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
<b>Protection from Contamination</b>							✓				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 <u>100</u> 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	R	OUT	IN	NO	NA	COS	R	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>						
W						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>1 to be on duty at all times (only 1 total)</b>		✓				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>12/31/2022</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 <b>on invoice</b>	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		✓				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	R	OUT	IN	NO	NA	COS	R	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>						
	✓					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

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Alom Ali</i>	Print: <b>Alom Ali</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: Edo Japan Sushi Bar, Main Bar	Physical Address: 1067 I-30	City/State: Rockwall, TX	License/Permit # FS-9152	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sushi display left/shrimp	41	under counter freezer ambient	12		
fish/fish/fish	41/41/41	cold top/crab	41		
under/fish	41	tuna	41		
middle sushi display/ fish	41	under counter cooler/ambient	33		
fish	41	white freezer front ambient	-1		
right sushi display/fish	41/41	freezer in hibachi	1		
fish/fish	41	white freeze ambient	-4		
under counter cooler/ambient	33				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Sushi bar right hand sink 100+F
	Sushi bar left hand sink 100+F
36	Store wiping cloths in sani buckets
39	Discard sushi rollers when they are badly discolored/moldy in appearance
	Sushi rollers are wrapped with Saran and changed at least every 4 hours
	Sushi rice logs current
	Gloves used for all prep of ready to eat
10	Sani bucket about 10 ppm, must be 100 ppm chlorine sanitizer. COS
45	Chipping paint on back wall
32	Rusty shelves where dishes are stored
42/45	Clean shelves on back wall as well walls throughout sushi bar
45	Maintenance to wall, baseboards
40	Change foil daily in toaster ovens
42	Clean shelving, storage units in front storage area (bakery)
37	Discard unused equipment in front storage (bakery) to better clean
39	Remind to remove packing transport tape on stainless surfaces
31	Need paper towels at hand sinks (to go and sushi bar)
	3 comp sink main bar 118 F
	Hand sink bar 100+F
10	Sani bucket in main bar weak. Must be 100 ppm chlorine sanitizer. COS
	Dishwasher bar at 100 ppm chlorine sanitizer
45	Clean under equipment, floors, walls

Received by: (signature) <i>Alom Ali</i>	Print: <b>Alom Ali</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)