## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	Time out:		License/Po							Est. Type Risk Category Page 1 of 2					
2/21/2022						FS-9152  3-Complaint 4-Investigation					. 42							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  Establishment Name: Contact/Owner Na  Edo Japan Sushi Bar, Main Bar						4-	-inve	suga	ation		S-CO/Construction							
Ph	ysic	al A	ddre	ess:	wall, TX	Pe	st contro main	ol : report		Ho on	od <b>ma</b> i	n			te trap : Follow-up: Yes   12/88/E			
Ma					Status: Out = not in conpoints in the OUT box for out	прпансе	complian tem	111	o = not ✓' a che						pplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R			
Co	mnli	iance	Sta	fns	Prior	rity Items (3	Points	) violations	Requi	_				_	tive Action not to exceed 3 days			
O U T	(E = dograph September 1)					R	Compliance Status					Employee Health						
	7	Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	<b>&gt;</b>	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 to	emperature(135°	°F)							Preventing Contamination by Hands				
		~			4. Proper cooking time a	Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly Gloves USEC			
		~			5. Proper reheating procedure for hot holding (165 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 & record				& records							Highly Susceptible Populations						
Approved Source								~				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									Chemicals								
					destruction JFC/Ocean Group  8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits			
	8. Food Received at proper temperature						~		$\perp$		& Vegetables							
		Protection from Contamination  9. Food Separated & protected, prevented during food				g food			~				18. Toxic substances properly identified, stored and used					
	<b>'</b>				preparation, storage, disp	play, and tasting	g					Water/ Plumbing						
3				~	10. Food contact surface Sanitized at 100 p	es and Returnable opm/temperature	les ; Clea e	aned and			~			•	19. Water from approved source; Plumbing installed; proper backflow device			
	/				11. Proper disposition of reconditioned disca	f returned, previ arded	iously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
		3.7	N.	C	Prio	ority Founda	tion It	ems (2 Po		_	_	_		_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Person	nel	ints) v	o U	I N	Req	n N A	Cor C O S	Food Temperature Control/ Identification			
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 to be on duty at	of Knowledge/ esent, demonstra tified Food Mar all times (0	Personation of langer/ Po	nel knowledge, osted otal)		O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Alom Ali	Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A	ddress:	City/State:		License/Permit #	Page 2	Page <u>2</u> of <u>2</u>					
Edo Ja	pan Sushi Bar, Main Bar	1067		Rockwa	all, TX	FS-9152							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA  Item/Location	TIONS Temp F	Item/Loca	ation		Temp F					
	display left/shrimp	41	under counter freezer ambien	1	Tem Esc			10mp 1					
fi	sh/fish/fish	41/41/41	cold top/crab	41									
	under/fish	41	tuna	41									
middl	e sushi display/ fish	41	under counter cooler/ambient	33									
	fish	41	white freezer front ambien	t -1									
right	sushi display/fish	41/41	freezer in hibach	i 1									
	fish/fish	41	white freeze ambient	-4									
under	counter cooler/ambient	33											
Itom	T		SERVATIONS AND CORRECT										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Sushi bar right han	d sink 10	00+F										
	Sushi bar left hand												
36	Store wiping cloths	in sani l	ouckets										
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 b			ino cam									
	Rusty shelves wher												
	•		as well walls throughc	ut euchi	har								
42/43 45	Maintenance to wal			ut Susiii	Dai								
40	Change foil daily in												
42			its in front storage area	(hakarı	١								
	•	_											
37	Discard unused equipment in front storage (bakery) to better clean												
39 31													
31													
	3 comp sink main bar 118 F												
10	Hand sink bar 100+		ak Must be 100 pers	oblorio c	ooniti	vr. COS							
10													
45	Dishwasher bar at 100 ppm chlorine sanitizer												
45	Clean under equipment, floors, walls												
D : -			n.			mu. b v ~	.10						
Received (signature)			Alom A	li		Title: Person In Charg							
Inspected (signature)		to-	Print:		DC	<u> </u>							
	Cruisty Cov	cez, 1	RS Christy C	ortez,	K9	Samples: Y N	# collected	i					