	Retail Food Establishment Inspection Report																	
D	to				Time in: Time out: License/P	armit	#						Est. Type Risk Category					
							D-6705						$\begin{array}{c c} \text{Est. Type} & \text{Risk Category} \\ \text{Page } \underline{1} & \text{of } \underline{2} \end{array}$	<u>}</u>				
Pu	irpo	se of	f Ins	spec	tion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla	int	4		nves	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR	ε				
Establishment Name: Contact/Owner N Edohana Japanese Restaurant/Kitchen Bobae Kim													 ★ Number of Repeat Violations: ✓ Number of Violations COS: 					
Physical Address: 716 E I-30 Rockwall, Texas Pest control : Orkin/2 weeks							H Pe	looc erkir	d ns/3i	mo	Gi Alt	reas pine	se trap : Follow-up: Yes I 16/84/I e/750gal/3mo	В				
Compliance Status: Out = not in compliance IN = in compliance NO								erve	ed	NA	. = n	iot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	h				
M	irk ti	ie ap	prop	riate	Priority Items (3 Points) violations						-		tive Action not to exceed 3 days					
Co O U	Compliance Status							Compliant O I N U N O			e Status N C A O		Euroleure Health	R				
T	N	U	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	IN	0	A	s	Employee Health 12. Management, food employees and conditional employees;					
3								1	~				knowledge, responsibilities, and reporting	I				
	~				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)		-	_					Preventing Contamination by Hands					
	•	~			4. Proper cooking time and temperature			1	~				14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating procedure for hot holding (165°F in 2		15. No bare hand contact with ready to eat food						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 & records				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered									
					Approved Source			1	~				Pasteurized eggs used when required eggs cooked					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			_										
	~				destruction Southern Star/Ocean/Wismetta								Chemicals					
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
-					check at receipt Protection from Contamination		_	+	~	_	_		water only 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 reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	CISCARGEO Priority Foundation Items (2 Po						viol	atio	ons I	Real	uire	Cor	rrective Action within 10 days					
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O U	I	N O	N A	C O		R				
Т	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\bf 3}$		2	т 2				S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	. <u></u>				
	~				22. Food Handler/ no unauthorized persons/ personnel			1	~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
_	Labeling 23. Hot and Cold Water available; adequate pressure, safe					-	_					dial calibrated Permit Requirement, Prerequisite for Operation						
					24. Required records available (shellstock tags; parasite			Л					30. Food Establishment Permit (Current/insp report sign posted)					
	~				destruction); Packaged Food labeled ON INVOICE		V	Ν					Need current permit. 2019 displaye					
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		-						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions rice logs current		2	2					supplied, used					
					Consumer Advisory		2	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/Buffet Plate)/ Allergen Label On Menu	*	٧	N					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	. <u> </u>				
Core Items (1 Point) Violations Require Corrective A 0 I N C							_	-		cee N	d 90 N) Da C	ays or Next Inspection , Whichever Comes First	R				
U T	N	0	A	o s	Prevention of Food Contamination	R				0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals			-	~				41.Original container labeling (Bulk Food)					
1					35. Personal Cleanliness/eating, drinking or tobacco use			-		-	-		Physical Facilities 42. Non-Food Contact surfaces clean					
1					36. Wiping Cloths; properly used and stored37. Environmental contamination		1	_					42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used					
L	~						1	1					43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained					
	38. Approved thawing method							_	~				44. Garbage and Refuse property disposed; facilities maintained 45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils					1	1					injoicui racinico motaneo, manitaneo, ano elean							
					39. Utensils, equipment. & linens: properly used stored								46. Toilet Facilities: properly constructed supplied 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								_	~ ~				46. Toilet Facilities; properly constructed, supplied, and clean47. Other Violations					

Г

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Japanese Restaurant/Kitchen	Physical A 716 E		City/Stat		Texas	License/Permit # Page 2 of _ FOOD-6705		2		
X. /X			ATIONS		T. 17 11						
Item/Loca		Temp F	Item/Location			Item/Location			p F		
glass f	ront/rice	41	rice	5	50						
under	counter freezer/ambient	12	under counter freez	er 7	.9						
cold	top/crab/chicken	41/41	2 door glass front/tof	u 4	.1						
un	der/shrimp	41	WIF ambient	7	.9						
WIC	/steak/shrimp	41/41	hot holding sou	p 14	49						
	rice	41,41, 45	hot holding rice	e 17	76						
	noodles	41									
glas	s front/shrimp	41									
_		OB	SERVATIONS AND CORRECT	TIVE AC	TION	S					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100										
	Need soap and paper towels at hand sink. ONLY use for washing hands.										
			ly above hand sink to				ion				
	CLEAN/DEGREASE in/around/under/on equipment, floors, walls										
39	Discard bus tubs cracked and broken										
32 39	Seal exposed wood throughout. Rusty, galvanized shelves throughout										
<u> </u>	Use handled scoops, not bowls. Keep handle pit of product										
1	WIC dim. Need additional lighting Rice must cool to 41. 2 hours to 70 then 4 to 41. aggressively cool.										
-	Avoid cooling rice in large tubs. separate into smaller containers. Aggressively cool.										
	Rice in glass front made this morning. within time.frames for proper cooling.										
36	Store wiping cloths in Sani buckets										
35	Store employee items, drinks low and separate										
39	Clean containers, seasoning, sauce contairers										
40	Discard single use items after initial use. Avoid lining shelves with cardboard.										
	back hand sink 100/3 comp sink 111										
W	*******Need current permit. Contact Vicky Morton to get current.******										
	Avoid using single use straps on clean dish rack										
W 42	Dishwasher 100 ppm bleach after priming and running again Discard shelf liper, not cleanable. Use har matting instead										
42	Discard shelf liner, not cleanable. Use bar matting instead. Clean air vents, ceiling tiles										
74	Sani bucket 100 ppm bleach										
32/45	5 Condition of wood under hibachi grill. Clean debris under.										
	Covid-19 Response										
	Monitoring employee health. Testing before returning to work.										
	Masks and gloves worn.										
	Sanitizing menus and tables and chairs after every customer. Hand sanitizer station at entrance.										
D • -	Social distancing for seating, 6 feet. 50% dine in per governor's orders. Will watch for changes.										
Received (signature)	Scott Kim		Scott K	lim			Title: Person In Charge/ Owner Manager				
Inspected (signature)	by: Christy C	nto	Christy		rt	07					
			$\overline{\partial}$ Unitary		יו נ		Samples: Y N #	collected			