

Retail Food Establishment Inspection Report

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

Date: 7/15/2020	Time in: 12:44	Time out: 2:26	License/Permit # FOOD-6705	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Edohana Japanese Restaurant/Kitchen	Contact/Owner Name: Bobae Kim	* Number of Repeat Violations: _____	16/84/B
Physical Address: 716 E I-30 Rockwall, Texas		✓ Number of Violations COS: _____	

Pest control : Orkin/2 weeks	Hood Perkins/3mo	Grease trap : Alpine/750gal/3mo	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓				★	W					

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
1						Physical Facilities					
1						1					
	✓					1					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant/Kitchen	Physical Address: 716 E I-30	City/State: Rockwall, Texas	License/Permit # FOOD-6705	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front/rice	41	rice	50		
under counter freezer/ambient	12	under counter freezer	7.9		
cold top/crab/chicken	41/41	2 door glass front/tofu	41		
under/shrimp	41	WIF ambient	7.9		
WIC/steak/shrimp	41/41	hot holding soup	149		
rice	41,41, 45	hot holding rice	176		
noodles	41				
glass front/shrimp	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:
	Hand sink 100
31	Need soap and paper towels at hand sink. ONLY use for washing hands.
39	Avoid storing utensils directly above hand sink to avoid contamination
42/45	CLEAN/DEGREASE in/around/under/on equipment, floors, walls
39	Discard bus tubs cracked and broken
32	Seal exposed wood throughout. Rusty, galvanized shelves throughout
39	Use handled scoops, not bowls. Keep handle pit of product
43	WIC dim. Need additional lighting
1	Rice must cool to 41. 2 hours to 70 then 4 to 41. aggressively cool.
27	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 containrers
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.*****
40	Avoid using single use straps on clean dish rack
W	Dishwasher 100 ppm bleach after priming and running again
42	Discard shelf liner, not cleanable. Use bar matting instead.
42	Clean air vents, ceiling tiles
	Sani bucket 100 ppm bleach
32/45	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.
	Social distancing for seating, 6 feet. 50% dine in per governor's orders. Will watch for changes.

Received by: (signature) <i>Scott Kim</i>	Print: Scott Kim	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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