Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			^^		Time in:	Time out:		License/Pe							Est. Type Risk Category Page 1 of 2	2		
					=S-9		_	T	-4:	. 42	r							
Establishment Name: Contact/Owner Na										4-	Inve	suga	ation	1 <u> </u>	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Œ		
Edo Japan - Main Bar Physical Address: Pest control:								Hood Grease t			Gı	rease	V Number of Violations COS:	1				
1067 I-30 Rockwall, TX on main report								eport				eport			ain report N₀ □			
Ma					Status: Out = not in conpoints in the OUT box for	each numbered i	item	Mark '		eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h 		
Co	Compliance Status							R	C	Compliance Status			Ţ.					
Ŭ T	N	Ö	A	o s		egrees Fahrenhe	eit)	y		U	U N O A O S			O	Employee Health			
	~				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)							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly washed/ Prope										
	4. Proper cooking time and temperature							gloves used 15. No bare hand contact with ready to eat foods or approve										
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly followed (APPROVED Y. N.)						
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records					<u> </u>		Highly Susceptible Populations			
					App	proved Source	·				_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					•			Food in										
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals						
	/				8. Food Received at pro		·e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at receipt				W	Ť				water only 18. Toxic substances properly identified, stored and used				
	Protection from Contamination 9. Food Separated & protected, prevented during food					۷۱	_											
	preparation, storage, display, and tasting										Water/ Plumbing							
3					10. Food contact surface Sanitized at100	es and Returnab ppm/temperatur	bles ; Clear ire	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device			
	<				11. Proper disposition of reconditioned discor	of returned, prev arded	viously serv	ved or			<				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					aloo	araca												
					Pri	ority Founda	ation Ite	ms (2 Poi	ints) v	riolai	tions	Req	uire	Cor	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personn	el	ints) v	o U T	I N	Req N O	n N A	Cor C O S	Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Japan - Main Bar	Physical A		City/State:	all, TX	License/Permit #	Page <u>2</u> of <u>2</u>					
Luo	Japan - Main Dai	1007		OBSERVATIONS	all, IA	1 0-3 102						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp 1					
bor oc	oolers ambient	26-38										
Dai CC		20-36										
white	e freezer ambient	8.8-										
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND (IE CONDITIONS OPER	RVED AND					
Number	NOTED BELOW:	TADLISHIVIE	TIAS DEEN MADE. I	OOK ATTENTION IS DIK	<u></u>	L COMPITIONS OBSE	K A PIN VIND					
	Hand sink 100											
	3 comp sink 110											
	Dishwasher 100 pp	m										
W	Store chemicals lov		eparate									
10				/ice								
36	Always have Sani bucket setup during service Store wiping cloths in Sani bucket											
	RR sinks 100+											
42	Clean on equipment, containers											
37	Defrost freezer in Bakery area											
	Denost neezer in bakery area											
	Cavid 10 Bassana											
	Covid-19 Response											
	On Main Report											
	Socially distancing	at bar										
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