## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/8/2021		1	Time in:									Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	<u>,                                     </u>		
	Purpose of Inspection: 1.40   1.33   F3-9									,	5-CO/Construction	6-Other	TOTAL/SCOR	E			
Es	tabli	ishm	ent	Nan	ne:		ontact/Owner			IIIVC	ouge	44101		* Number of Repeat Vio	olations:	TOTAL/SCOR	
		_			Main Bar	Door or			11					✓ Number of Violations		10/90/	Δ
	ysic 67				wall, TX	Pest co Orkin/	monthly		Ho n/a				reaso Ind	e trap :	Follow-up: Yes V	10/00/1	`
Compliance Status: Out = not in compliance IN = in compliance NO = not of															n site <b>R</b> = repeat vio		ı
Mark the appropriate points in the OUT box for each numbered item  Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS  Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
	mpli			_					C	ompl	iance	e Stat	tus				_
U T	N	N O	N A	C O S		perature for Food Segrees Fahrenheit)	Safety	R	U T	N	N O	N A	C O S	Employee Health			R
1					1. Proper cooling time a	•			_ 1				3	12. Management, food empl		employees;	
	~								~				knowledge, responsibilities,	and reporting			
	~	2. Proper Cold Holding temperature(41°F/45°F)							.,				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis-	charge from		
	•									•				eyes, nose, and moun			
	~				3. Proper Hot Holding to	emperature(135°F)				Preventing Contamination by Hand				nds			
	1				4. Proper cooking time a	and temperature				~				14. Hands cleaned and prop	perly washed/ Gloves u	ised properly	
		5. Proper reheating procedure for hot holding (165°F in 2										15. No bare hand contact wi					
	~				Hours)					~				alternate method properly fo	ollowed (APPROVED	O Y. N. )	
	~				6. Time as a Public Heal	lth Control; procedu	res & records							Highly Sus	sceptible Populations		
												1		16. Pasteurized foods used;	prohibited food not off	fered	
					Арр	proved Source				~				Pasteurized eggs used when	required		
					7. Food and ice obtained												
	~				good condition, safe, and destruction	id unadulterated; para	asite							•	Chemicals		
					8. Food Received at pro	ner temperature		+		1		1		17. Food additives; approved	d and properly stored:	Washing Fruits	
	~				check at recei	•				~				& Vegetables	a and property stored,	washing Trans	
						from Contamination	on		3					Water only 18. Toxic substances properly identified, stored and used		nd used	
					9. Food Separated & pro				3						<u> </u>		
	~				preparation, storage, dis		aring rood							Wat	ter/ Plumbing		
3					10. Food contact surface Sanitized at 100 µ	es and Returnables ; ppm/temperature	Cleaned and			~			1	19. Water from approved so backflow device	ource; Plumbing installe	ed; proper	
	~	11. Proper disposition of returned, previously served or reconditioned discarded					~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
	•																
							n Items (2 Po	oints) v	riolat	tions	Req	uire	Cor	rective Action within 10 da	rys		
0	I N	N O	N A	C	Prio	ority Foundation		oints) v	0	I	N	N	С	rective Action within 10 da		eation	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:
FL 05 (Partial 00 2045)		

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
EdoJapan - Ma	ain Bar	1067			all, TX	FS-9152					
T. W. A.				OBSERVATIONS	T. 77						
Item/Location		Temp F	Item/Location	Temp F	Item/Loca	non	Temp I				
bar coolers ambie	ent	36/32/32/35									
white freezer in from	nt ambient	-3									
Υ.				CORRECTIVE ACTION							
Item AN INSPECTION Number NOTED BELOW		TABLISHME	NT HAS BEEN MADE. Y	OUR ATTENTION IS DIR	ECTED TO TH	HE CONDITIONS OBS	ERVED AND				
Hand sink	100 F										
dishwash		m hleacl	h								
18 Store che											
				I be repaired today. U	lse dishwash	ner in hack until ren					
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	Need to defrost white freezer in bakery area  Clean floors, under equipment in bakery area										
45 Clean floo	rs, unae	requipm	ient in bakery a	area			_				
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