	Retail Food Establishment Inspection Report													
Date: Time in: Time out: License/Pe 2/8/2021 10:30 12:47 FS-9												Est. Type Risk Category Page <u>1</u> of <u>2</u>	-	
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla						aint	4	-Inv	estig	atioı	n	5-CO/Construction 6-Other TOTAL/SCORE	2	
Establishment Name: Contact/Owner M Edo Japan/Kitchen & Hibachi/Sushi Bar												* Number of Repeat Violations: ✓ Number of Violations COS:	`	
Physical Address: Pest control : 1067 I-30 Rockwall, TX Orkin/monthly							Ho PC	ood DC/3	smo	G Sa	and	se trap : Follow-up: Yes ✓ 22/78/C	J	
Compliance Status: Out = not in compliance IN = in compliance NO							= not observed NA = not applicable COS = corrected on site R = rep					II I I I I I I I I I I I I I I I I I I		
Priority Items (3 Points) violations							uire I	mme	diate	Cor	rrect			
0 U	Î	iance N O	e Sta N A	tus C O	Time and Temperature for Food Safety	R	(Comp D I U N	N	A C	C C		R	
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		1	r			S	12. Management, food employees and conditional employees;		
	~				2. Proper Cold Holding temperature(41°F/45°F)			~	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				2. Proper Cold Holding temperature(41 17 45 1)			~				eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)			1	Preventing Contamination by Hands					
		~			4. Proper cooking time and temperature		3					14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating procedure for hot holding (165°F in 2 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 & records			1	1	Highly Susceptible Populations				
	1	11			Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						_		Chemicals				
	~		destruction 8. Food Received at proper temperature					~	1			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
_	_				check at receipt		2	-				18. Toxic substances properly identified, stored and used		
		Protection from Contamination 9. Food Separated & protected, prevented during food					3							
	~				preparation, storage, display, and tasting						1	Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device		
	,				11. Proper disposition of returned, previously served or		-				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	~				reconditioned discarded			~						
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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: an/Kitchen & Hibachi/Sushi Bar	Physical A 1067		City/State:	License/Permit #					
X . X			TEMPERATURE OBSERVA					T I		
Item/Loc		Temp F	Item/Location	Temp F Item/Loca				Temp F		
cold to	op/ chicken	41	beef/shrimp	41/41	under counter cooler/cra		rab	41		
	shrimp	41	WIF ambient	6	under counter freezer ambient		ent	3		
un	der/noodles	40	rice in rice pot	160	under counter cooler/sauce		uce	41		
C	poked peas	39	white freezer ambient	-15	cold top/tuna			41		
un	der/noodles	40	reach in freezer ambien	-6	crab			41		
b	eef/shrimp	36	sushi diplay/salmon	41	under/spicy tuna		าล	41		
ur	nder/shrimp	36	tuna/white fish	41/41	fish			41		
	/IC/chicken	41	under/eel	41	reach in cooler/lettuce			40		
		OB	SERVATIONS AND CORRECT	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AN	١D		
	Hand sinks hot wate	er 77 an	d 78. Will have to have	e hot wat	er by er	nd of inspection				
23/14	Hot water not worki	ng at ha	nd sinks/nor 3 comp si	nk						
34	Fruit flies									
18	Sani bucket setup v	vay ove	r 200 ppm bleach. Mu	st setup [·]	100 ppn	n bleach.				
42	Clean handles of co	old tops,	in/around/on equipment	nt						
45	Maintenance to wal	ls, floors	s (cracked tiles, basebo	ards), cl	ean wal	ls, floors/degrea	ase			
40	Avoid use of foil of									
40	Avoid re-use of sing	le use d	containers (tin cans)							
39	Invert ice bucket									
	Clean floor drains,		~ ~ ~		<u></u>					
35			ets low and separate n	ot on/tou	iching d	ry goods				
18	Store chemicals low			C						
19			her pre-rinse sink. Con							
31			in hand sink. must be	accessid	le for us	se				
32	Rusty shelves in W				-!					
			eater. Hot water at 155 d of inspection at 100+. 3 c							
			•			•				
37	Will use prep sink as hand sink with hot water at 100+. Hot water to rest of sinks must be restored PRIOR to opening tomorrow.									
W	Store items 6 inches off of floor to clean in WIF Rice rollers MUST be WRS every 4 hours									
W	Saran on rice rollers MUST be WRS at least every 4 hours									
39	Clean spice containers/lids in sushi bar									
32	Sand/bleach cutting boards. Replace as necessary									
-	Sushi rice logs current									
32										
Received (signature)	Alam Ali		Alom A	li		Title: Person In Charge/ Owner				
Inspected (signature)		tez, î	RS Christy C					1		
Form EH-06 (Revised 09-2015)										