

Retail Food Establishment Inspection Report

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

Date: 2/8/2021	Time in: 10:30	Time out: 12:47	License/Permit # FS-9153	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: Edo Japan/Kitchen & Hibachi/Sushi Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	22/78/C
		✓ Number of Violations COS: _____	

Physical Address: 1067 I-30 Rockwall, TX	Pest control : Orkin/monthly	Hood PDC/3mo	Grease trap : Sandtrap/2000gal/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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓				3					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓					3					
	✓						✓				
	✓										

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
2						Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓										

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							✓				
1						Physical Facilities					
	✓					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: Edo Japan/Kitchen & Hibachi/Sushi Bar	Physical Address: 1067 I-30	City/State: Rockwall, TX	License/Permit # FS-9153	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ chicken	41	beef/shrimp	41/41	under counter cooler/crab	41
shrimp	41	WIF ambient	6	under counter freezer ambient	3
under/noodles	40	rice in rice pot	160	under counter cooler/sauce	41
cooked peas	39	white freezer ambient	-15	cold top/tuna	41
under/noodles	40	reach in freezer ambient	-6	crab	41
beef/shrimp	36	sushi display/salmon	41	under/spicy tuna	41
under/shrimp	36	tuna/white fish	41/41	fish	41
WIC/chicken	41	under/eel	41	reach in cooler/lettuce	40

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 sinks hot water 77 and 78. Will have to have hot water by end of inspection
23/14	Hot water not working at hand sinks/nor 3 comp sink
34	Fruit flies
18	Sani bucket setup way over 200 ppm bleach. Must setup 100 ppm bleach.
42	Clean handles of cold tops, in/around/on equipment
45	Maintenance to walls, floors (cracked tiles, baseboards), clean walls, floors/degrease
40	Avoid use of foil of shelves
40	Avoid re-use of single use containers (tin cans)
39	Invert ice bucket
34/45	Clean floor drains, food debris/missing grout
35	Store employee items, jackets low and separate not on/touching dry goods
18	Store chemicals low and separate
19	Leaking sprayer at dishwasher pre-rinse sink. Continuously running water
31	Avoid storing lids, trays on/in hand sink. must be accessible for use
32	Rusty shelves in WIC/under prep tables
	dishwasher has separate heater. Hot water at 155. Sanitizing at 100 ppm bleach
	Hot water at back prep sink at end of inspection at 100+. 3 comp, still at 93. Plumber will repair today
	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.
37	Store items 6 inches off of floor to clean in WIF
W	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	Discard rusty box containing seaweed. Must be a cleanable container

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

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