

Retail Food Establishment Inspection Report

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

Date: 8/4/2020	Time in: 10:25	Time out: 12:39	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-Sushi Bar/Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
		✓ Number of Violations COS: _____	

Physical Address: 1067 I-30 Rockwall, TX	Pest control : Orkin/monthly	Hood PDC/3mo	Grease trap : Sand Trap/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						✓					
3						Water/ Plumbing					
3						W					
	✓					✓					

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

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					
W						✓					
	✓					✓					
Proper Use of Utensils						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-Sushi Bar/Kitchen	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
WIC/scallops	41	grill cold top/chicken	46	under counter/salmon	41
chicken/beef	41/41	shrimp/beef	48/48	crab	41
WIF ambient	-5.7	2 door reach in cooler/tofu	37	under counter freezer ambient	13.8
under counter cooler 3 door		hot holding/soup	168	under counter cooler/salmon	41
shrimp	40	sushi cold top/scallops	41	cajun salmon	40
cold top/shrimp	40/46	salmon/shrimp	41/41	super freezer ambient	-58
crawfish	40	sushi display/salmon	41	reach in freezer ambient	-5.8
under/eggrolls	40	crab/salmon	41/41		

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
W	Leaking hand sink under close to WIC
42	Clean floor drains/food debris
34	Flies
35	Store employee items low and separate (Ibuprofen, etc)
W	Water in floor in WIC
W	Sani bucket setup FAR too strong. Use test to verify 100 ppm bleach
2	Avoid over stacking shrimp in cold top. Put back in WIC to chill to 41.
2	Meat in grill cold top loaded this morning. Out less than an hour. Will put back in WIC to cool to 41.
W	Hot rice on trays loaded on top of cold top/meat. Avoid that cooling down method. Leave rice in warmers until needed.
10	Dishwasher not sensitizing. Will use 3 comp sink until repaired.
	3 comp sink 110. Watch
W	Grill cold top to be repaired. Or verify cold holding at 41 when not holding hot rice.
36	Store wiping cloths in Sani buckets
	Tea/soda nozzles WRS daily
9	Store raw eggs low and separate in coolers. Not over ready to eat foods
	sushi hand sink 100+.
	Saran on rice rollers changed every 4 hours
	Sushi rice logs current
40	Always use a handled scoop in bulk foods. No styrofoam.
42	Clean in/around/on equipment
45	Clean under equipment, floors, walls
	*****First Followup is free. After a \$50 fee will be assessed by the city*****
	Covid 19 Response
	Masks and gloves worn by all employees
	Sanitizing after each customer
	No condiments on table. single use condiments only
	Monitoring employee health. Testing required to return if sick.

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

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