Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	4/				10:25	Time out: 12:39	F	ES-9							Est. Type Risk Category Page 1 of	2_
						2-Follow U		-Complai		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE
Ed	do .	ishm Jap al A	paı	า-S	Bushi Bar/Kitche		Contac est control	t/Owner N	Name:	Ша	a d		C		✓ Number of Violations COS: 15/85	/B
100	67	I-30	R	ock	wall, TX	Orl	kin/mon	ithly	2 1		C/3		Sa	nd	Trap/3mo No No	
Ma					points in the OUT box for ea	ach numbered it	tem	Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	tch
	mpli	iance			111011	ity Items (3	1 Ollits)	viouitons		C	ompli	iance	Stat	us	uve Action not to exceed 5 days	R
O U T	N	$ \begin{array}{c cccc} N & N & C & & & \\ O & A & O & & \\ & S & & & & \\ & & & & & \\ & & & &$				R	U			o	r					
	~				Proper cooling time an	d temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					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 ter	mperature(135	°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time ar	nd temperature	:				~				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proce Hours)	dure for hot ho	olding (165	5°F in 2			~			•	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public Healt	h Control; prod	cedures &	records							Highly Susceptible Populations	
						1.6									16. Pasteurized foods used; prohibited food not offered	
					***	roved Source	I F				_				Pasteurized eggs used when required eggs cooked	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Wismettac/Ocean Group/Pacific										Chemicals				
	<				8. Food Received at prop	_	1				<				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at receip	Ol rom Contami	nation				~				Water only 18. Toxic substances properly identified, stored and used	+
3					9. Food Separated & prot preparation, storage, disp	ected, prevente	ed during f	food							Water/ Plumbing	
3					10. Food contact surfaces Sanitized at _100_ pp	s and Returnabi pm/temperature	les ; Clean e	ed and		W					19. Water from approved source; Plumbing installed; proper backflow device	T
	~				11. Proper disposition of reconditioned	returned, previ	iously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	T	N	NI	C	Prior	rity Founda	tion Ite	ms (2 Po	ints) v	riolat 0		Req	uire N	Cor	rrective Action within 10 days	
U T	I N	O	N A	C O S	Demonstration of				K	U	N	0	A	o s	Food Temperature Control/ Identification	R
	~				21. Person in charge pres and perform duties/ Certi 2					W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	_														20 D D A M 12 A M	
	~				22. Food Handler/ no una	authorized pers	ons/ perso	nnel			~				28. Proper Date Marking and disposition	
	/				22. Food Handler/ no una all Safe Water, Record	lkeeping and l Labeling	Food Pack	kage			ر د				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓ ✓				22. Food Handler/ no una all Safe Water, Record	lkeeping and l Labeling	Food Pack	kage							29. Thermometers provided, accurate, and calibrated; Chemical/	
					22. Food Handler/ no una all Safe Water, Record	lkeeping and l Labeling available; adequilable (shellsto	Food Pack	kage ure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020	1)
	✓				22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var	lkeeping and l Labeling available; adeq ilable (shellsto bood labeled th Approved l inance, Speciali	Food Pack uate pressu ck tags; pa	ure, safe urasite							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	1)
	✓				22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wit 25. Compliance with Var HACCP plan; Variance o processing methods; man	lkeeping and l Labeling available; adequilable (shellstoood labeled th Approved liance, Specialishtained for speci	Food Pack uate pressu ck tags; pa Procedure zed Proces cicialized uctions	ure, safe urasite							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	1)
	\rightarrow \right				22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wit 25. Compliance with Var HACCP plan; Variance o processing methods; man	Ikeeping and I Labeling available; adequilable (shellstoned labeled th Approved I iance, Specialiobtained for spe	Food Pack uate pressu ck tags; pa Procedure zed Proces cicialized uctions	ure, safe urasite							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	(t
	\rightarrow \right				22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wit 25. Compliance with Var HACCP plan; Variance o processing methods; man	Ikeeping and I Labeling available; adequilable (shellstone) and labeled th Approved Itiance, Specialishtained for	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under	ure, safe urasite es ss, and			\rightarrow \right				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	11)
o	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	C	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance with Var HACCP plan; Variance of processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminer in menu	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I giance, Speciali obtained for specialistic obtained f	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under e)/ Allerge Require C	ure, safe ure, safe urasite es ss, and r cooked en Label	Action	О	v v to E to E	N	N	С	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	(R
OUT	\ \ \ \	N O	N A	COS	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance with Var HACCP plan; Variance of processing methods; man Consumption of Consumer foods (Disclosure/Reminin menu) Core Items (1 Point)	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved Itiance, Specialishtained for specufacturer instrumer Advisory Advisories; rader/Buffet Plat Violations I	Food Pack uate pressu ck tags; pa Procedure zed Proces catalized uctions w or under e)/ Allerge Require C nination	ure, safe ure, safe urasite es ss, and r cooked en Label		_	v v v v to E				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point Prevention of 34. No Evidence of Insecanimals	Ikeeping and I Labeling available; adequilable (shellstooped labeled th Approved I iance, Specialiobtained for specufacturer instrumer Advisory Advisories; rader/Buffet Plat Violations I Food Contamination	Procedure zed Proces ck tags; pa Procedure zed Proces cialized uctions w or under e)/ Allerge Require C mination m, rodent/o	ure, safe ure, s		O U	v v to E to E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Remine in menu Core Items (1 Point Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I riance, Speciali riance,	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under uctions Require C nination n, rodent/c g or tobace	ure, safe ure, s		O U	v v to E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point) Prevention of 34. No Evidence of Insecanimals 35. Personal Cleanliness/	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I riance, Specialishtained for specufacturer instrumer Advisory Advisories; rader/Buffet Plat Food Contamination et contamination rely used and steply used and steply used and steply available in the contamination of the	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under uctions Require C nination n, rodent/c g or tobace	ure, safe ure, s		O U	v v to E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wit 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point Prevention of 34. No Evidence of Insecanimals 35. Personal Cleanliness/ 36. Wiping Cloths; prope	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I iance, Specialiobtained for specufacturer instrumer Advisory Advisories; rader/Buffet Plat Food Contained to contamination eating, drinking and stemination	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under uctions Require C nination n, rodent/c g or tobace	ure, safe ure, s		O U T	v v to E	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
1 1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point) Prevention of 34. No Evidence of Insecanimals 35. Personal Cleanliness/	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I iance, Specialiobtained for specufacturer instrumer Advisory Advisories; rader/Buffet Plat Food Contained to contamination eating, drinking and stemination	Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under uctions Require C nination n, rodent/c g or tobace	ure, safe ure, s		O U T	v v to E I N v	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
1 1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Remine in menu Core Items (1 Point Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; prope 37. Environmental contar 38. Approved thawing menusers.	Ikeeping and I Labeling available; adequilable (shellstoood labeled th Approved I riance, Speciali obtained for speciali obtained f	Food Pack uate pressu ck tags; pa Procedure zed Proces ceitalized uctions w or under tely/ Allerge Require C nination n, rodent/c g or tobacc tored	ure, safe ure, safe urasite es ss, and r cooked en Label Corrective other co use		O U T	V V V V V V V V V V V V V V V V V V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
1 1 1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			О	22. Food Handler/ no una all Safe Water, Record 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man Consu 26. Posting of Consumer foods (Disclosure/Reminin menu Core Items (1 Point) Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; properation of the control of th	Ikeeping and I Labeling available; adequitable (shellstoood labeled th Approved I ciance, Speciali abbtained for speciali abtained for specialistic abta	Procedure zed Proces ecialized uctions wor under e)/ Allerge Require C nination n, rodent/o g or tobace tored ls erly used, s erly used, s erly used, s erly used	r cooked en Label Corrective other co use		1	V V V V V V V V V V V V V V V V V V V	N	N	C O	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	

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: apan-Sushi Bar/Kitchen	Physical A		City/State:	II TX	License/Permit # FS-9153	Page	<u>2</u> of <u>2</u>		
<u></u>	pari Guerri Barritterieri	1007	TEMPERATURE OBSERVA		III, 17	1 0-3 133				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F		
WIC/s	callops	41	grill cold top/chicke	n 46	under counter/salmon			41		
cł	nicken/beef	41/41	shrimp/beef	48/48	crab			41		
W	/IF ambient	-5.7	2 door reach in cooler/tof	J 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/scallop	s 41	cajun salmon			40		
col	d top/shrimp	40/46	salmon/shrimp	41/41	super freezer ambient			-58		
	crawfish	40	sushi display/salmor	41	reach	in freezer ambi	ent	-5.8		
un	der/eggrolls	40	crab/salmon	41/41						
			SERVATIONS AND CORRECT	IVE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	VED AN	1D		
	Hand sink 100									
W	Leaking hand sink u	ınder cl	ose to WIC							
42	Clean floor drains/fe									
34	Flies									
35		ns low a	ınd separate (Ibuprofei	n. etc)						
W	Water in floor in WI		a σοραιαίο (ισαρίσιοι	., 0.0)						
W			strong. Use test to ve	rify 100 r	opm ble	ach				
2			in cold top. Put back i							
2		•	morning. Out less than ar				41.			
W	Hot rice on trays loaded on	top of cold	op/meat. Avoid that cooling dov	n method. L	eave rice i	in warmers until need	ed.			
10	Dishwasher not ser	nsitizing	Will use 3 comp sink	until rep	aired.					
	3 comp sink 110. V		•	_						
W	Grill cold top to be	epaired	Or verify cold holding	at 41 wh	nen not	holding hot rice				
36	Store wiping cloths	in Sani	buckets							
	Tea/soda nozzles V	VRS dai	ly							
9	Store raw eggs low	and sep	parate in coolers. Not	ver read	y to eat	foods				
	sushi hand sink 100+.									
	Saran on rice roller	s chang	ed every 4 hours							
	Sushi rice logs curr									
40	Always use a handled scoop in bulk foods. No styrofoam.									
42	Clean in/around/on equipment									
45	Clean under equipr									
*****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									
Do		e health	n. Testing required to r	eturn if s	ck.	Tidos Dossess Is Class /	O			
Received (signature)				li		Title: Person In Charge/ Owner Manager				
Inspected (signature)	Alom Ali Chvisty C	ovte	Christy			Samples: Y N #				