

Retail Food Establishment Inspection Report

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

Date: 8/22/2023	Time in: 10:40	Time out: 12:35	License/Permit # need current/to post	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	
Establishment Name: EdoJapan Sushi Bar, Kitchen & Hibachi			Contact/Owner Name: Jenna Jung		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A	
Physical Address: 1067 I-30 Rockwall, TX			Pest control : GoEco/7-28-2023		Hood PDC/7-2023		Grease trap : Alpine/8-8-2023/2000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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

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					
	✓						✓				
	✓					Physical Facilities					
1							1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	1						✓				
	1						✓				

1st followup is free. Any additional followups will result in \$50 fee.

Retail Food Establishment Inspection Report

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	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: EdoJapan Sushi Bar, Kitchen & Hibachi	Physical Address: 1067 I-30	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/steak	41	calamari	41	clear soup/miso soup	168/173
shrimp/chicken	41/41	raw chicken	41	2 door cooler/tofu	41
tomatoes	41	raw shrimp	41	under counter freezer/ambient	11
WIF ambient	6	under/raw shrimp	41	under counter cooler/salmon	41
under counter cooler/eggrolls	41	chicken	41	cold top/crab/squid	41/41
shrimp/crab	41/41	left side cooler/sprouts	41	sushi display/salmon	40
middle cold top/shrimp	41	beef	41	tuna/under-tuna	41/41
soft shell crab	41-51	chicken cooked	110	tuna display/crab/under-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 109F equipped. Need to post employee health poster
	Sani bucket 100 ppm chlorine sanitizer
2	Discarded soft shell crab from previous night/discussed to store in deep metal pan with ice to cold hold all pieced of crab at 41F
27	Chicken cooked 30 minutes prior/should be cooled in WIC/avoid placing in cold top/not meant to rapid cool
	Cold tops are meant to hold Temp, not cool hot foods/2 hours to 70F then 4 hours to 41F or below
	COS by placing in WIC/still within time to cool down
	Dishwasher sanitizing at 100ppm chlorine
45	Need to clean floor drains
39	Avoid storing knives between equipment
42	Need to clean in/around/on equipment
	3 comp sink 129F
45	Need to clean walls behind 3 comp sink/some mold
	Drink hand sink 108F
	Sushi hand sink 100F equipped
W	One sushi sanitizer bucket not setup/ COS to 100ppm chlorine. Other bucket setup correctly
40	Need to change foil daily in sushi toaster oven
42	Need to clean handles, etc of coolers, equipment
	Sushi rice TPHC logs kept/current
	Saran on rice rollers changed at least every 4 hours
36	Need to store wiping cloths in sani buckets especially in sushi bar
	RRs at 100+F equipped
45	Need to clean ceiling tiles/floors in kitchen
45	Maintenance to walls in kitchen
	reach in freezer ambient-11, white freezer ambient-50

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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