Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/16/2023		2	Time in:	Time out:		License/Permit # Est. Type Risk Category						Est. Type Risk Category Page 1 of 2	2_			
2/16/2023 1:00 1:50 FS-9							_	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: EdoJapan Main Bar Contact/Owner Na Jenna Jung							vner Nan							* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 1067 E I-30 Rockwall, TX Pest control: w/main insp							١	Hood Grease trap: Follow-up: Yes W/main insp W/main insp						7/93/A		
Ma					Status: Out = not in core points in the OUT box for Prio	each numbered			a che	ckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	Compliance Status O I N N C Time and Temperature for Food Safety					R	1		Compliance Status O I N N C U N O A O			Employee Health	R			
Ť	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T				Š	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				
							~		eyes, nose, and mouth							
	3. Proper Hot Holding temperature(135°F)					14 Hands cleaned and properly washed/Glove					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)			n 2			~				15. No bare hand contact with ready to eat foods or approved					
Hours)			lth Control and		1.							alternate method properly followed (APPROVED Y. N.)				
	•				6. Time as a Public Hea	aun Control; pre	ocedures & reco	orus							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					•	proved Source					•				Pasteurized eggs used when required no eggs used in bar except for food from kitchen	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				in							Chemicals				
	<u> </u>			8. Food Received at pro	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				Protection from Contamination					3					water only 18. Toxic substances properly identified, stored and used		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 100	es and Returnat ppm/temperatur	bles ; Cleaned ar	nd			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, prev	viously served o	r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Found:	ation Items (2 Doint	s) vi	olat	ions	Rea	uire	Cor	rrective Action within 10 days	
							ation Items (Z FOIII	$s_j v_i$			ncy	шис	CUI	recuve Acuon wunun 10 aays	
O U T	I N	N O	N A	C O S	Demonstration	Ü	e/ Personnel	R	_	O U T	_	N O	N A	C O S	Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pro and perform duties/ Cer	esent, demonstr	e/ Personnel	R	_	O U	I	N	N	C 0		R
	N	N O		О	21. Person in charge pro	esent, demonstr rtified Food Ma	e/ Personnel ration of knowle	edge,	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
	N V	N O		О	21. Person in charge prand perform duties/ Cer 3	esent, demonstr rtified Food Ma nauthorized per	e/ Personnel ration of knowle anager/ Posted rsons/ personnel	edge,	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N V	N O		О	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no ur	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling	e/ Personnel ration of knowle anager/ Posted rsons/ personnel	edge,	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R
	N /	N O		О	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no un Safe Water, Recon	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec	e/ Personnel ration of knowle anager/ Posted rsons/ personnel Food Package quate pressure, s	Radge,	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	v v	NO		О	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water 24. Required records av	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special	e/ Personnel ration of knowle anager/ Posted rsons/ personnel Food Package quate pressure, s ock tags; parasit Procedures lized Process, ar pecialized	rafe e	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R
	N V	NO		О	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no unsuper Safe Water, Reconsistence of the Safe Water, Reconsistence of the Safe Water of the Safe Water, Reconsistence of th	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special	ration of knowle anager/ Posted rsons/ personnel I Food Package quate pressure, s ock tags; parasit I Procedures lized Process, ar occialized ructions	rafe e	_	O U	I N V	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
	N V	NO		О	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no unsuper Safe Water, Reconsistence of the Safe Water, Reconsistence of the Safe Water of the Safe Water, Reconsistence of th	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasit Procedures lized Process, are pecialized ructions y aw or under coo	afe e	_	O U T	I N V	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
О О	N V V V	N	A	O S	21. Person in charge property and perform duties/ Cer 3 22. Food Handler/ no understand the second series of the second second series of the second second series of the second second series of the second s	esent, demonstructified Food Manauthorized per rdkeeping and Labeling ravailable; adectailable (shellstor Food labeled with Approved ariance, Special erobtained for spenufacturer instructurer instruct	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasit Procedures lized Process, are pecialized ructions Ty aw or under coodate)/ Allergen La	rafe e did dibel	tion	Not o	I N V V V to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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
	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no understanding the safe Water, Reconsisted and Cold Water 24. Required records and destruction); Packaged Conformance with Verification of Consisted and Cols Posting of Consumer foods (Disclosure/Remission) Core Items (1 Point Prevention of Consumer Core Items (1 Point	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr sumer Advisor er Advisories; rainder/Buffet Pla	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Safe e Multiple Safe Red Safe R	tion	2	I N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge property and perform duties/ Cer 3 22. Food Handler/ no understand the second series of the second second series of the second second series of the second second series of the second s	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr sumer Advisories; ra inder/Buffet Pla at) Violations of Food Containect contamination	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, so ock tags; parasit Procedures lized Process, ar pecialized ructions y aw or under coodate)/ Allergen Later Require Corrections require Correction, rodent/other	Redge, Rade	tion	2	I N V V V to E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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)	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge properties of the processing methods; may be considered as a considered a	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved ariance, Special obtained for sp anufacturer instr sumer Advisories; rainder/Buffet Pla nt) Violations of Food Contained ect contaminations/eating, drinking	ration of knowled anager/ Posted enager/ Posted enager enag	Redge, Rade	tion	2	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge property and perform duties/ Cer 3 22. Food Handler/ no understand the second	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellste Food labeled with Approved ariance, Special obtained for sp anufacturer instr sumer Advisor er Advisories; rainder/Buffet Pla nt) Violations of Food Containect contaminations/eating, drinking perly used and s	ration of knowled anager/ Posted enager/ Posted enager enag	Redge, Rade	tion	2	I N	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge properties and perform duties / Cer 3 22. Food Handler / no understand the safe Water, Reconsisted and Cold Water 24. Required records and destruction); Packaged Conformance von 25. Compliance with Von HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminer Core Items (1 Poins Prevention of Sanimals 35. Personal Cleanlines 36. Wiping Cloths; properties of Sanimals 36. Wiping Cloths; properties 22. Food Handler Processing Prevention of Sanimals 36. Wiping Cloths; properties 34. Wiping Cloths; properties 36. Wiping Cl	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr sumer Advisor er Advisories; rainder/Buffet Pla nt) Violations of Food Containect contamination s/eating, drinking perly used and se amination	ration of knowled anager/ Posted enager/ Posted enager enag	Redge, Rade	tion	2	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no under the second	esent, demonstr rtified Food Ma nauthorized per rdkeeping and Labeling r available; adec vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr sumer Advisor er Advisories; rainder/Buffet Pla nt) Violations of Food Containect contamination s/eating, drinking perly used and se amination	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Rade	tion	2	I N V V to E I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge proper and perform duties/ Cer 3 22. Food Handler/ no under the second	esent, demonstrictified Food Manauthorized per rdkeeping and Labeling r available; adectable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instructurer	ration of knowle anager/ Posted resons/ personnel resons resons/ personnel resons resons/ personnel resons ressent resons resons resons resons resons resons resons resons res	Redge, Safe e Individual safe Redge, Redge	tion	2	I N V V to E I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023 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 28. Proper Date Marking and disposition 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) Tenna Tung	Jenna Jung	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
EdoJ	lapan Main Bar	1067	E I-30		Rockwa	all, TX	FS-9152					
Item/Loc	eation	Temp F	TEMPERA' Item/Location	TURE OBSERVAT	TIONS Temp F	Item/Loca	tion	Temp F				
	*****	_	Item/Location		Temp F	Item/Loca	шон	Temp I				
white	freezer ambient	6										
	bar cooler	34										
_	oar cooler	40										
	bar cooler	35										
	bar cooler	36										
		OI	SERVATIONS A	AND CORRECTI	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES	TABLISHMI	ENT HAS BEEN MA	ADE. YOUR ATTENT	TON IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	ERVED AND				
rumber	NOTED BELOW:	th acan	and nanar	tavvala								
	Hand sink 100 F wi				,							
42	Dishwasher sanitizi											
32	Need to clean prep Need to provide prof			(mouth parts	c) from r	ucty cho	lyos in boor or	volor				
32			_	s (mount parts	5) 1101111	usty sile	ives in beer co	JOIEI				
	Alcohol bottles covered nightly New drainable bar mats. Good											
42	Need to clean surfa			hottles etc								
18	In office area, store			•	ot over d	Irinks a	to					
18												
45	Sani bucket setup too strong. COS to 100 ppm chlorine sanitizer To Clean under sinks, floors											
70	To Clean under sinks, floors											
Received (signature)	·		Print:		1		Title: Person In Charg	ge/ Owner				
	Venna Vung		J	lenna J	lung		Owner					
Inspected (signature)			Print:									
, , ,,	CMUSTY COV	tez, T	KS C	Christy Co	ortez,	KS	Samples: Y N	# collected				