Date: Time in: Time out: License/Permit #											spe	ecti	Allergy policy Vomit clean up Employee health				
Date: Time in: Time out: License/Point 2/8/2024 1:25 2:00 FS-9													Est. Type Risk Category Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🚺 3-Complai						int		_	nves	stiga	ntior	1	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner N EdoJapan Main Bar Jenna Jung						j							* Number of Repeat Violations: Vumber of Violations COS: e trap: Follow.up: Vas	Δ			
Physical Address: 1067 E I-30 Rockwall, TX Pest control : see main insp								Hoo /a	od				e trap : Follow-up: Yes I 10/90/	17			
М						$\mathbf{O} = \mathbf{n}$ $\mathbf{O}' = \mathbf{n}$							oplicable $COS = corrected on site R = repeat violation W-Watco ox for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	h			
	ompli				Priority Items (3 Points) violation			Im		iate	Cor	rect	· · · · ·				
O U	I N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	ľ	0 U		N O	N A	C O	Employee Health	R			
Т	~			S	1. Proper cooling time and temperature			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
_					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 temperature(135°F)	Ш							Preventing Contamination by Hands				
L	~				 4. Proper cooking time and temperature 5. Proper reheating precedure for bot holding (165°E in 2) 		ļ		~				14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)				
╞	~				6. Time as a Public Health Control; procedures & records	\uparrow							Highly Susceptible Populations				
	Approved Source						ľ		~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
-			8. Food Received at proper temperature					T					17. Food additives; approved and properly stored; Washing Fruits				
	•								~				& Vegetables 18. Toxic substances properly identified, stored and used				
		Protection from Contamination 9. Food Separated & protected, prevented during food					•	3									
	~				preparation, storage, display, and tasting								Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature		✓ 19. Water from approved source; Plumbin backflow device					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	C	Priority Foundation Items (2 Po	pints) R) vio	0	Ι	Ν	Ν	С		R			
U T	N •	0	A	O S	Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3		-	U T	N <hr/> <hr/> <hr< td=""><td>0</td><td>A</td><td>O S</td><td>Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</td><td></td></hr<>	0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
⊢	~				22. Food Handler/ no unauthorized persons/ personnel	+	-		~				28. Proper Date Marking and disposition	-			
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
L	~						-					Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		~ ~						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024				
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~	-			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
	<u> </u>				Consumer Advisory		╞		~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		-	2			_		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	R Actio	on N	Not 1	to Ex	xcee N	ed 90 N) Da C	tys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
	~				34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating_drinking_or_tobacco_use				~				41.Original container labeling (Bulk Food)				
┝	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored		+				Physical Facilities 42. Non-Food Contact surfaces clean						
1.4	~				37. Environmental contamination	+	-	1					43. Adequate ventilation and lighting; designated areas used	╞			
VV	1				37. Environmental contamination 38. Approved thawing method		╞		 				44. Garbage and Refuse properly disposed; facilities maintained	-			
1									~					1			
	~				Proper Use of Utansils			1					45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried & handled/ In use utensils; properly used		-	1	~				45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean	-			
	~ ~ ~				L		-	1	~ ~					-			

Received by: (signature) Alom Ali	Print: Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: EdoJapan Main Bar		Physical A 1067	E I-30	City/State: Rockwa	all, TX	License/Permit # FS-9152	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	tion	Temp				
	freezer ambient	2									
bar cooler		37									
	bar cooler	36									
Item			SERVATIONS AND CORRECT			IE CONDITIONS OBSE	RVED AND				
Number	NOTED BELOW:										
	Hand sink 100+F equipped										
42	3 comp sink 110+F Time to defrost whit	e freeze	er/clean inside								
18				le 3 comr	os sink						
18	8 Sanitizer bucket setup too strong. COS to 100ppm chlorine										
	0/33 Dishwasher not sanitizing at minimum 50ppm. Will use kitchen dishwasher until repaired.										
42			r/sticky, some minor fo			•					
45	To clean floors und	er bar									
Alcohol bottles covered nightly Discussed using hand sink for hand washing only/using other sink for dump sink Good cleaning needed for under bar, shelves, etc											
Received (signature)	^{by:} Alom Ali		Alom A	li		Title: Person In Charg					
Inspected (signature)		tez, 1	RS Christy C	cortez,		Samples: Y N	# collected				
Form EH-06	6 (Revised 09-2015)										