

# Retail Food Establishment Inspection Report

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

Date: <b>8/4/2022</b>	Time in: <b>12:35</b>	Time out: <b>1:03</b>	License/Permit # <b>FS-9152</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
--------------------------	--------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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: <b>EdoJapan Main Bar</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1067 I-30 Rockwall, TX</b>	Pest control : w/main report	Hood w/main report	Grease trap : w/main report	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					
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
✓					1. Proper cooling time and temperature					
✓					2. Proper Cold Holding temperature(41°F/ 45°F)					
✓					3. Proper Hot Holding temperature(135°F)					
✓					4. Proper cooking time and temperature					
✓					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
✓					6. Time as a Public Health Control; procedures & records					
Approved Source										
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					
✓					8. Food Received at proper temperature					
Protection from Contamination										
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					
✓					11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					R
✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>					
✓					22. Food Handler/ no unauthorized persons/ personnel					
Safe Water, Recordkeeping and Food Package Labeling										
✓					23. Hot and Cold Water available; adequate pressure, safe					
✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
Conformance with Approved Procedures										
✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
Consumer Advisory										
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination					R
1					34. No Evidence of Insect contamination, rodent/other animals					
✓					35. Personal Cleanliness/eating, drinking or tobacco use					
✓					36. Wiping Cloths; properly used and stored					
1					37. Environmental contamination					
✓					38. Approved thawing method					
Proper Use of Utensils										
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
✓					40. Single-service & single-use articles; properly stored and used					

Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Employee Health					R
✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands										
✓					14. Hands cleaned and properly washed/ Gloves used properly					
✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
Highly Susceptible Populations										
✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Chemicals										
✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
✓					18. Toxic substances properly identified, stored and used					
Water/ Plumbing										
3					19. Water from approved source; Plumbing installed; proper backflow device					
✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					

Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification					R
✓					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) <b>12/31/2022</b>					
Utensils, Equipment, and Vending										
W					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					

