Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/4/2022			വ	2	Time in:	Time out: 1:03		License/Po				Est. Type Risk Category Page 1 of 2	<u>, </u>			
8/4/2022 12:35 1:03 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E				
Establishment Name: EdoJapan Main Bar Contact/Owner N													* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 1067 I-30 Rockwall, TX Pest control: w/main report							Hood Grease tw/main					re trap : Follow-up: Yes V 6/94/A	6/94/A			
M					Out = not in core points in the OUT box for	each numbered i		Mark '		eckm	ark in	appı	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
О	Compliance Status O I I N N C Time and Temperature for Food Safety					R	C	Compliance Status O I N N C		us C						
U T	N O A O Time and Temperature for Food Safety						T		0	A	o s	Employee Health 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)							Preventing Contamination by Hands								
	4. Proper cooking time and temperature						~				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			6. Time as a Public Hea	Health Control; procedures & records									Highly Susceptible Populations		
					Арр	proved Source					~				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 pro	per temperature	re								17. Food additives; approved and properly stored; Washing Fruits	
		Protection from Contamination						~				& Vegetables 18. Toxic substances properly identified, stored and used				
	/			Pood Separated & protected, prevented during food preparation, storage, display, and tasting				food					Water/ Plumbing			
	\				10. Food contact surface Sanitized at _200_			ned and		3				-	19. Water from approved source; Plumbing installed; proper backflow device	
-					11. Proper disposition o			ved or		F				i	20. Approved Sewage/Wastewater Disposal System, proper	
L	_				reconditioned										disposal	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: EdoJapan Main Bar<	Physical A		City/State: Rockwa	all TY	License/Permit #	Page of							
Luosapan Main Dai \	1007		E OBSERVATIONS	all, 17									
Item/Location	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F							
bar cooler/ambient	38												
bar cooler	32												
_				1									
bar cooler	37												
bar cooler	39												
bar cooler	37												
Item AN INSPECTION OF YOUR E			CORRECTIVE ACTIO										
Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
Hand sink with soa	p and p	aper towels. V	Vater at 100+F										
Dishwasher 100 pp	om chlor	ine sanitizer											
3 comp sink 110 F													
		100 ppm chlorine sanitizer											
37/45 Move old shelving		n equipment to	better clean										
45 Clean under equip	ment												
45 Clean floor drains	vared o	t night											
Alchohol bottles co			/ replace gasket /	or replac	se faucet								
34 Some fruit flies. El			replace gasker	л теріас	be laucet								
Sleeved straws, co													
Citrus/garnish tray													
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D : 11					mu n								
Received by: (signature)		Print:	nm Λli		Title: Person In Charge/ Owner								
Transacted by		AlC	om Ali		Manage	<u>} [</u>							
Alom Ali Inspected by: (signature) Christy Con	rton,		risty Cortez,	Rς									
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