## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/22/2023		23	12:35	Time out: <b>1:20</b>	FS-9							Est. Type Risk Category Page 1 of 2	<u>-</u>		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-	-Inve	stiga	5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	E				
EdoJapan Main Bar Jenna Jung Physical Address: Pest control:							ıg	Hood Grease trap: Follow-up: Yes					e trap : Follow-un: Yes 7	١	
1067 I-30 Rockwall, TX w/kitchen insp							NO = not			chen insp No No	1.				
	ark t	he ap	prop	riate	points in the OUT box for	each numbered i	item Mar		eckm ire In	ark in nmea	appr liate	opria <i>Cor</i>	te bo recti	pplicable 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
O U	Compliance Status    O				R	O I N N C U N O A O			N	С	Employee Health				
Т		S (F = degrees Fahrenheit)  1. Proper cooling time and temperature				Т				S	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	
	~				2. Proper Cold Holding temperature(41°F/45°F)					~				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 Health Co			6. Time as a Public Hea	alth Control; pro	Control; procedures & records						Highly Susceptible Populations			
					Approved 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	pper temperature	e			_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection from Contamination					~				18. Toxic substances properly identified, stored and used		
	~	9. Food Separated & protected, prevented during food						1				Water/Plumbing			
	•			preparation, storage, display, and tasting  Water/ Plumbing  10. Food contact surfaces and Returnables ; Cleaned and  19. Water from approved source; Plumbing inst					19. Water from approved source; Plumbing installed; proper						
3					Sanitized at 100	ppm/temperatur	re			~				backflow device	
	~				11. Proper disposition o reconditioned	of returned, prev	viously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founds			<del>-</del>	tions	n				_
0	т	NI	N	C		officy Founda	ation Items (2 I		_	_	_		_	rrective Action within 10 days	D
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		N O		О	Demonstration  21. Person in charge pro and perform duties/ Cer	of Knowledge	e/ Personnel	R	O U	I	N	N	C O		R
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1st followup is free. Any additional followups will result in a \$50 fee.

## **Retail Food Establishment Inspection Report**

Received by: (signature) Alom Ali	Print: Alom Ali	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:
Form FH-06 (Revised 09-2015)		

Establishment Name: EdoJapan Main Ba	r Physical A	Address: I-30	City/State: Rockwa	all, TX	License/Permit # FS-9152	Page <u>2</u> of <u>2</u>						
Item/Location	Т Е		OBSERVATIONS	14/1	4°	T 1						
	Temp F	Item/Location	Temp F	Item/Loca	uon	Temp I						
bar cooler	34											
bar cooler	35											
bar cooler	36											
	OI	SSERVATIONS AND	CORRECTIVE ACTIO	NS								
Item AN INSPECTION OF YOU NOTED BELOW:	OUR ESTABLISHME	ENT HAS BEEN MADE. Y	OUR ATTENTION IS DIR	ECTED TO TI	HE CONDITIONS OBSE	ERVED AND						
Hand sink 100	+F equipped	 h										
			y for hand washi	ng								
			or hand washing									
3 comp sink 11	0+F			-								
45 Need to clean t												
45 Need to clean v												
42/ 10 Need to clean I			parts of mugs ar	nd glass	es) and under	ſ						
	Need to clean shelves/under matting  To clean and organize to go items, condiments/containers, etc											
			ients/containers	, etc								
	To go sink 100+F equipped in office Chemicals stored low and separate in office. good.											
42 Need to clean		•										
Received by:		Print:			Title: Person In Charg	ge/ Owner						
(signature) Alom Ali		Alc	m Ali		Manage	r						
Inspected by:		Print:			<u> </u>							
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