

Retail Food Establishment Inspection Report

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

Date: 2/16/2023	Time in: 11:10	Time out: 1:00	License/Permit # to post current/Vicky to resend	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: EdoJapan Sushi Bar, Kitchen & Hibachi	Contact/Owner Name: Jenna Jung	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 1067 E I-30 Rockwall, TX	Pest control : GoEco/1-24-2023/monthly	Hood PDC/12-2022	Grease trap : Alpine/2-10-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
3							✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						W					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
1						Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Received by: (signature) <i>Jenna Jung</i>	Print: Jenna Jung	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: EdoJapan Sushi Bar, Kitchen & Hibachi	Physical Address: 1067 E I-30	City/State: Rockwall, TX	License/Permit # to post current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/shrimp rolls	41	sprouts	41	pork	41
wanton	41	under/sauce	41	WIF ambient	6
middle cold top/scallops	41	soup pot/soup	131	sushi cold top/whipped topping	42
shrimp/chicken	41/41	soup	117	cold top/squid/crawfish/cram cheese	39/40/41
fish balls	41	2 door salad reach in cooler/tofu	40	under counter freezer ambient	16
under/corn	41	cut leafy greens	37	under counter cooler/chili sauce for reference	41
fried chicken	41	WIC/raw chicken	41	left under counter cooler/crab/crab	41/41
cold top/cooked chicken	41	raw beef/beef	41/41	left side sushi display/ crab/white fish	41/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink by WIC 100+F with soap and paper towels
W	Watch dented cans
35	Store employee items low and separate/not over food products or food contact itmes
W	Store hand soap low and separate in dry storage
	Prep hand sink 100+F with soap and paper towels
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Sani buckets setup to 100 ppm chlorine sanitizer
	3 comp sink 120 F
39	Avoid storing knives between equipment. Store instead in a cleanable area
	New clean dish rack/free of rust
5	Soup must be reheated to 165+ first on stove before placing in hot holding devices. COS to 165+F on stove.
45	Some missing grout in kitchen/food debris
42	Need to Clean outside of flour containers, kitchen equipment like soup hot pots
45	Clean floors drains/food debris
	Sushi hand sink 100F with soap and paper towels
	Fried crawfish and shrimp under heat lamp/small amounts only enough for an hour
36	Store wiping cloths in sani buckets, not on prep areas
	Sushi sani buckets at 100 ppm chlorine sanitizer
	Sushi rice logs current/TPHC to discard at 4 hours
	Saran on sushi rollers changed at least every 4 hours
	Knives, utensils to be WRS at least every 4 hours
40	Change foil in toaster ovens daily
42	Need to clean outside of toaster ovens in sushi bar
	in storage area, reach in freezer ambient-13, white super freezer -60

Received by: (signature) <i>Jenna Jung</i>	Print: Jenna Jung	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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