Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/6/2023			Time in:	Time out:			e/Permit #							Est. Type	Risk Category	Page 1	of 2		
					10:45	1:03				_				_	current				
		ishme			tion: 1-Routine e:	2-Follow U	Contact/C	C <mark>omplai</mark> t Owner N		4-	Inve	stiga	tion		5-CO/Const * Number of	ruction Repeat Violat	6-Other ions:	TOTAL/S	SCORE
-					chi & Sushi Main		Joey A	hn	1	**						f Violations CO		22/7	8/C
		al Ad -30 F			all, TX	Gol	est control : Eco/12-28-20	022/mor	ithly	Hoo PDC/8	od 3-2022	/6mo	Alp	ease ine/	e trap : /10-14-2022/750		Follow-up: Yes ✓ No ☐		0,0
Ma					tatus: Out = not in cor points in the OUT box for	прпансс	compliance		= not o						oplicable COS =	corrected on s	ite \mathbf{R} = repeat vio	lation W-	Watch
										re In	nmed	iate	Corr	recti	ive Action not to				
О	I	N O	N	C O	Time and Tem	perature for F	ood Safety		R	O		iance N O	Stat N A	С		F1-	TY14b		R
T T	N		A	s	(F = de 1. Proper cooling time a	egrees Fahrenhe	-			T		0	A	o s	12 Management	•	ees and conditional	employees:	
	~				1. I Toper cooming time a	ina temperature					~				knowledge, resp			employees,	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)										d exclusion; No dis	charge from	
	~				2 D H. H. H. H.	(125)	(015)				_				eyes, nose, and				
	~				3. Proper Hot Holding to												tamination by Han		
		~			4. Proper cooking time a			3: 0			~				l aloves us	sedî	y washed/ Gloves u		
		~			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F	r in 2			~						ready to eat foods o wed (APPROVED		.)
	~				6. Time as a Public Heal	lth Control; pro	cedures & re	ecords								Highly Susce	ptible Populations		
	L												Ī		16. Pasteurized f	oods used; pro	hibited food not of	fered	
					•••	proved Source					~				Pasteurized eggs		quired		
	,				7. Food and ice obtained good condition, safe, and			d in								Ch	emicals		
	•				destruction											Cii	emicais		
	/				8. Food Received at pro	•	•				<				17. Food additiv& Vegetables	es; approved a	nd properly stored;	Washing Fru	iits
					check at recei					_	Ě				water or	nces properly i	dentified, stored an	d used	
					9. Food Separated & pro	from Contami		od		3									
	~				preparation, storage, dis											Water	/ Plumbing		
3					10. Food contact surface Sanitized at 100 p	es and Returnab ppm/temperatur	oles; Cleaned re	and			_			+	19. Water from a backflow device		e; Plumbing install	ed; proper	
					11. Proper disposition of	f returned, previ	riously served	or						İ	20. Approved Se	wage/Wastew	ater Disposal Syste	m, proper	
	~				reconditioned disca	arded				3					disposal	-			
0	I	N	N	С	Pric	ority Founda	ation Items	s (2 Poi	nts) v	iolat O	_	Req	uire N	Cor	rrective Action w	ithin 10 days			R
U T	N	o	A	o s	Demonstration				K	U	N	0	A	o s	Food	Temperature	Control/ Identific	ation	K
	~				21. Person in charge pre and perform duties/ Cert	esent, demonstra tified Food Mar	ation of know nager/ Posted	vledge, l			~				27. Proper coolii Maintain Produc	C	d; Equipment Ade	quate to	
	~				22. Food Handler/ no un	nauthorized pers	sons/ personn	el			~				28. Proper Date	Marking and d	isposition		
										-									
					Safe Water, Recor		Food Packag	ge			~						curate, and calibrat	ed; Chemica	I/
						Labeling					~				Thermal test stri	ips			I/
	~				23. Hot and Cold Water	Labeling available; adeq	quate pressure	e, safe			'				Thermal test string digital Permit I	Requirement,	Prerequisite for O	peration	
	V					Labeling available; adeq	quate pressure	e, safe		2					Thermal test stricted digital Permit I 30. Food Estable	Requirement, ishment Pern	Prerequisite for O	peration port sign pos	
					23. Hot and Cold Water 24. Required records avidestruction); Packaged F	Labeling available; adeq ailable (shellsto Food labeled with Approved	quate pressure	site		2					Thermal test stricted digital Permit I 30. Food Estable need current U	Requirement, ishment Pern (**) (Tent/202) (Tensils, Equip	Prerequisite for Onit (Current/inspress displayed onent, and Vendin	peration port sign pos	
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Retail Food Establishment Inspection Report

Received by: (signature) Joey Ahn	Joey Ahn	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddress.	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
	a Hibachi & Sushi Main Kitchen	716 I-		Rockwa	all, TX	FS-0001793	001793 Fage 2 of 2		
			TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F		
cnicken/crawiisn		40/41	glass front cooler/noodles	41					
und	er/raw chicken	40/41	rice	41					
under	counter freezer/ambient	-1	soup pots/soup	168					
WIC	/noodles/noodles	41/41	soup/soup/soup	166/171/169					
rice	/rice/rice/rice	42/42/41/42	rice cooker/rice	198					
raw	beef/raw shrimp	40/41	2 door glass cooler/tofu	41					
2 doo	r glass cooler/salmon	41	under counter freezer ambien	6					
raw	chicken/shrimp	41/41	WIF ambient	9					
The	- 		SERVATIONS AND CORRECTI				•		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED AND		
	Back hand sink nea	r frvers	100+F with soap and p	aper tow	els.				
42/37	Need to clean hand			apor tori	0.0.				
42			eplace missing filter						
			ood. During repairs by technic	ian suppr	ession ch	emicals were releas	ed		
37	_		new oil in fryers. To go containe						
36			s/dirty with food debris/store wip						
10		•		ing ciotins ii	1 Sarii Duci	tets, flot off prep cou			
			nd spices on cook line	roope to l	oo oloon	ad/aculd attract n	ooto		
	_		uipment/food debris and g				esis		
			cook line cold top/expo			ot cleanable			
42			ves under prep areas. I						
35			nd separate throughout/						
18	-		Il over 100 ppm chlorine san			-	zer		
	•		ners, sauce buckets, sh						
			s/store clean/store wipi	ng cloths	s in san	buckets after u	ise		
45	Need to clean floors								
			rt/need to clean cart an						
40		face und	er counter prep tables.	Discard of	cardboa	rd as not cleana	ble		
	3 comp sink 100 F								
10			ink, must do final step o						
10			lorine sanitizer. Changed sani buc						
			in around dish landings, an				ains		
18	Store chemicals lov	v and se	parate/not over food co	ntact ite	ms. La	abel all spray			
32	•								
32	Rusty shelves throu	ıghout							
20	· · · · · · · · · · · · · · · · · · ·								
42/32	To Clean under hiba	ichi table	es and grills/watch condi	ion of wo	ood as c	ould be a fire ha	ızard		
30	Discussed with owner	er of nee	d to process and acquire	new he	alth perr	nit. He will do t	oday.		
n · ·			n.		Т	ma n v a	0		
Received (signature)	Toeu Ahn		Joey Al	าท		Title: Person In Charge/	Owner		
Inspected	d by:		Print:						
(signature)	Joey Ahn this Christy Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collected		
	6 (Revised 09-2015)								