

Retail Food Establishment Inspection Report

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|-------------------------------------|-----------------|
| <input checked="" type="checkbox"/> | First aid kit |
| <input checked="" type="checkbox"/> | Allergy policy |
| <input checked="" type="checkbox"/> | Vomit clean up |
| <input checked="" type="checkbox"/> | Employee health |

| | | | | | | |
|--------------------------|--------------------------|--------------------------|--|-----------|---------------|---------------------------|
| Date: 1/6/2023 | Time in: 10:45 | Time out: 1:03 | License/Permit # FS-0001793/need current | 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: Edohana Hibachi & Sushi Main Kitchen | Contact/Owner Name: Joey Ahn | * Number of Repeat Violations: _____ | 22/78/C |
| | | ✓ Number of Violations COS: _____ | |

| | | | | |
|---|--|------------------------|---|---|
| Physical Address: 716 I-30 Rockwall, TX | Pest control : GoEco/12-28-2022/monthly | Hood PDC/8-2022/6mo | Grease trap : Alpine/10-14-2022/750gal/3mo | 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 | | | | | |
|---|----|----|----|-----|---|--|----|----|----|-----|---|
| 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 | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| Approved Source | | | | | | | ✓ | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Protection from Contamination | | | | | | 3 | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 3 | | | | | | | ✓ | | | | |
| | ✓ | | | | | 3 | | | | | |

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 | | | | | |
| | ✓ | | | | | 2 | | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Consumer Advisory | | | | | | 2 | | | | | |
| | ✓ | | | | | 2 | | | | | |

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 | | | | | | | ✓ | | | | |
| 1 | | | | | | Physical Facilities | | | | | |
| 1 | | | | | | 1 | | | | | |
| 1 | | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1 | | | | | | | ✓ | | | | |

Retail Food Establishment Inspection Report

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|--|----------------------------------|--|
| Received by: (signature) <i>Joey Ahn</i> | Print: Joey Ahn | 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)

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|---|-------------------------------|-----------------------------|--------------------------------|-------------|
| Establishment Name: Edohana Hibachi & Sushi Main Kitchen | Physical Address: 716 I-30 | City/State: Rockwall, TX | License/Permit # FS-0001793 | Page 2 of 2 |
|---|-------------------------------|-----------------------------|--------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|-------------------------------|-------------|-------------------------------|-------------|---------------|--------|
| cold top/raw chicken/crawfish | 40/41 | glass front cooler/noodles | 41 | | |
| under/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 door glass cooler/salmon | 41 | under counter freezer ambient | 6 | | |
| raw chicken/shrimp | 41/41 | WIF ambient | 9 | | |

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: |
|-------------|--|
| | Back hand sink near fryers 100+F with soap and paper towels. |
| 42/37 | Need to clean hand sink, walls behind fryers |
| 42 | Need to Clean hood vent, replace missing filter |
| | There was a issue with gas/vent hood. During repairs by technician, suppression chemicals were released |
| 37 | Cooking was stopped, area cleaned, new oil in fryers. To go containers discarded. Need to further clean walls, etc |
| 36 | Avoid using wiping cloths to line pans/dirty with food debris/store wiping cloths in sani buckets, not on prep counters |
| 10 | Need to Clean lids to oils and spices on cook line |
| 42/34 | Need thorough cleaning of equipment/food debris and grease to be cleaned/could attract pests |
| 32/45 | Need to replace handle on cook line cold top/exposed styrofoam/not cleanable |
| 42 | Lots of food debris on shelves under prep areas. Need to clean |
| 35 | Store employee drinks low and separate throughout/avoid storing drinks over prep areas |
| 18 | Sani bucket set up too strong/ well over 100 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer |
| 42/10 | Need to clean spice containers, sauce buckets, shelves throughout |
| 42/36 | Need to Clean hibachi carts/store clean/store wiping cloths in sani buckets after use |
| 45 | Need to clean floors in WIF/under shelves |
| 32/42 | Exposed wood on metal cart/need to clean cart and seal wood |
| 40 | Use a cleanable surface under counter prep tables. Discard cardboard as not cleanable |
| | 3 comp sink 100 F |
| 10 | If warewashing in 3 comp sink, must do final step of sanitizing |
| 10 | Dishwasher not sanitizing at 100 ppm chlorine sanitizer. Changed sani bucket, primed and COS to 100 ppm chlorine sanitizer |
| 42/45 | Need to clean dishwasher area/in around dish landings, and strainer basket as well as floors drains |
| 18 | Store chemicals low and separate/not over food contact items. Label all spray |
| 32 | Need to clean cutting boards where badly scored or discolored. Replace when necessary |
| 32 | Rusty shelves throughout |
| 20 | Avoid dumping mop water outside into drains. Use mop sink instead |
| 42/32 | To Clean under hibachi tables and grills/watch condition of wood as could be a fire hazard |
| 30 | Discussed with owner of need to process and acquire new health permit. He will do today. |

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

Form EH-06 (Revised 09-2015)