Retail Food Establishment Inspection Report																
	Date:         Time in:         Time out:         License/Per           7/20/2022         11:08         12:00         FOOD						ermit # 6075/NEED CURRENT						<b>RENT</b> Est. Type Risk Category Page 1 of 2	<u>}</u>		
1/20/2022   1.00   12.00   1000     Purpose of Inspection:   1-Routine   2-Follow Up   3-Compla												5-CO/Construction 6-Other TOTAL/SCOR	E			
	Establishment Name: Contact/Owner Na Edohana Japanese Restaurant/Sushi Bar & Main Bar Chom Hwan							Name: *					<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	_		
	ysic:			ess: all, 7	Pest control :			Hoc /mai		hen			e trap : Follow-up: Yes 16/84/	В		
	(	Com	plia	nce S	<b>atus:</b> $Out = not in compliance$ $IN = in compliance$ N	$\mathbf{O} = \mathbf{n}$	ot ot	oserv	ved	NA	<b>4</b> = n	not ar	pplicable $COS = corrected on site R = repeat violation W- Watch$	h		
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         Time and Temperature for Food Safety					R		Co O U	ompli I N	iance N O	e Sta N A	tus C O	Evelope Halth	R			
T	1	U	O     A     O     Find and remperature for rood safety $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature					T	1	U	A	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)						1			I	Preventing Contamination by Hands					
•					4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				I.5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			
2		•			6. Time as a Public Health Control; procedures & records											
3	3						16. Pasteurized foods used; prohibited food not						Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered			
					Approved Source				~				Pasteurized eggs used when required			
	<ul> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> <li>Ocean Group</li> </ul>				Chemicals						Chemicals					
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at receipt Protection from Contamination				~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing					Water/ Plumbing			
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0		N	N		Priority Foundation Items (2 Po	oints) R	) via	_	_	_		-	rrective Action within 10 days	P		
U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	к		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22. Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>					
	~	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				W				30. Food Establishment Permit (Current/insp report sign posted)						
				destruction); Packaged Food labeled On invoice/provide letter from supp Conformance with Approved Procedures		-							need current Utensils, Equipment, and Vending			
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					31. Adequate handwashing facilities: Accessible and properly supplied, used			
	Consumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
w					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	T	N	N	C	Core Items (1 Point) Violations Require Corrective	Acti R	on l	Not 0	to E	xcee N	ed 9 N	0 Da C	ys or Next Inspection , Whichever Comes First	R		
U T	N N	N 0	A	o s	Prevention of Food Contamination	A		U T	N N	0	A	o s	Food Identification	A		
	~				34. No Evidence of Insect contamination, rodent/other animals				~		_		41.Original container labeling (Bulk Food)	_		
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
L	~				<ul><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>	$\square$		1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>			
1					38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained			
	~								~		_		45. Physical facilities installed, maintained, and clean			
-					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean			
	~				dried, & handled/ In use utensils; properly used				~							
1					40. Single-service & single-use articles; properly stored and used			_	~	_			47. Other Violations			

## 1st followup is free. Any **Retail Food Establishment Inspection Report** additional followups will result in a \$50 fee.

Received by: (signature) Chom Hwang	<sup>Print:</sup> Chom Hwang	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: panese Restaurant/Sushi Bar & Main Bar	Physical A		City/State: Rockwa	all, TX	License/Permit # Page 2 o							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	Temp F						
	counter cooler/eel	41	under counter freezer ambier										
unde	r counter cooler/crab	42	bar cooler ambien	t 35									
sus	hi display/ eel	41	bar cooler ambien	t 33									
S	our cream	41											
	shrimp	41											
	i display/salmon	41											
	white fish	41											
unde	r counter cooler/crab	41											
Itorr			SERVATIONS AND CORRECT										
Item Number	AN INSTECTION OF TOOR ESTABLISHMENT HAS DEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Sushi bar hand sink 121 F												
10													
W G/25	-		is on the paper menu and on main I		-								
6/25	-		ept and current showing		coras/4	nours to discard	rice						
32 42			ng/some exposed woo	u									
42	Clean equipment/toaster ovens, etc												
32	Change foil daily in toaster ovens All equipment must be NSF for use in kitchen												
42	Clean liners in back												
37			ados on floor. Store 6	inches c	off of glo	om instead							
40	Avoid lining shelves												
		ers changed every 2 hours											
42	Clean seaweed box												
45/42		lean in/around/on shelves, equipment											
	New back wall in su												
Bar 3 comp sink 110 F setup with sani sink at 200 ppm quats													
31 Must not use hand sink as dumb sink. Must only be used as hand sink						I SINK IN DAR							
Received (signature)	•		Print:			Title: Person In Charge/	Owner						
	Chom Hwang		Chom	Hwar	ng	Owner							
Inspected (signature)	<u>Chom Hwang</u> <sup>Iby:</sup> Chrísty Cov	tez, 1	RS Christy C	ortez.	RS	Samplaci V N "	collected						
Form EH-06 (Revised 09-2015)													