Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/28/2033 10:00 Time out: 11:06				License/Permit # FOOD-6705							Est. Type Risk Category	Page 1 of	2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							4-	Inve	stiga	tion		5-CO/Construction 6-Other 7 * Number of Repeat Violations:	TOTAL/SCO	ORE			
Edohana Japanese Restaurant/Main Kitchen							anne.		✓ Number of Violations COS:			24/76	/C				
Physical Address: 716 E I-30 Rockwall, TX Pest control: GeEco/6-28-2023/monthl							hly	Hood Grease trap : PDC/6-2023 Alpine/750ga				ease	ronow-up. res				
Compliance Status: Out = not 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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												tch					
Co	I	iance N	N	C	Time and Tem	merature for F	Food Safety		R	Complian		N	e Status				
U T	N								U N O A			A	O S	Employee Health 12. Management, food employees and conditional employees;			
3					1. Proper cooling time a	ind temperature	е				~				knowledge, responsibilities, and reporting	inployees;	
	~			2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No dischaeyes, nose, and mouth					narge from	
		3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands			
		4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves use	ed properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15.1			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 Control; procedures &			records									
	~	Ш				_							<u> </u>		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer	red	
					Approved Source						~				Pasteurized eggs used when required eggs cooked		
	7		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Southern Star											Chemicals			
	./				8. Food Received at proper temperature										17. Food additives; approved and properly stored; W & Vegetables	Vashing Fruits	
	check at receipt Protection from Contamination						W	_				Water only 18. Toxic substances properly identified, stored and to	used				
		9. Food Separated & protected, prevented during food				od			<u> </u>				W. (N.)				
	~				preparation, storage, dis 10. Food contact surface			d and			1 1				Water/ Plumbing 19. Water from approved source; Plumbing installed:	l: proper	
3					Sanitized at	ppm/temperatu	ire				~				backflow device		
	~				11. Proper disposition or reconditioned disca		viously served	d or			~				20. Approved Sewage/Wastewater Disposal System, disposal	, proper	
					Prio	ority Found	ation Item	s (2 Poi		_	_	_		_	rective Action within 10 days		
O U T	I N	N O	N A	C O S	Prio Demonstration				nts) v	iolat O U T	_	Requ N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	tion	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge	e/ Personnel	wledge,		O U	I	N	N	C O	·		R
	N	N O		О	Demonstration 21. Person in charge pre	esent, demonstratified Food Ma	e/ Personnel ration of know anager/ Poster	wledge,		O U T	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequates		R
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Received by: (signature) Tong Lee	Print: Jong Lee	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: se Restaurant/Main Kitchen	Physical Address: 716 E I-30		City/State: Rockwa	all, TX	FOOD-6705 Page 2.0			
			TEMPERATURE OBSERVA						
Item/Location		Temp F	Item/Location	Temp F	Item/Location		Temp F		
WIC/ri	ice/rice/rice	41/42/46	chicken	42		shrimp	39		
	rice/rice	46/47	glass front cooler/scallops	42	42 under/shrimp/calar		37/40		
	noodles	42	rice	41					
	noodles	41	broth	39					
	steak	42	glass front cooler/cut lettuce	41					
	shrimp	42	under counter freezer ambient	4					
W	IF ambient	5	cold top/beef	44					
glass	front cooler/shrimp	41	chicken	37					
		OB	SERVATIONS AND CORRECTI	VE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND		
	Back hand sink 110	F. Nee	d paper towels at hand	sink					
	3 comp sink 119F		<u> </u>						
10/33	•	nitizing.	Will have to use 3 com	o sink uı	ntil repa	ired			
			ks overnight. Clean floor d				t.		
34	Could attract pests/	live cricl	kets						
34/37	Fruit flies around m	op head	s. Best to hang to dry						
40/32/34	Best to not use cardb	oard to li	ne shelves. Use a cleana	ble surfa	ce inste	ad/could attract pes	ts		
1	Precooked rice from	n previo	us night discarded as n	ever ma	de it to	41F or below			
27	Must aggressively cool/2	hours to 7	0 then 4 hours to 41F or below	v. Use sha	llow meta	pans, take temps ofter	<u> </u>		
42	Clean pans of spice	shelf/fo	ood debris, old saran/dir	ty					
42/39/40 Need to clean hibachi carts/dirty linens, avoid cardboard									
35	Store personal drin	ks low a	nd separate/not on she	lves abo	ve food	contact items			
W	•		ront cooler/turned thern						
42	Need to clean door	s, handl	es and inside coolers/fo	od debi	ris				
28		· ,	nen opened. to discard	•		•			
36			oths on hibachi carts. S	Store in	sani buo	ckets instead			
	Front hand sink 100								
31	,								
	To clean in/around /on equipment under, as wepl/food debris and grease accumulation								
10									
W	Label all spray bottles, store low and separate								
39									
32	Some shelves under prep tables rusty								
Received			Print:			Title: Person In Charge/ Own	ner		
(signature)	Jong Lee		Jong Le	ee		Manager			
Inspected (signature)	Jong Lee Iby: Christy Cov		Print:						
Form FH-06		rez, I	RS Christy Co	ortez,	K9	Samples: Y N # coll	ected		