

Retail Food Establishment Inspection Report

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

Date: 7/28/2033	Time in: 10:00	Time out: 11:06	License/Permit # FOOD-6705	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
Establishment Name: Edohana Japanese Restaurant/Main Kitchen			Contact/Owner Name:		* Number of Repeat Violations: _____		24/76/C
Physical Address: 716 E I-30 Rockwall, TX			Pest control : GeEco/6-28-2023/monthly	Hood PDC/6-2023	Grease trap : Alpine/750gal/7-15-2023	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					
3						✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W					
	✓					Water/ Plumbing					
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					
	✓					2					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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						✓					
1						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Japanese Restaurant/Main Kitchen	Physical Address: 716 E I-30	City/State: Rockwall, TX	License/Permit # FOOD-6705	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/rice/rice/rice	41/42/46	chicken	42	shrimp	39
rice/rice	46/47	glass front cooler/scallops	42	under/shrimp/calamari	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		
WIF ambient	5	cold top/beef	44		
glass front cooler/shrimp	41	chicken	37		

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 110F. Need paper towels at hand sink
	3 comp sink 119F
10/33	Dishwasher not sanitizing. Will have to use 3 comp sink until repaired
34/37	Avoid leaving dirty dishes in sinks overnight. Clean floor drains/ no food debris to be left overnight.
34	Could attract pests/live crickets
34/37	Fruit flies around mop heads. Best to hang to dry
40/32/34	Best to not use cardboard to line shelves. Use a cleanable surface instead/could attract pests
1	Precooked rice from previous night discarded as never made it to 41F or below
27	Must aggressively cool/2 hours to 70 then 4 hours to 41F or below. Use shallow metal pans, take temps often
42	Clean pans of spice shelf/food debris, old saran/dirty
42/39/40	Need to clean hibachi carts/dirty linens, avoid cardboard
35	Store personal drinks low and separate/not on shelves above food contact items
W	Will watch temps on glass front cooler/turned thermostat down
42	Need to clean doors, handles and inside coolers/food debris
28	Need to date mark (tofu) when opened. to discard at day 7 after opening.
36	Avoid storing dirty wiping cloths on hibachi carts. Store in sani buckets instead
	Front hand sink 100F equipped
31	Hand sinks to be accessible and only used for hand washing
42/45	To clean in/around /on equipment under, as wepl/food debris and grease accumulation
10	Always have sani bucket setup during prep and service. COS to 100 ppm chlorine sanitizer
W	Label all spray bottles, store low and separate
39	Avoid wrapping knife handles in saran/not cleanable
32	Some shelves under prep tables rusty

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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