	Retail Food Establishment Inspection Report																
	^{ite:}	3/2	202	24	Time in: Time out: License/F 10:50 11:55 FOC			70)5				Est. Type Risk Category Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain								-	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner Name Edohana Japanese Restaurant													* Number of Repeat Violations: ✓ Number of Violations COS:	\sim			
Physical Address: Pest control : 716 E I-30 Rockwall, TX GoEco/6-24-24								Hoo		024	G Al	reas	e trap : e/7-12-2024/900gal No□ 26/74/0				
$\frac{1}{10000000000000000000000000000000000$							ot ol	bserv	ved	N	\ = n	ot ap	plicable $COS = corrected on site R = repeat violation W- Watch$	h			
М	urk tl	ne ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation.								Dox for IN , NO , NA , COS Mark an \mathbf{X} in appropriate box for R				
Compliance Status								Compliance Status O I N N O U N O A O				R					
U T	N	0	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T	N O		Α	O S	r of the the				
3					1. Proper cooling time and temperature				~				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							
3									eyes, nose, and mouth								
	~				3. Proper Hot Holding temperature(135°F)				1			Preventing Contamination by Hands					
		~			4. Proper cooking time and temperature			3					14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				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				<u> </u>				Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in								eggs cooked				
	~	good condition, safe, and unadulterated; parasite										Chemicals					
					8. Food Received at proper temperature			_					17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt				~				& Vegetables water only				
					Protection from Contamination			W				~	18. Toxic substances properly identified, stored and used				
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										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 discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundation Items (2 Po	oints) vie	olati	ions	Req	uire	Cor	rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R			
	~			0	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted ${\color{black} 2}$	1		2				2	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 Fo			Safe Water, Recordkeeping and Food Package Labeling			2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	23. Hot and Cold Water available; adequate pressure, safe						I				Permit Requirement, Prerequisite for Operation						
F	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			1						30. Food Establishment Permit (Current/insp report sign posted)						
	•			_	Conformance with Approved Procedures				Ľ				12/31/2024 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				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				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	ľ			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Co										ys or Next Inspection , Whichever Comes First	R						
U T	N N	0	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	A			
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
1					36. Wiping Cloths; properly used and stored			1					42. Non-Food Contact surfaces clean				
	~				37. Environmental contamination				2				43. Adequate ventilation and lighting; designated areas used				
	~				38. Approved thawing method			W					44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean				
1	· 1				39. Utensils, equipment, & linens; properly used, stored,			4					46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used			1									
1 1					dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used			1	~				47. Other Violations				

Received by: (signature) Marie Park	Print: Marie Park	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant	Physical Ac 716 E	I-30	City/State: Rockwa	III, TX	License/Permit # Page 2 of 2						
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion Tom						
cold top/shrimp/crawfish	42/42	WIC/rice/rice/rice	-	Ticli Docat		Temp F					
under/pot stickers	44/42	noodles	46								
under counter freezer	2	beef/chicken	41/42								
2 door cooler glass/shrinp	42	butter	41								
squash	42	WIF ambient	-4								
glass front cooler/steak	43										
salmon/scallops	43/44										
hot holding/soup	163/158/160			IC							
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			F CONDITIONS OBSERV	/FD AND					
Number NOTED BELOW:					E CONDITIONS OBSERV						
	Hand sink 100+F equipped/Warewash hand sink 100+F equipped										
W Need to post hand	•										
42/45 Need to clean behi		• • •									
42/45 Need to clean hance		•			uiking						
10/39 Avoid storing knives 35 Store employee drinks low a		e/not over prep areas/avoid use			use a cup w/lid and st	raw					
2 Cold top needs to c											
45/42 Need to repair and			ken hand	lles							
		ves/need to clean shel			ables						
32 Rusty shelves under											
32/42 To clean carts in kit			xposed w	ood on	bottom						
34/39 Linens on hibachi carts			•			sts					
2 Coolers have to col	d hold a	t 41F or below/added i	ce and m	loved to	alternate coole	rs					
42 Good thorough cleanir	ng needs t	to be done to coolers, doo	rs, handles	s, inside/f	food debris and gr	ease					
36 Need to store wipin	g cloths	in sani buckets/not on	prep tab	les							
45 Need to clean walls	behind	prep and soup hot hole	ding/food	splatter	ſS						
40/32 Need to replace ca			leanable	materia	al instead						
39/32 Need to replace rice											
	5										
•											
32 Rusty shelves in warewash where clean dishes are stored											
	5/34 Need to clean floors drains/food debris										
3 comp sink 110+F/dishwasher sanitizing at 100ppm chlorine Sani buckets at 100ppm chlorine											
1/27 Rice and noodles made previous day discarded/must aggressively cool 2 hrs to 70 then 4 hrs to 41F or below											
14 Need to use gloves for prepping ready to eat foods (lettuce for salads)											
45/42/34 Lots of food debris behind cookline/need to clean											
Received by: (signature)											
Marie Park		Marie F	ark		Manager						
(signature) Marie Park Inspected by: (signature) Chrísty Cov	tez, î	es Christy C	ortez,	RS	Samples: Y N #	collected					
Form EH-06 (Revised 09-2015)	-	1									