	Retail Food Establishment Inspection Report Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Image: Constraint of the system Ima													
	^{ate:} '31	12	202	22	Time in:Time out:License/P10:5012:33FOO			7	5				Est. Type Risk Category Page <u>1</u> of <u>2</u>	_
P	irpo	se of	f Ins	spec	ion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla	int			nves	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCORI	E
	tabli oha				e: se Restaurant/Main Kitchen Contact/Owner I Chom Hwa		:						* Number of Repeat Violations: ✓ Number of Violations COS:	`
Physical Address: Pest control : I-30 Rockwall, TX GoEco/monthly						•	P	loo DC	d C/6r	no	G Al	reas	e trap : Follow-up: Yes Z5/75/C	ر
Compliance Status: Out = not in compliance IN = in compliance NO							ot obs	serve	ed	NA	x = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	
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 Time and Temperature for Food Safety 0 I N N C U N 0 A 0							-	Col O U			Sta N A	tus C O	Employee Health	R
Т		•		Š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		_	Ť		-		s	12. Management, food employees and conditional employees;	
3									~				knowledge, responsibilities, and reporting	
3					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)				_				Preventing Contamination by Hands	
	-	~			4. Proper cooking time and temperature	+		Τ	~				14. Hands cleaned and properly washed/ Gloves used properly	_
-					5. Proper reheating procedure for hot holding (165°F in 2				~				GIOVES USED 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		~			Hours) 6. Time as a Public Health Control; procedures & records		_		•				anemate method property followed (AFFROVED 1, N.)	
	~				o. This as a fubic realitic control, procedures & records			-	_				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source				~	Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Rest Depot								Chemicals	
					8. Food Received at proper temperature	+							17. Food additives; approved and properly stored; Washing Fruits	_
	~				check at receipt		_		~				& Vegetables <u>Water only</u>	
					Protection from Contamination 9. Food Separated & protected, prevented during food				~				18. Toxic substances properly identified, stored and used	_
3					 Food Separated & protected, prevented during food preparation, storage, display, and tasting Food contact surfaces and Returnables ; Cleaned and 								Water/ Plumbing 19. Water from approved source; Plumbing installed; proper	
3				~	Sanitized at <u>100</u> ppm/temperature				~				backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	_
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po	R R	viol	latio O U	ONS I I N	Req N O	n N A	Cor C O		R
T	IN	0	А	s	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		_	T	IN	0	A	s	Food Temperature Control/ Identification	
	~				and perform duties/ Certified Food Manager/ Posted		4	2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no unauthorized persons/ personnel		4	2					28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
	~	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	$\left \right $	١	W					30. Food Establishment Permit (Current/insp report sign posted)	_
_				_	Conformance with Approved Procedures								need currentt/2019 displayed Utensils, Equipment, and Vending	
	~				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	
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio	on N	ot t	to Ex	xcee N	<i>d 90</i> N	0 Da C		R
Ŭ T	N	0	A	0 S	Prevention of Food Contamination			Ŭ T	N	0	A	0 S	Food Identification	
	~				34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/acting_drinking or tobacco use				~				41.Original container labeling (Bulk Food)	_
1					35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	Щ				_			Physical Facilities 42. Non-Food Contact surfaces clean	
L	~				37. Environmental contamination	\parallel	-	1					42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used	
⊢	~	_			38. Approved thawing method	\parallel			~				44. Garbage and Refuse properly disposed; facilities maintained	
							_	1		-			45. Physical facilities installed, maintained, and clean	
L					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		ļ	1		-			46. Toilet Facilities; properly constructed, supplied, and clean	
1					dried, & handled/ In use utensils; properly used				~					
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations	

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will be assessed a \$50 fee.

Received by: (signature) Chom Hwang	^{Print:} 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)

Establishment Name: Edohana Japanese Restaurant/Main Kitchen		Physical A	ddress:		City/State: License/Permit # Page 2 of FOOD6075						
	·	1-00	TEMPERATURE OBSERV								
Item/Loc	ation	Temp F	Item/Location			Item/Locat	tem/Location				
salad	glass front cooler/milk	42	under counter freezer/ambie	nt							
WIC	C/rice/rice/rice	42/46/48	hot pots/soup	16	65						
be	ef/chicken	41/40	rice cooker/ric	e 17	7						
glass	front cooler/chicken	51	grill cold top/chicke	n 4	1						
shrir	np/mushrooms	41/54	shrimp/chicker	ן 41/	41						
	sauce	55	WIC ambient	Z	ŀ						
glass	front cooler/salmon	39									
	rice	50									
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTE				E CONDITIONS OBSERV	/FD AND			
Number	NOTED BELOW:	TADLISTINL	INT HAS BEEN MADE. TOOK ATTE.				E CONDITIONS OBSERV	LDAND			
	fry station hand sink	< 100 F									
	dishwasher hand si	nk 100 l	=								
31	Need soap and paper towels at fry station hand sink										
35	Store employee drinks low and separate in dry dish area										
	Shelves under prep areas have been painted with epoxy paint according to owner										
	New ceiling tiles in		•	•			¥				
42	Clean air return ver										
	3 comp sink 113 F										
	Use drainable bar matting in dry dish area										
32	Rusty shelves in back area										
1			S foods in WIC/2 hours	s to 70	the	en 4 ho	ours to 41 F				
27	00 1		oolers for pre-cooked foods/ta					ans			
	Discarded all rice p	recooke	d over 41 as was mad	e prev	iou	s evenir	מ				
2	Discarded all rice precooked over 41 as was made previous evening Chicken in glass front was brought out from WIC an hour previous and prepped/moved back to WIC to cool to 41 F										
	-	-									
W	Avoid use of glass front cooler for TCS until repaired Avoid use of tape on handle of rice cooker										
28	Must date mark appropriately with correct dates. Owner said rice made today but was dated yesterday.										
W	Rice spoon to be WRS every 4 hours										
39	Store knives clean/avoid use of linens to line buckets where knives are stored										
	Dishwasher 100 ppm chlorine sanitizer										
10				COS	;						
44	Sani buckets must be 100 ppm chlorine sanitizer. COS Clean dumpster area/break down boxes. Have old equipment taken away.										
	Owner has purchased several new shelves. Good.										
32	Address cutting boards where discolored/badly scored.										
W	Watch condition of hibachi tables/under, peeling wood. Could be a fire hazard.										
	45 Clean in/around equipment, floors, behind cooking equipment										
	9 Avoid use of teeth/mouth to open a bag of food (edamame). This is NOT a sanitary habit and must not be used.										
List of items to be addressed at CO w/Kelly owner still working on.											
Received	by:		Print:				Title: Person In Charge/ Owner				
(signature)	Chom Hwang		Chom	Hwa	ar	ng	Owner				
Inspected (signature)	Chom Hwang ^{(by:} Chrísty Cov	tez, î	RS Christy C	orte	Z,	RS	Samples: Y N #	collected			