

Retail Food Establishment Inspection Report

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

Date: 1/31/2022	Time in: 10:50	Time out: 12:33	License/Permit # FOOD6075	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
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Establishment Name: Edohana Japanese Restaurant/Main Kitchen	Contact/Owner Name: Chom Hwang	* Number of Repeat Violations: _____	25/75/C
Physical Address: 1-30 Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : GoEco/monthly	Hood PDC/6mo	Grease trap : Alpine/3mo	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						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
			✓			Highly Susceptible Populations					
✓						✓					
Approved Source						Chemicals					
✓						✓					
✓						✓					
Protection from Contamination						Water/ Plumbing					
3						✓					
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					
✓						✓					
✓						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2				✓	
Consumer Advisory						Physical Facilities					
✓						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						Physical Facilities					
✓						1					
✓						✓					
✓						1					
Proper Use of Utensils						Physical Facilities					
1						1					
✓						✓					
✓						✓					

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant/Main Kitchen	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FOOD6075	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad glass front cooler/milk	42	under counter freezer/ambient	1		
WIC/rice/rice/rice	42/46/48	hot pots/soup	165		
beef/chicken	41/40	rice cooker/rice	177		
glass front cooler/chicken	51	grill cold top/chicken	41		
shrimp/mushrooms	41/54	shrimp/chicken	41/41		
sauce	55	WIC ambient	4		
glass front cooler/salmon	39				
rice	50				

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:
	fry station hand sink 100 F
	dishwasher hand sink 100 F
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 kitchen/washable. Good
42	Clean air return vents in kitchen
	3 comp sink 113 F
	Use drainable bar matting in dry dish area
32	Rusty shelves in back area
1	Must aggressively cool TCS foods in WIC/2 hours to 70 then 4 hours to 41 F
27	Use aggressive cooling methods in coolers for pre-cooked foods/take temps every 2 hours, use shallow metal pans
	Discarded all rice precooked over 41 as was made previous evening
2	Chicken in glass front was brought out from WIC an hour previous and prepped/moved back to WIC to cool to 41 F
	Avoid use of glass front cooler for TCS until repaired
W	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	Sani buckets must be 100 ppm chlorine sanitizer. COS
44	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.
42/45	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.

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