Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/16/2024			202	24	Time in: Time out: 1:40			License/Permit # need current to be p				e r		Est. Type	Risk Category	Page 1	<u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				int				tion	_	5-CO/Construction				AL/SCORE					
Establishment Name: Edohana Japanese Restaurant/Main Kitchen Physical Address: Pest control:						lame:				* Number of Repeat Violations: ✓ Number of Violations COS:			15/85/B						
Ph 71	ysic 6 E	al A I-3	ddre 0 F	ess: Roc	kwall, TX	Go	Eco/12	2-23-202	3	Hoo PDC		023	Gr Alp	ease ine	e trap : e/750gal/7-15	-2023	Follow-up: Yes V	10/0	<u> </u>
Ma	ırk t	Com he ap	plia prop	nce S riate	Status: Out = not in corresponds in the OUT box for	each numbered it	tem	Mark '		eckma	ark in	appr	opriat	e bo	ox for IN, NO, NA,	COS Ma	ark an R = repeat vio	lation W-V e box for R	Watch
Co	mpli	iance	e Sta	tus	Prior	rity Items (3	Points)	violations	Requi	_			Corr Stat		ive Action not to o	exceed 3 da	ays		
O U T	I				R	O U	O I N N C			C	Employee Health				R				
3				-	1. Proper cooling time a	nd temperature					~			~	12. Management, knowledge, respo		oyees and conditional and reporting	employees;	
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						~					3. Proper use of restriction and exclusion; No discharge from yes, nose, and mouth						
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature			°F)								Preventing Contamination by Hands							
						~			П		14. Hands cleaned and properly washed/ Gloves used properly								
	~	5. Proper reheating procedure for hot holding (165°F in Hours)					55°F in 2			~						h ready to eat foods o llowed (APPROVED		.)	
	~			6. Time as a Public Health Control; procedures & record]	Highly Susc	ceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained										eggs cooked				
	good condition, safe, and unadulterated; parasite destruction Southern Star/Ocean Fresh/Dr Fish											17 Food additive		Chemicals I and properly stored;	Washing Fru	uite			
	~				8. Food Received at project check at received at project check at received at project check at project at project check at pr						~				& Vegetables water on		rand property stored,	washing fiu	its
						from Contami	ination			W							y identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis			food								Wat	er/ Plumbing		
	~				10. Food contact surface Sanitized at 100 p			ned and			~			i	19. Water from a backflow device	pproved sou	arce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned disca			ved or			~				20. Approved Sed disposal	wage/Waste	ewater Disposal System	m, proper	
					Prio	ority Founda	stion Ito	me (2 Po	inte) "	iolat	ions	Rea	uire	Cor	maatina Aation wi	41.: 10 J			
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Received by: (signature) Marie Park	Print: Marie Park	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: se Restaurant/Main Kitchen	Physical A		City/State: Rockwa	all TX	License/Permit # need current to be posted	_	<u>2</u> of <u>2</u>	
		1 10 2	TEMPERATURE OBSERVA		411, 173				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca			Temp F	
	op/steak	42	under counter freezer	4	steak/shrimp			41	
-	imp/chicken	41/38	glass front cooler/lettuce	40	<u> </u>			41	
und	er/dumplings	38	glass front cooler/rice	41	W	IF ambient	•	2	
	eggrolls	38	salmon	34					
under	counter freezer ambient	13	hibachi cooler/chicken	42					
so	up pot/miso	156	shrimp	41					
(clear/clear	167/159	WIC/rice	45					
Ric	ce in rice pot	188	rice/rice	47/44					
	•	OB	SERVATIONS AND CORRECTI	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED A	√D	
	Cook hand sink 113	3F equip	ped.						
31/37	Need hand sink gua	ard to pr	otect fry batter, etc nex	t to han	d sink				
31	Need to keep hand	sink acc	cessible/ clean hand sir	ık as we	II				
40	Avoid using cardboard boxes	as storage	in coolers, use a cleanable contair	er instead/ o	an use for	original product only u	ntil gon	е	
36	Avoid using wiping	cloths u	nder fry batter and on a	prons/st	ore in s	ani buckets ins	tead		
42			oment and degrease						
32	Soup pots/no longe	r cleana	able on the outside/rust	У					
42	· · · · · · · · · · · · · · · · · · ·		ease and food debris, s		daily as	well			
39			hi carts, food debris, m						
32	•		orep tables/ to be clean						
42	To clean coolers, a	round g	askets, doors, handles						
	3 comp sink 120 F								
45	•	s under	3 comp sink/food debri	S					
31			pap, need paper towels						
37			however there is a lot of soap residue	e left at end o	f cycle/ to ca	all AutoChlor today to ch	neck		
40	Avoid using cardbo	ard und	er chemicals/ could attr	act pests	 S				
	Cutting boards look good								
	Sani bucket setup to 100 ppm chlorine sanitizer								
1			e yesterday/never mad	e it to 41	IF or be	low			
27			then 4 hours to 41F or						
WIF and WIC much cleaner and more organized									
32									
	2 Carts to be cleaned and degreased/wood on bottom/not cleanable								
Received (signature)			Marie F	ark		Title: Person In Charge			
<u> </u>	Marie Park		IVIAIICI	ain		Manager			
Inspected (signature)	Marie Park Iby: Christy Cov	tez. 1	Print:						
	5 (Revised 09-2015)	0, .				Samples: Y N	# collect	ed	