

Retail Food Establishment Inspection Report

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

Date: 1/16/2024	Time in: 11:00	Time out: 1:40	License/Permit # need current to be posted	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: _____ ✓ Number of Violations COS: _____		15/85/B
Physical Address: 716 E I-30 Rockwall, TX			Pest control : GoEco/12-23-2023	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					
	✓					✓					
	✓					Chemicals					
	✓					✓					
	✓					W					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Food Identification					
	✓					2					
	✓					W					

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					
	✓					✓					
	✓					Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Received by: (signature) <i>Marie Park</i>	Print: Marie Park	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 # need current to be posted	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/steak	42	under counter freezer	4	steak/shrimp	41
shrimp/chicken	41/38	glass front cooler/lettuce	40	shrimp	41
under/dumplings	38	glass front cooler/rice	41	WIF ambient	2
eggrolls	38	salmon	34		
under counter freezer ambient	13	hibachi cooler/chicken	42		
soup pot/miso	156	shrimp	41		
clear/clear	167/159	WIC/rice	45		
Rice in rice pot	188	rice/rice	47/44		

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:
	Cook hand sink 113F equipped.
31/37	Need hand sink guard to protect fry batter, etc next to hand sink
31	Need to keep hand sink accessible/ clean hand sink as well
40	Avoid using cardboard boxes as storage in coolers, use a cleanable container instead/ can use for original product only until gone
36	Avoid using wiping cloths under fry batter and on aprons/store in sani buckets instead
42	To clean in/around/on equipment and degrease
32	Soup pots/no longer cleanable on the outside/rusty
42	To clean hibachi carts/degrease and food debris, sanitize daily as well
39	Avoid using linens on hibachi carts, food debris, must be changed daily
32	Some rusty shelves under prep tables/ to be cleaned/food debris
42	To clean coolers, around gaskets, doors, handles
	3 comp sink 120 F
45	To clean floor drains under 3 comp sink/food debris
31	Back hand sink 110 with soap, need paper towels
37	Dishwasher sanitizing at 100ppm chlorine/ however there is a lot of soap residue left at end of cycle/ to call AutoChlor today to check
40	Avoid using cardboard under chemicals/ could attract pests
	Cutting boards look good
	Sani bucket setup to 100 ppm chlorine sanitizer
1	Rice discarded in WIC/made yesterday/never made it to 41F or below
27	Must reach 2 hours to 70F then 4 hours to 41F or below
	WIF and WIC much cleaner and more organized
32	Rusty shelves in WIC
32/42	Carts to be cleaned and degreased/wood on bottom/not cleanable

Received by: (signature) <i>Marie Park</i>	Print: Marie Park	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print:	Samples: Y N # collected

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