

Retail Food Establishment Inspection Report

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

Date: 7/16/2021	Time in: 10:30	Time out: 12:20	License/Permit # FOOD 6705	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: _____	30/70/B
Physical Address: 716 E I-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Orkin/monthly	Hood PDC/6mo	Grease trap : Alpine/750gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						3				✓	
3				✓		Water/ Plumbing					
W						✓					
✓						✓					

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					
✓						2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2				✓	
Consumer Advisory						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					
W						✓					
1						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
1						1					
1						✓					

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	Physical Address: 716 E I-30	City/State: Rockwall, TX	License/Permit # FOOD-6705	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front/rice/ eggroll	40/37	rice in rice cooker	181		
under counter freezer ambient	10	chicken cooked	173		
cold top/tofu	45	WIF ambient	4		
WIC/tofu	42	glass sliding cooler/tofu	41		
steak/rice/rice/rice	43/42/43/42	under counter freezer ambient	1		
glass front cooler/rice	48				
raw chicken	42				
hot pots/soup/soup	167/181				

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:
	hand sink 100 F
31/39	Avoid hanging tongs for food on hand sink, need paper towels at hand sink by fryer
2	Small cold top needs to be cold holding at 41 or below. All other TCS foods prepped this morning
28	Must date mark food correctly. Date mark foods if not used within 24 hours.
27	Must aggressively cool foods using shallow metal pans, stir often, take internal temps often. 2 hours to 70, then 4 hours to 41.
1	Discarded previously made yesterday rice at 48 that was improperly cooled Down
2	WIC must cold hold at 41 or below, very borderline
46	Employee restroom to self close.
37	Organization needed to clean in back storage
	Cleanable ceiling tiles installed, FRP on walls in kitchen, 2 brand new prep tables (stainless)
9	Store ready to eat foods over raw fish/ shrimp in glass front cooler
36	Store wiping cloths in sani bucket
39	Avoid use of linens to line shelves, use a cleanable bar matting instead
W	Must have sani bucket during prep and service in kitchen
18	Sani bucket in dining room setup far too strong. Use test strips to be at 100 ppm bleach
32	Rusty shelves under prep tables, carts, shelves in WIC
37	Store items 6 inches off of floor in WIF to clean, lots of food debris on floor under shelves
32	Use NSF containers (cleanable and no exposed wood) to store utensils, sauces and no wiping cloths to line bottom
	3 comp sink 110 F/Hand sink dishwasher 100+ F
40	Avoid use of cardboard as floor mats
	dishwasher 100 ppm bleach
35	Store employee drinks low and separate in kitchen and to go shelving unit
	Dining room tables, maintenance/upgrades to be addressed at CO
W	gap at front doors, in the works to be repaired
21	Must have a certified food manager on duty at all times
42/45	Clean in/around/on equipment, cold tops, WIC, floors, under equipment, walls

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	Samples: Y N # collected

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