	Retail Food Establishment Inspection Report First aid kit Allergy policy Allergy policy 																
	Vomit clean up Employee health																
	Date: Time in: Time out: License/Permit # Est. Type Risk Category																
					10:30 12:20 FOC			_	J5 Inves		atio	n	5-CO/Construction 6-Other TOTAL/SCOR				
E	tabli	ishm	ent	Nan	e: Contact/Owner	Name							★ Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :								Hoo		20			e trap : Follow-up: Yes / 30/70/E	3			
716 E I-30 Rockwall, TX Orkin/monthly F Compliance Status: Out = not in compliance IN = in compliance NO = not of											-		e/750gal/3mo No R = repeat violation W- Watch	1			
М					points in the OUT box for each numbered item Mark Priority Items (3 Points) violation:								ox for IN, NO, NA, COS Mark an \times in appropriate box for R				
0	Î	iance N	Ν	С	Time and Temperature for Food Safety	R	Compliance Status O I N C							R			
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T S						Employee Health 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				
Ĕ	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	_			
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved				
	•				6. Time as a Public Health Control; procedures & records												
		~			· 1		Highly Susceptible Popula 16. Pasteurized foods used; prohibited food r						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								Chemicals				
	destruction Southern Star							1				17. Food additives; approved and properly stored; Washing Fruits					
	~				8. Food Received at proper temperature check at receipt				~				& Vegetables water only				
					Protection from Contamination		3				~	18. Toxic substances properly identified, stored and used					
3				~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
N					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			19. Water from approved source; Plumbing install backflow device				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned discarded		20. Approved Sewage/Wastewater Disposal S disposal				20. Approved Sewage/Wastewater Disposal System, proper disposal						
			-		Priority Foundation Items (2 Po) vio		_	_			rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R			
2					21. Person in charge present, demonstration of knowledge, 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		2 28. Proper Date Marking and disposition						28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~			29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips digital						
	23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for O						Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		30. Food Establishment Permit (Current/ins 12/31/2021				30. Food Establishment Permit (Current/insp report sign posted)						
					Conformance with Approved Procedures								Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2				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				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Actio	on N	Vot	to Ex	xcee N	ed 90 N	0 Da C	tys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
W					34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use				~				41.Original container labeling (Bulk Food)	_			
1			_		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination	$\left \right $	-	1					43. Adequate ventilation and lighting; designated areas used				
1	38. Approved thawing method				+	-	-	~ ~				44. Garbage and Refuse properly disposed; facilities maintained					
	Proper Use of Utensils					-	1	*				45. Physical facilities installed, maintained, and clean					
	39. Utensils, equipment, & linens; properly used, stored,					-	-					46. Toilet Facilities; properly constructed, supplied, and clean					
1					dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored			1					47. Other Violations				
۱.					and used			ĺ	~				T. Juici Violations				

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Received by: (signature) Chom Hwang	^{Print:} Chom Hwang	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE ORSERVATIONS Instruction Number Instruction Number Instruction Number Instruction glass front/rice/eggroll 40/37 rice in rice cooker 181 Image: Cooker 181 Image: Cooker Image: Cooker 181 Image: Cooker <		^{nent Name:} la Japanese Restaurant	Physical A 716 E		City/State: Rockwa	all, TX	License/Permit # Page 2 of 2 FOOD-6705					
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 45 WIF ambient 4 WIC/tofu 42 glass sliding cooler/tofu 41 steak/rice/rice/rice 48 raw chicken 42 dot pots/soup/soup 167/181 0 0056884VTIONS AVD CORRECTIVE ACTIONS 0056884VED AND 005684VED AND 005684 00709 0070 0070 0070 0070 0070 0070 00	14 /T	ti an	Tome F			T4	·	T-m-F				
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