Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

					License/Po	e/Permit # D6075/NEED CURF					UR	RRENT	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							nt 4-Investigation					5-CO/Construction 6-Other		TOTAL/S	SCORE				
Establishment Name: Contact/Owner Name: Chom Hwa							Vame:	e:					* Number of Repeat Violations: ✓ Number of Violations COS:			25/7			
	Physical Address: I-30 Rockwall Compliance Status: Out = not in compliance NO								PD	od C/6	mo	Al	reas pine	e trap : e/3mo		Follow-up: Yes V	20/1	<u> </u>	
Ma	ırk t	Com he ap	plia	riate	points in the OUT box for e	each numbered	item	Mark '		eckma	ark in	appı	ropria	ate bo	ox for IN, NO, NA	, COS M	n site \mathbf{R} = repeat vio	e box for R	Watch
Co	mpli		e Sta		Prior	nty Items (3	Points	s) violations		C	ompl	ianc	e Sta		tive Action not to	exceea 3 a	ays		
O U T	1 N N C N O A O Time and Temperature for Food Safety						R	U T	N	N O	N C O S		Employee Health				R		
3			Proper cooling time and temperature								~				12. Managemen knowledge, resp		oyees and conditional and reporting	employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of eyes, nose, and		and exclusion; No dis	charge from	
	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands					nds					
	4. Proper cooking time and temperature							3	3 14. Hands cleaned and properly washed/ Gloves used p					ised properly	7				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)				,		
		_			6. Time as a Public Health Control; procedures & records										* * *				
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered										
					Арр	oroved Source					~				Pasteurized egg				
	~				7. Food and ice obtained good condition, safe, and	d unadulterated	l; parasite	e							Chemicals				
					destruction Ocean Fresh, Southern Star, Wesmetter				3						Citemicais				
	~				8. Food Received at prop	•	e				~				& Vegetables		d and properly stored;	Washing Fr	uits
	check at receipt Protection from Contamination					3					18. Toxic substa	water only 18. Toxic substances properly identified, stored an							
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing						ter/ Plumbing								
3				~	10. Food contact surface: Sanitized at 100 p			aned and			~				19. Water from backflow device		urce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, prev	viously se	erved or			~				20. Approved S disposal	ewage/Wast	ewater Disposal Syste	m, proper	
								ems (2 Po							rrective Action w	rithin 10 da	ys		
O U T	I N	N O	N A	C O S	Demonstration				R	O U T	N	N O	N A	C O S	Food	l Temperati	ure Control/ Identific	ation	R
	~				21. Person in charge pres and perform duties/ Cert 2					2					27. Proper cooli Maintain Produ		ised; Equipment Ade ire	quate to	
	~				22. Food Handler/ no una	authorized per	sons/ per	sonnel			~				28. Proper Date	Marking an	d disposition		
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	~	23. Hot and Cold Water available; adequate pressure, safe										•	Requiremer	nt, Prerequisite for O	peration				
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					W					need cur	rent	ermit (Current/insp re		sted)	
					25. Compliance with Van												uipment, and Vendin facilities: Accessible a		
	~				HACCP plan; Variance of processing methods; mar	nufacturer inst	ructions	l			~				supplied, used				
					Const	umer Advisor	y			W					32. Food and N designed, consti		tact surfaces cleanable sed	e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin					W							installed, maintained, g facility provided	used/	
0	I	N	N	С	Core Items (1 Point	t) Violations	Require	Corrective	Action R	Not O	_	xcee	_	0 D a	iys or Next Inspe	ection , Whi	chever Comes First		R
U T	N	0	A	o s		f Food Contai				U T	N	0	A	o s			Identification		
1					34. No Evidence of Insec animals						•				41.Original con	tainer labelir	ng (Bulk Food)		
1					35. Personal Cleanliness	<u> </u>		acco use									sical Facilities		
1					36. Wiping Cloths; prope		stored			1					42. Non-Food C				
	~				37. Environmental conta					1					•		l lighting; designated		
38. Approv				38. Approved thawing m	nethod					~				44. Garbage and Refuse properly disposed; facilities maintained				ed	
					•	r Use of Utens				1					,		ed, maintained, and cl		
1					39. Utensils, equipment, dried, & handled/ In use	utensils; prop	erly used	l i			~						y constructed, supplie	d, and clean	
1					40. Single-service & sing and used	gle-use articles	s; properl	y stored			~				47. Other Viola	tions			

1st followup is free. Any additional followup will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: na Japanese Restaurant	Physical A		City/State:	all, TX	License/Permit # FOOD6075	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
WIC/r	ice	49	scallops	41								
	rice/rice	47/49	cold top/chicken	41								
	rice	41	crawfish	41								
Si	teak/shrimp	40/39	under/shrimp	41								
chi	cken/noodles	39/41	eggrolls	41								
glas	s front cooler/rice	52	under counter freezer ambient	-2								
shr	rimp/chicken	37/42	2 door glass front cooler/ sauce	41								
glas	s front cooler/ rice	41	WIC/ambient	-4								
Item	AN INSDECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OPER	VED AND					
Number	NOTED BELOW:	TABLISHME	NI HAS BEEN MADE. YOUR ATTENT	ION IS DIKE	ECTED TO II	HE CONDITIONS OBSER	VED AND					
	Hand sink dishwas	her 100-	-F, cook line hand sink 1	00+F								
14			EFORE any prep, emolo		nust was	sh hands.						
1			discarded as never mad									
27			in shallow metal pans. 2 ho									
39	Avoid using linens											
10			ppm. Needs to be 100	nnm ch	lorine s	anitizer COS						
39				ррін сп		ariitizer. 000						
	1 1											
45	36 Store wiping cloths in sani buckets 45 Deplete handle on grill cold ton/missing and uncleanable											
45	Replace handle on grill cold top/missing and uncleanable 3 comp sink 129 F											
10	sink until renair											
10 Dishwasher not sanitizing at 100 ppm chlorine sanitizer. Will use 3 comp sink until							Ju.					
43 Dim lighting in WIC												
35 Store employee drinks low and separate, not over clean dishes												
34 Avoid leaving food out overnight/meant for trash. Could attract pests												
 Store raw meat low and separate in coolers, chicken and raw eggs on bottom, beef and pork above chicken, fish and shrimp over beef and ready to eat above all of the above. Avoid using single use containers for storage. Use for original product the discard. 												
40 18					•		<u>, </u>					
40			eparate, not on same sh	en as n	me juice	,						
	Avoid using saran of			Pooling	wood							
	İ		ables. Need to clean. I			hon						
45			hibachi tables, under ed	laibmei	nt in Kito	nen						
42/43	Thorough cleaning	in/arour	la/on equipment									
	RR sinks 100 F											
Received	lby:		Print:			Title: Person In Charge/	/ Owner					
				lwar	ng	Owner						
Inspecte (signature)	Chom Hwang d by: Chvisty Cov	d-c- 6	Print:									
	crussy con	rez, 1	RS Christy Co	πez,	てつ	Samples: Y N #	# collected					