

# Retail Food Establishment Inspection Report

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

Date: <b>7/16/2021</b>	Time in: <b>12:22</b>	Time out: <b>1:29</b>	License/Permit # <b>FOOD-6705</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: Edohana Japanese Restaurant (sushi and bar)			Contact/Owner Name: Chom Whang		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>20/80/B</b>
Physical Address: 716 I-30 Rockwall, TX			Pest control : on main insp	Hood main insp	Grease trap : on main insp	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
3						<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
3						<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						3				✓	
	✓					<b>Water/ Plumbing</b>					
	✓					3					
	✓						✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
W							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W											
						2					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓						✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1							✓				
1							✓				
							✓				

## Retail Food Establishment Inspection Report

<b>Received by:</b> <small>(signature)</small> <i>Chom Whang</i>	<b>Print:</b> <b>Chom Whang</b>	<b>Title: Person In Charge/ Owner</b> <b>Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> dohana Japanese Restaurant (sushi and bar)	<b>Physical Address:</b> 716 I-30	<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> FOOD-6705	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bar cooler ambient	40	under counter cooler/crab	41/41		
bar cooler ambient	36	under counter freezer ambient	8		
under counter cooler sushi/salmon	40	under counter freezer ambient	-7		
fish	41	shrimp	111		
left sushi display/shrimp	40				
white fish/salmon	40/41				
right sushi display/shrimp	40				
fish/fish	41/41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	<b>BAR. No separate hand sink in bar, only 4 comp sink</b>
19/ 31	left hand sink faucet, no hot water to wash hands. will reverse order to be able to wash hands using hot water on right hand side.
	hot water at 3 comp sink 112 F
	sani sink setup to 100 ppm bleach
	Sani bucket in bar 100 ppm bleach
37	Store items/boxes 6 inches off of floor to clean
	<b>SUSHI BAR</b>
W	Fly in sushi bar
42	Clean curtains from sushi bar to kitchen
	hand sink sushi 100+F
6	Need to keep current up to date sushi rice logs indicating Time as a Public Health Control to discard at 4 hours
39	Avoid use of linens to line shelves
32	Exposed wood on shelves behind sushi bar
42	Clean inside microwaves and toaster ovens
3	Shrimp under heat lamp discarded hourly (small amounts cooked). Plans for remodel and new heat lamp
40	Change foil in toaster oven daily
	Saran changed at least every 4 hours on sushi rollers
	Reminder to wash, rinse, sanitize plastic sushi rollers at least every 4 hours
	Gloves used
18	Sani bucket in sushi bar too strong, corrected on site to 100 ppm bleach
32	Cutting boards discolored and scored
W	Reminder to have consumer advisory in menu when new ones are printed

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<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Samples: Y N # collected</b>

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