Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

						Time out: 1:30		FOO	<u>D6</u>	07						Page 1 of 2	
		se o i ishm			rtion: 1-Routine	2-Follow U		3-Compla ct/Owner N		4-	Inve	stig	ation	1	5-CO/Construction 6-Other T * Number of Repeat Violations:	TOTAL/SCOR	E
Ed	oha	ana	Jap	ane	ese Restaurant/Sush	•	Chor	n Hwa		l					✓ Number of Violations COS:	16/84/	R
		al A lock			TX	w/i	est control main in:	sp		Ho w/m		insp			e trap : Follow-up: Yes V I in insp	10/0-/1	
Mo	rk tl	Com	plia	nce S	Status: Out = not in come points in the OUT box for e		n complianc	111	$\mathbf{O} = \text{not}$						pplicable COS = corrected on site R = repeat violation for IN, NO, NA, COS Mark an in appropriate both	ion W-Watch	n
1410	ik u	не ар	эргор	riac									_		ive Action not to exceed 3 days	0X 101 K	
0	Î	iance N	N	C	Time and Temi	perature for F	Food Safet	v	R	О		N	N	С			R
U T	U N O A O S (F = degrees Fahrenheit)						T					Employee Health 12. Management, food employees and conditional employees;					
	~				Proper cooling time ar	nd temperature	2				~				howledge, responsibilities, and reporting	iployees;	
	~				2. Proper Cold Holding temperature(41°F/45°F)					~				13. Proper use of restriction and exclusion; No dischareyes, nose, and mouth	arge from		
3		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands						
3	3 /			Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly				
					Proper reheating process	edure for hot he	olding (16	5°F in 2							Gloves used 15. No bare hand contact with ready to eat foods or ap		
		~			Hours)						•				alternate method properly followed (APPROVED Y	Y _. .N)	
3					6. Time as a Public Heal	th Control; pro	ocedures &	k records							Highly Susceptible Populations		
					Арр	Approved Source					16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required eggs cooked			ed			
	/				7. Food and ice obtained good condition, safe, and			Food in									
					destruction Wisme	ttac									Chemicals		
	~				8. Food Received at prop	•	e				~				17. Food additives; approved and properly stored; Wa & Vegetables	ashing Fruits	
					check at recei					2				_	water only 18. Toxic substances properly identified, stored and us	ısed	
					9. Food Separated & pro	from Contami		food		3				~	sani setup far too strong		
	~				preparation, storage, disp										Water/ Plumbing		
	~				10. Food contact surface Sanitized at100_ p			ned and			~				19. Water from approved source; Plumbing installed; backflow device	proper	
	~				11. Proper disposition of reconditioned	f returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, pdisposal	proper	
					reconditioned disca			(2 D			<u>.</u>	D	\Box		*		_
							otion Ita		intal.	in a last					mastina Astion within 10 days		
O U	I N	N O	N A	C O	Prio Demonstration				ints) 1	O U	I N	N O	N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	ion	R
O U T					Demonstration 21. Person in charge preand perform duties/ Cert	of Knowledge	e/ Personneration of kr	el nowledge,		0	I N	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate		R
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Retail Food Establishment Inspection Report

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

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)

	nent Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
Edohana	Japanese Restaurant/Sushi and Bar	I-30	TEMPERATURE ORGANIA	Rockwall, TX FOOD6075					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	tion	Temp F		
	display/fish	41	fired shrimp under heat lam				10		
CI	rab/shrimp	41/41							
sush	i display/ shrimp	41							
	fish/fish	41/41							
ι	ınder/crab	39							
under	counter freezer/ambient	11							
under	counter freezer/ambient	9							
under	counter cooler/salmon	39	CEDUATIONS AND CODDECT	IVE ACTION	oic .				
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERV	VED AND		
		th soan	and paper towels (sus	hi har\					
			and are WRS st least e		nure				
6			s/need new sheet print		Juis				
18			rong/needs to be 100		rino sa	oitizor COS			
3	•	•	rimp is discarded every 4	• •			+ 125±		
			· · · · · · · · · · · · · · · · · · ·				แางจะ		
32			cooking/heating (micro	wave, to	aster ov	ven)			
42	Clean shelves in ba								
39	Avoid use of linens		•						
45			/shelves. Owner plan						
- 00			in dining room, bar top		bar she	elves. good			
39			ar matting where need	ea					
21	4 comp sink 110 F			,, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	nd nan	or tourolo			
31			be designated and have		пи рар	er towers			
46			e 100 F. Currently on	ју оо г					
40	Plastic alcohol prot								
43			WIF to better clean	well as a	inala	a containora			
W	Reminder to discard cardboard after initial use as well as single use containers								
Received (signature)	· ·		Chom I	Hwar	na	Title: Person In Charge/ Owner Owner			
Inspected	hv:		Print:	ivval	'9	OVVIIGI			
(signature)	Chom Hwang Chvisty Cov	tez, 1	Christy C	ortez,	RS	Samples: Y N #	collected		