

Retail Food Establishment Inspection Report

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

Date: 1/6/2021	Time in: 11:45	Time out: 1:06	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: Eдохана Japanese Restaurant/Main Kitchen	Contact/Owner Name: Scott Kim	* Number of Repeat Violations: _____	22/78/C
		✓ Number of Violations COS: _____	

Physical Address: 716 I-30 Rockwall, TX	Pest control : Orkin/2 weeks	Hood PDC/6mo	Grease trap : Alpine/1000gal/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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							3				
3						Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
W							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						2				
	✓						✓				
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					
	✓						1				
1						Physical Facilities					
1							1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant/Main Kitchen	Physical Address: 716 I-30	City/State: Rockwall, TX	License/Permit # FOOD-6705	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door glass cooler/scallops	40	fish	37		
rice	41	under/tofu	39		
rice in rice pot	187	chicken	37		
soup/hot holding	158	WIC/rice	41		
cooked chicken	191	rice	41		
glass front cooler/rice	41	rice/noodles	41/41		
under counter freezer ambient	12.7	beef	40		
cold top/ chicken	38	salmon	35		

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:
	Back Hand sink 127 F
	3 comp sink 119+ F
31	Avoid storing pots in front of hand sink. Must have access to sink
35	Store employee items low and separate
39	Avoid use of linens to line trays
45/42	Clean/degrease shelves, walls, floors, carts
36	Store wiping cloths in sani buckets
42	Clean/degrease spice containers
40/41	Store original product ONLY in spice container. Avoid reuse for another spice
39	Use a handled scoop, avoid use of bowl (in cooked rice)
39/10	Must not use soiled linens under utensils. use a cleanable surface instead
32	Rusty under counter shelves throughout
40	Avoid use of cardboard to line shelves, use a cleanable surface instead
	grill hand sink 100 F
45	Must clean around front hand sink/ degrease behind fryer
31/39	Avoid use of scouring pads in hand sink, no utensils to be store above
39	Avoid storing knives between equipment
40	Avoid use of Walmart bags. use NSF bags instead
39/10	Avoid storing utensils on dirty wall. Store clean
42	Clean/degrease grill/stove/fryers
9	Store eggs low and separate in WIC
9	Store meat appropriately in WIC. raw chicken/ eggs low then raw beef/pork then raw fish/shrimp
18	Sanitizer must be setup to 100 ppm bleach during prep and service. Use test strips to check. was significantly over 100 ppm
45	Broken baseboards, patch holes in walls
29	Need chemical test strips
W	All food cooks/servers/food prep must have food handler's license
42	Clean cloths drapes in between kitchen and dining room
42	Clean under hibachi tables. Watch wood under tables. clean/degrease

Received by: (signature) <i>Scott Kim</i>	Print: Scott Kim	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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