Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time ii 1/6/2021 11:4						Time out:		License/Po							Est. Type Risk Category Page 1 of 2	2
1/6/2021 Purpose of Inspec			11:45	1:06 2-Follow U		FOO 3-Complai		-6705 4-Investigation					5-CO/Construction 6-Other TOTAL/SCOI			
Es	tabli	ishm	nent	Nam			Conta	ct/Owner N t Kim		4-	inve	suga	luon		* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	ysic	al A	.ddre	ess:	/all, TX	Pe	est contro	ol:		Ho PD	od C/6ı	mo	Gı Alp	rease	e trap : Follow-up: Yes 22/78/	C
Ma					Status: Out = not in cor points in the OUT box for	each numbered i		Mark '		eckma	ark in	appr	opria	te bo	oplicable $COS = corrected on site $	h
Co	mpli	iance	e Sta	tus	Prior	rity Items (3	3 Points)	violations	Requi	_	<i>nmed</i> ompl				ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	Time and Tem (F = de	perature for F		ty	R	O U T	N	N O	N A	C O S	Employee Health	R
	<				1. Proper cooling time a	nd temperature	е				<				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/	-			3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	re				~				14. Hands cleaned and properly washed/ Gloves used properly Cloves used	
		~			5. Proper reheating proc Hours)	edure for hot h	nolding (16	55°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public Hea	lth Control; pro	ocedures &	& records							Highly Susceptible Populations	
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs Cooked	
	~				7. Food and ice obtained good condition, safe, an								I		Chemicals	
		destruction JFC/Wis			Vismettac							ı		17. Food additives; approved and properly stored; Washing Fruits		
	8. Food Received at proper tempera				_	C				~				& Vegetables water only		
						from Contami				3					18. Toxic substances properly identified, stored and used	
3					Food Separated & propreparation, storage, dis			food							Water/ Plumbing	
3					10. Food contact surface Sanitized at1001	es and Returnab ppm/temperatur	bles ; Clea ire	ned and			~			i	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o	f returned, prev arded	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founda	ation Ite	ems (2 Po	ints) v	_	_	_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personn	iel	ints) v	iolat O U T	I N	Require NO	uire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		of Knowledge	e/ Personn ration of k	nel nowledge,	_	O U	I N	N	N	C O		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	mont Nama.	Dhysical A	ddmaga	City/State		Licones/Domesit #	Page <u>2</u> of <u>2</u>				
Establishment Name: Edohana Japanese Restaurant/Main Kitchen		Physical A 716 I-			Rockwall, TX License/Permit # FOOD-6705 Page 2						
			TEMPERATURE OBSER	VATIONS	·						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
2 door glass cooler/scallops		<u>40</u>	fish	37							
	rice	41	under/tofu	39							
ric	e in rice pot	187	chicken	37							
sou	p/hot holding	158	WIC/rice	41							
COC	oked chicken	191	rice	41							
glass	s front cooler/rice	41	rice/noodles	41/41							
under	counter freezer ambient	12.7	beef	40							
cold	d top/ chicken	38	salmon	35							
		OE	SERVATIONS AND CORRE	CTIVE ACTION	NS						
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	•		of hand sink. Must ha	ve access	to sink						
35	Store employee iter	ns low a	and separate								
39	Avoid use of linens		•								
45/42											
36	Store wiping cloths										
42	Clean/degrease spi										
			Y in spice container.	Avoid reus	se for ar	nother spice					
39			d use of bowl (in cool			•					
		•	under utensils. use		e surfac	e instead					
32	Rusty under counte			throughout							
40	•	board 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											
40											
39/10	/10 Avoid storing utensils on dirty wall. Store clean										
42	-										
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											
42	Clean under hibach	i tables	Watch wood unde	h wood under tables. clean/degrease							
Received (signature)	by:		Print:	Title: Person In Charge/ Owner							
	Scott Kim Chvisty C		Scott	KIM		Owner					
Inspected (signature)	l by:		Print:	<u> </u>			<u> </u>				
	Christy C	orte		y Cort	ez	Samples: Y N #	collected				