	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
Date: Time in: Time out: License/Permit # Est. Type Risk Category												2					
1/6/2021 1:06 2:05 FOO Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										atio	n	5-CO/Construction 6-Other TOTAL/SCO					
Establishment Name: Contact/Owner N											-	× Number of Repeat Violations: ✓ Number of Violations COS:					
Pł	Edohana Japanese Restaurant/ Sushi/Bar Scott Kim Physical Address: Pest control :						Hood Grease trap					e trap : Follow-up: Yes 18/8					
71	716 E I-30 Rockwall, TX on main report Compliance Status: Out = not in compliance IN = in compliance NO							n ma serv	ain re		1		ain report No pplicable COS = corrected on site R = repeat violation W- Wat	ah			
M					points in the OUT box for each numbered item Mark	'√' a c	check	kma	rk in	appr	opria	ate b	box for IN, NO, NA, COS Mark an X in appropriate box for R				
		ance			Priority Items (3 Points) violation	Ĺ	uire	Co	mpli	ance	e Sta	tus	uve Action not to exceed 3 days				
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O I N N C U N O A O Employee Health T V S S Employee Health						Employee Health	R			
	~				1. Proper cooling time and temperature		✓ 12. Management, food employees and conditional emp knowledge, responsibilities, and reporting						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
-					2. Proper Cold Holding temperature(41°F/45°F)		-		_				13. Proper use of restriction and exclusion; No discharge from				
3									~				eyes, nose, and mouth				
3					3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
			~		4. Proper cooking time and temperature		aloves used						14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
			~		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)				
3					6. Time as a Public Health Control; procedures & records								Highly Suscentible Populations				
5								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered									
					Approved Source			Pasteurized eggs used when required									
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite		Chamicals						Chemicals				
	•				destruction Wismettac/JFC							1					
	~				8. Food Received at proper temperature check at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination			3					Water only 18. Toxic substances properly identified, stored and used				
				9. Food Separated & protected, prevented during food													
	~				preparation, storage, display, and tasting			Water/ Plumbing									
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded								20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	oints)	vio	lati 0	ons I	Req N	uire N	Con	rrective Action within 10 days	R			
U T	N	Ô	A	o s	Demonstration of Knowledge/ Personnel	ĸ		U T	N	0	A	o s	Food Temperature Control/ Identification	Ň			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
w	2 22. Food Handler/ no unauthorized persons/ personnel				ŀ		~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package				F		~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	Labeling						•				digital						
	~										1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)					
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				12/31/2021	'			
			ON INVOICE Conformance with Approved Procedures									I	Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu/on display cases				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	T	N	N	C	Core Items (1 Point) Violations Require Corrective	e Actio	on N		to E.				ays or Next Inspection , Whichever Comes First	P			
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	ĸ		O U T	I N	N O	N A	C 0 5	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use	\Box						_	Physical Facilities				
					36. Wiping Cloths; properly used and stored	\square		1					42. Non-Food Contact surfaces clean				
	~					1	F				-	-		-			
	ע ע ע				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used				
	-				37. Environmental contamination38. Approved thawing method		-		レ レ				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained				
	~							1									
1	~				38. Approved thawing method			1					44. Garbage and Refuse properly disposed; facilities maintained				
1	~				 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, 			1	~				44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean				

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

Form EH-06 (Revised 09-2015)

	nent Name: Japanese Restaurant/ Sushi/Bar	Physical A 716 E		City/State: Rockwa	II. TX	License/Permit # Page 2 of 2 FOOD 6705					
			TEMPERATURE OBSERVA	TIONS	,						
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
under ambiei	counter freezer nt	15.1	under counter freeze	er -1.8							
right si	de sushi display/shrimp	40	white freezer ambient	-13							
	crab/fish	41/41	bar coolers	37/33							
middle	e display case/fish/crab	46/47									
	shrimp	46									
hot h	olding fried shrimp	135									
hot h	olding fried shrimp	117									
under	counter cooler/shrimp	41									
Item	AN INSPECTION OF YOUR FO	-	SERVATIONS AND CORRECT			E CONDITIONS OBSERV					
Number	NOTED BELOW:	IABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CIED IO IH	E CONDITIONS ORSERV	EU AINU				
	Hand sink 100+ F Dishwasher 100 ppm bleach										
6			as TPHC/4 hours to dis	card							
2					2 hours. will	be used within 2 hours or	discard.				
	Middle case isn't cold holding at 41 or below. Fish to be moved to left display and be used first. out for 2 hours. will be used within 2 hours or discard. Saran changed every hour on sushi rollers										
18			strong (over 100 ppm	bleach)							
3			d at 135+. Only small amounts		ice. Must	be discarded every 4	hours				
39	Avoid use of linens	on shelv	ves. Use a cleanable s	surface in	stead.						
42	Clean equipment, toaster ovens										
42	Clean shelves wher	e dishe	s are stored								
45	Clean floors, walls										
35	Store employee iter	ns low a	and separate								
	3 comp sink 115+ F										
W			htly. Advised to cover	when no	t in use						
~ ~	Sleeved straws and unsleeved straws behind bar										
32	Avoid use of wicker baskets to store food contact items (straws, chop sticks, etc)										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	Scott Kim		Scott K	im		Owner					
Inspected (signature)	Thy: Christy C	mto	Christy	Corto							
Form EH-06	(Revised 09-2015)				56	Samples: Y N #	collected				