Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy</li> <li>Vomit clean up</li> <li>Employee health</li> </ul> Date:         Time in:         Time out:         License/Permit #         Est. Type         Risk Category																	
	ate: / <b>1</b> <sup>•</sup>	1/2	202	21		me out: <b>:40</b>	FS-8							Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2_
Pu	urpo	ose o	f Ins	spec	tion: 🗸 1-Routine 🗌 2	2-Follow Up	3-Compla	int	4	Inve	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	RE
		ishm OJ			ese Steak House		Contact/Owner I	Name:						<ul> <li>★ Number of Repeat Violat</li> <li>✓ Number of Violations CO</li> </ul>		201701	
Physical Address: Pest control : Rockwall, TX Contail/monthly								Ho Ferve	od nt Hand	is/3mo	Gi LE	rease	e trap : 1 2000 gal/3mo	Follow-up: Yes 🗸 No 🗌	30/70/	C	
Compliance Status: Out = not in compliance IN = in compliance NC							= not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repe				site $\mathbf{R}$ = repeat viol	lation W- Wate	ch				
Mark the appropriate points in the OUT box for each numbered item Mark '									ire In	nmea	liate	Cor	rect		k an 🗙 in appropriate 2 <b>5</b>	e box loi K	
Co O U	ompl I N	iance N O	e Sta N A	tus C O	Time and Tempera	R		Î	I         N         N         C           N         O         A         O         Employee Health				ovee Health	R			
Т		Ŭ		š	(F = degree 1. Proper cooling time and te		T	Imployee relation           Imployee relation						nal employees;			
3					1. Proper cooling time and temperature					~				knowledge, responsibilities, an	nd reporting		
3					2. Proper Cold Holding temp	perature(41°F	/ 45°F)			~				charge from			
3					3. Proper Hot Holding tempe			<u> </u>				Preventing Contamination by Hands					
Ĕ		~			4. Proper cooking time and to		_	~				14. Hands cleaned and proper					
		~			5. Proper reheating procedur Hours)	re for hot hold	ing (165°F in 2			~				<b>GIOVES USED</b> 15. No bare hand contact with alternate method properly follo			
		•			6. Time as a Public Health C	Control: proce	dures & records		_	•					1 11 1		
	~					, .			Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not of						ered		
					Approve	ed Source				~				Pasteurized eggs used when required eggs cooked			
	~	<ul> <li>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> <li>Ocean Group</li> </ul>							Chemicals						nemicals		
	~				8. Food Received at proper to					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	•				check at receipt					•				18. Toxic substances properly	identified stored and	d used	
	r				9. Food Separated & protected				3 18. Toxic substances properly identified, stored and								
3					preparation, storage, display,	_									r/ Plumbing		
	~				10. Food contact surfaces and Sanitized at <u>100</u> ppm/	/temperature			3					19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
		11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>															
	~				reconditioned discard	ded	-			~				20. Approved Sewage/Wastew disposal		n, proper	
0	I	N	N	C	reconditioned discard	ded y Foundati	on Items (2 Po	pints) R	0	tions	Ν	Ν	С	disposal rective Action within 10 days			R
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					reconditioned <b>Ciscard</b> <b>Priority</b> <b>Demonstration of K</b> 21. Person in charge present and perform duties/ Certifice <b>2 total, one must be</b> 22. Food Handler/ no unauth <b>Safe Water, Recordkee</b> Lah 23. Hot and Cold Water avai 24. Required records availab destruction); Packaged Food <b>On InVOICES</b> <b>Conformance with</b> 25. Compliance with Variand HACCP plan; Variance obta processing methods; manufa <b>Sushi rice with T</b> <b>Consume</b> 26. Posting of Consumer Ad foods (Disclosure/Reminder/ <b>advisory on sushi n</b> <b>Core Items (1 Point) V</b> <b>Prevention of Fo</b> 34. No Evidence of Insect co animals 35. Personal Cleanliness/eati 36. Wiping Cloths; properly 37. Environmental contamin 38. Approved thawing method	ded y Foundati Knowledge/ P t, demonstratid d Food Manage on duty a orized person eping and Fo beling ilable; adequa ole (shellstock l labeled Approved Pr cce, Specialize tined for speci acturer instruc PHC st er Advisory lvisories; raw //Buffet Plate). nenu Violations Re pod Contamin ontamination, ing, drinking of used and stor iation od se of Utensils inens; properly	on Items (2 Po ersonnel on of knowledge, ger/Posted at all times is/personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions ickers or under cooked / Allergen Label equire Corrective nation rodent/other or tobacco use ed	R R	2 2 2 2 1 1			N A A		disposal rective Action within 10 days Food Temperature 7. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips MUST have meta Permit Requirement, 30. Food Establishment Pern 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in: Service sink or curb cleaning f ys or Next Inspection , Which Food Ic 41.Original container labeling 42. Non-Food Contact surfaces 43. Adequate ventilation and li 44. Garbage and Refuse proper 45. Physical facilities installed.	e Control/ Identific: d; Equipment Adec disposition ccurate, and calibrate al stem their Prerequisite for Op nit (Current/insp rep pment, and Vending cilities: Accessible ar ct surfaces cleanable d stalled, maintained, and (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; facilitie , maintained, and clean	ation quate to ed; Chemical/ (MO peration port sign posted) g nd properly used/ used/ used/ es maintained ean	

Received by: (signature) Jin Ahm	<sup>Print:</sup> Jin Ahn	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kyoto Japanese Steak House		Physical Address:		City/State: Rockwa	II, TX			<u>2</u> of <u>2</u>		
Item/Location		TEMPERATURE OBSERVA						TE		
		Temp F	Item/Location	Temp F	Item/Locati			Temp F		
	rice pot	161	grill drawers/chicken		under/shrimp			41		
2 door co	ooler/raw chicken/shrimp/scallops	49/48/48	beef	39	left sushi display/fish		sh	41		
raw	beef/raw shrimp	46/45	rice on counter	127	fish/fish			41/41		
WIC/r	raw beef/dumplings	44/44	grill drawers/pre-cooked chicken	46-51						
raw	shrimp/noodles	44/44	grill drawers/ shrimp	41						
W	IF ambient	11	eggrolls/eggrolls	32/34						
SO	up in hot pot	163	left sushi display/crab	41						
ric	e in hot pot	161/180	fish/fish	41/41						
_	1	OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AN	١D		
			F/dishwasher sanitizing			strips				
29			ermo on site. None at in		۱.					
42			od debris/could attract p							
39			grease, blackened acc	umulatio	on. Nee	d to clean.				
31	Avoid blocking hand									
	· · · · · · · · · · · · · · · · · · ·		ni sink setup to 200 ppm							
			hand sink 100 F/sushi h		<u>k 100 F</u>					
40			ens to hang storage cont							
40			ght box as storage. Use							
35			parate/ not over prep areas.		nging apro	ons on clean dish ra	ack			
36			ouckets, not on counter							
32	, , ,		scolored cutting boards.				jhou	t.		
40	· · · · · ·		ves. Avoid use of foil w			× ·				
39			t water at 135+F or in a d				ours	;		
18	1 2		em low and separate no	U	U					
2										
2	WIC temps very borderline. Food Truck was here just prior to inspection with doors open. MUST cold hold.at 41 or below									
39	Pots of broth on floor I'm WIC. Must move 6 inches off of floor.									
9	Avoid storing raw shrimp and scallops under raw beef. Store any fish/shrimp above beef. Raw chicken and eggs low and separate.									
W	Best to hang mops to dry.									
45	Seal any gaps in walls, broken baseboards									
3	Fried rice on counter cooked at 11. Close at 2:30, to be discarded at that time. Manager to put fried rice in rice pot to hot hold at 135 F									
2	Pre-cooked chicken discarded at temps above 41. MUST cold hold at 41 or below.									
1										
45/40	Sushi rice TPHC stickers/4 hours. Parasite destruction on invoices.									
	5/42 Clean/degrease walls, floors, equipment on cook line, pans, shelves throughout									
	18 Sani bucket far too strong bleach. Must be 100 ppm bleach. COS									
19       Hand sink leaking in sushi bar         Received by:         Title: Person In Charge/ Owner										
(signature)					Manager					
Inspected (signature)		tez, î	RS Christy Co	RS	Samples: Y N #	collecte	ed			
	6 (Bevised 09-2015)		-			I = -, "				