

Retail Food Establishment Inspection Report

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

Date: 6/11/2021	Time in: 12:40	Time out: 2:40	License/Permit # FS-8880	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
Establishment Name: Kyoto Japanese Steak House			Contact/Owner Name:		* Number of Repeat Violations: _____		30/70/C
Physical Address: Rockwall, TX			Pest control : Contail/monthly	Hood Fervent Hands/3mo	Grease trap : LES/2000 gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
3						✓					
3						✓					
3											
		✓				✓					
		✓				✓					
		✓									
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓										
	✓										
Protection from Contamination						Highly Susceptible Populations					
3						✓					
						3					
						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						Water/ Plumbing					
	✓					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						Physical Facilities					
1						1					
W						✓					
	✓					✓					
Proper Use of Utensils						Other Violations					
1						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kyoto Japanese Steak House	Physical Address:	City/State: Rockwall, TX	License/Permit # FS-8880	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
rice in rice pot	161	grill drawers/chicken	38	under/shrimp	41
2 door cooler/raw chicken/shrimp/scallops	49/48/48	beef	39	left sushi display/fish	41
raw beef/raw shrimp	46/45	rice on counter	127	fish/fish	41/41
WIC/raw beef/dumplings	44/44	grill drawers/pre-cooked chicken	46-51		
raw shrimp/noodles	44/44	grill drawers/ shrimp	41		
WIF ambient	11	eggrolls/eggrolls	32/34		
soup in hot pot	163	left sushi display/crab	41		
rice in hot pot	161/180	fish/fish	41/41		

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:
	Dishwasher hand sink 100 F/dishwasher sanitizing per Temp Rite strips
29	Must have a metal stem thermo on site. None at inspection.
42	Clean floor drains/lots of food debris/could attract pests
39	Pans with large amounts of grease, blackened accumulation. Need to clean.
31	Avoid blocking hand sink with large trash cans
	3 comp sink 110+F with sani sink setup to 200 ppm quats
	prep hand sink 115 F/prep hand sink 100 F/sushi hand sink 100 F
40	Avoid use of saran in kitchens to hang storage containers
40	Discard cardboard Coors light box as storage. Use a cleanable container instead.
35	Store employee drinks low and separate/ not over prep areas. Avoid hanging aprons on clean dish rack
36	Store wiping cloths in sani buckets, not on counters
32	Must replace badly scored/discolored cutting boards. Rusty galvanized shelves throughout.
40	Avoid using foil to line shelves. Avoid use of foil wrapped blocks in grill drawers
39	Must store rice spoons in hot water at 135+F or in a dry container and WRS every 4 hours
18	Label spray bottles/store them low and separate not hanging on clean dish rack
2	2 door reach in cooler, TCS foods discarded over 41 from overnight. Those prepped 2 hours ago moved to WIC to be used first.
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	Discarded Cooked chicken and rice in under counter cooler at 71, made 3 hours ago. Must reach 70 w/in 2 hours then 4 hours to 41.
	Sushi rice TPHC stickers/4 hours. Parasite destruction on invoices.
45/42	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: (signature) <i>Jin Ahn</i>	Print: Jin Ahn	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Samples: Y N # collected

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