Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

				License/Permit # FS-8880						Est. Type	Risk Category	Page 1 of	f <u>2</u>				
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Establishment Name: Contact/Owner Na Kyoto Japanese Steak House						ime:					★ Number of Repeat Violati ✓ Number of Violations CO						
Pł	Physical Address: 1599 Laguna Dr Rockwall, TX Pest control: Contail/12-16-2022/montr						Hood Grease			Gre	ease	e trap :	18/82	<u>'</u> /B			
Compliance Status: Out = not in compliance IN = in compliance NO =								ly $Cowboy/10-26-22/3mo$ LES/1: = not observed NA = not app					2-12-2022/ Policable COS = corrected on si	lation W- Wa	atch		
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																	
Co	mpli I	iance N	e Sta	tus C				R	_	ompli		Statu	_	ve ricuon noi to exceed 5 days	3		R
U T	N	Ö		o s	(F = de)	perature for Food Sa grees Fahrenheit)	arety		U T	N	Ö	A	o s	•	yee Health		
	~				Proper cooling time as	nd temperature				~				12. Management, food employed knowledge, responsibilities, and		employees;	
3					2. Proper Cold Holding	temperature(41°F/45°	°F)			7				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
1	~				3. Proper Hot Holding to	emperature(135°F)								•	tominotion by How	.J.,	
		~			4. Proper cooking time a	and temperature				V				14. Hands cleaned and properly	y washed/ Gloves u		
					5. Proper reheating process	edure for hot holding	(165°F in 2						-	gloves used 15. No bare hand contact with 1			+
		~			Hours)	Ith Control: procedure	ne & racords			'				alternate method properly follo	wed (APPROVED	YN)	
	6. Time as a Public Health Control; procedures & records time stickers for sushi rice				16 Pacts					Highly Suscep	ptible Populations	fored					
					Арр	proved Source				~				Pasteurized eggs used when rec		icicu	
	/				7. Food and ice obtained good condition, safe, and									Chemicals			
						ismettac										W. 11. T. 1	
	~				8. Food Received at projection check at received at projection check at received at projection check at pr	_				~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fruits	
						from Contamination	n		3					18. Toxic substances properly i	identified, stored an	d used	+
	/				9. Food Separated & propreparation, storage, dis	· *	ring food							Water	/ Plumbing		
				_	10. Food contact surface		Cleaned and						-	19. Water from approved source	e; Plumbing installe	ed; proper	
3				_	Sanitized at 100 p					~			i	backflow device 20. Approved Sewage/Wastewa	oton Diomocol Conto		
	~				40.4	arded	served or			~				disposal	ater Disposar Syster	iii, propei	
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Retail Food Establishment Inspection Report

Received by: (signature) Lisa Lee	Print: Lisa Lee	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	all TY	License/Permit # FS-8880	Page	<u>2</u> of <u>2</u>		
Ttyoto .	Kyoto Japanese Steak House 1599 Laguna Rockwall, TX FS-8880 TEMPERATURE OBSERVATIONS									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
2 door reach in cooler/steak 42			garlic in oil on counte	r 67	soup pot/soup			181		
salmon/chicken/shrimp 41/40/4			cooler drawers/shrim	35	left side sushi/tuna/salmon			41/41		
2 door reach in cooler/cheesesteak 41			eggrolls	41	middle sushi display/crab/salmon			41/41		
cooler drawers/ chicken/beef 41/4			white freezer ambien	18	under c	under counter freezer ambient				
	shrimp	41	WIC/noodles	42	under counter sushi cooler/salmon/crab			41/41		
und	er counter/ tofu	41	fried chicken	42	under counter sushi cooler/crab			41		
ri	ice pot/rice	167	beef	41	bar coolers/ambient		nt	41/41		
so	up pot/soup	168	WIF ambient	4						
_		OB	SERVATIONS AND CORRECT	IVE ACTIO	ONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIF	RECTED TO T	HE CONDITIONS OBSERV	VED A	ND		
			F equipped/post emplo	•						
			oped/dishwasher saniti		-					
18		nd sprays	s low and separate/not o	ver salt	, sugar, f	ood items in drin	k are	ea		
	3 comp sink 110 F									
W			rty to clean dishes at 3							
18	-		lorine sanitizer is being store wit	n clean pot	s, etc. Inste	ad store low and sepa	rate			
0.440440	Back prep hand sin				14 01					
34/40/42		/e/lots of	food debris/could attract pe	ests. Nee	d to Clear	n and change foil d	lally			
45 2	Seal holes in wall Garlic in oil near wok at 67/fror	n WIC at 11/	will put in an ice slurry bath. Small a	mount to be	used first.	Must cold hold at 41F or b	pelow.			
W	Line hand sink 110	F with s	soap. Need paper tow	els at h	and sink	. COS				
42			equipment/ degrease	0.0 0.0 1.	<u> </u>					
10			up to 100 ppm chlorine sa	nitizer. C	OS to 100	D ppm chlorine sar	nitizer	r		
W			freezer on cook line			• •				
39	Avoid use of linens	to line o	arts							
35	Store personal items such as ha	ts low and se	parate/not on food contact shelves wit	h clean dish	es/also drinks	to be stored low and separ	rate			
32	Rusty shelves in WIC									
36	Avoid lining shelves	s with wi	ping cloths over stove/	shelves						
	Service station han	d sink 1	00+F							
40										
	Sani buckets in sus	hi line/q	uats at 200 ppm							
	Sushi rice time stickers/4 hours to discard TPHC									
	Saran on sushi rollers/discarded at least every 4 hours									
36	Store wiping cloths in sani buckets/not on prep areas									
39	In bar, use drainable bar mats for under wine glasses instead of linens									
	Parasite destruction on invoices									
45										
W Pagainad		izer/ must be	kept separate and not used on same	surfaces/sus	hi using quat/o	-				
Received (signature)	·		Lisa Le	e		Title: Person In Charge/ Manager	Owner			
Inspected	d by:		Print:			ivialiagei				
(signature)		tez, 1		ortez	, RS	Samples: Y N #	collecte	ed		
Form EH-06	6 (Revised 09-2015)		•			•				