

# Retail Food Establishment Inspection Report

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

Date: <b>12/26/2022</b>	Time in: <b>11:50</b>	Time out: <b>1:35</b>	License/Permit # <b>FS-8880</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Kyoto Japanese Steak House</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>18/82/B</b>
Physical Address: <b>1599 Laguna Dr Rockwall, TX</b>			Pest control : Contail/12-16-2022/monthly		Grease trap : LES/12-12-2022/		

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					W					
<b>Consumer Advisory</b>						2					
	✓					W					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
W							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
1							✓				

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Kyoto Japanese Steak House	<b>Physical Address:</b> 1599 Laguna	<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> FS-8880	Page 2 of 2
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door reach in cooler/steak	42	garlic in oil on counter	67	soup pot/soup	181
salmon/chicken/shrimp	41/40/41	cooler drawers/shrimp	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	41/41	white freezer ambient	18	under counter freezer ambient	11
shrimp	41	WIC/noodles	42	under counter sushi cooler/salmon/crab	41/41
under counter/ tofu	41	fried chicken	42	under counter sushi cooler/crab	41
rice pot/rice	167	beef	41	bar coolers/ambient	41/41
soup pot/soup	168	WIF ambient	4		

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Dishwasher hand sink 105 F equipped/post employee health poster at hand sink
	Drink hand sink 110 F equipped/dishwasher sanitizing per Temp Rite strips
18	Store hand soaps and sprays low and separate/not over salt, sugar, food items in drink area
	3 comp sink 110 F
W	Need to establish flow of dirty to clean dishes at 3 comp sink
18	Several places under counter where chlorine sanitizer is being store with clean pots, etc. Instead store low and separate
	Back prep hand sink 100 F equipped
34/40/42	Empty trays under stove/lots of food debris/could attract pests. Need to Clean and change foil daily
45	Seal holes in wall
2	Garlic in oil near wok at 67/from WIC at 11/will put in an ice slurry bath. Small amount to be used first. Must cold hold at 41F or below.
W	Line hand sink 110 F with soap. Need paper towels at hand sink. COS
42	Need to Clean in/around/on equipment/ degrease
10	Sani bucket on cook line not setup to 100 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer
W	Time to defrost small white freezer on cook line
39	Avoid use of linens to line carts
35	Store personal items such as hats low and separate/not on food contact shelves with clean dishes/also drinks to be stored low and separate
32	Rusty shelves in WIC
36	Avoid lining shelves with wiping cloths over stove/shelves
	Service station hand sink 100+F
40	Change foil daily in toaster ovens in sushi line
	Sani buckets in sushi line/quats 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	Replace chalking behind sinks where moldy
W	Discussed using 2 types of sanitizer/ must be kept separate and not used on same surfaces/sushi using quat/cook line using chlorine sanitizer

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<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Samples: Y N # collected</b>

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