

1st followup is free. Any additional followups will result in a \$50 fee.

## Retail Food Establishment Inspection Report

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

### Dishmachine at 160F SR and hand sink over 100 F at exit

Date: <b>6/16/2022</b>	Time in: <b>10:30</b>	Time out: <b>12:26</b>	License/Permit # <b>FS-8880</b>	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
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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 Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>Contail/monthly</b>	Hood <b>Cowboys/3mo</b>	Grease trap : <b>LES/2000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				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 eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
			✓		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. )	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>JFC/True World</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
<b>Protection from Contamination</b>						3					18. Toxic substances properly identified, stored and used		
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature		W					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>4</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>need test strips/have digital thermos</b>		
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>on invoices</b>			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2022</b>	
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>							
	✓				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	
<b>Consumer Advisory</b>						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/Buffer Plate)/ Allergen Label <b>on menu</b>		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>						1					45. Physical facilities installed, maintained, and clean		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/raw chicken	41	grill drawers/shrimp	32	left sushi display/fish/fish	41/41
chicken/beef	41/41	dumplings	36	under/fish	41
noodles	42	eggrolls	34	bar cooler ambient	35/32
reach in cooler/salmon	41	white freezer grill line ambient	-4		
beef/shrimp	41/41	soup pot/soup	168		
2 door reach in/cheesecake	41	WIF ambient	4		
grill cold top drawers/chicken	40	right sushi display/crab/fish	41		
shrimp/beef	39/40	under/fish	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:
	Prep hand sink 100F. Post employee health poster at hand sink.
40	Avoid lining shelves with foil
36	Avoid lining shelves with wiping cloths/dirty/to be changed daily
	hand sink near 3 comp sink 103 F
10/33	3 comp sink 103F. Needs to minimum 110 F. Will use dishwasher until working. After 2 resets of tankless water tank, sanitizing at 115 F. MUST work all the time. Repair by tomorrow.
	Dishwasher hand sink 100 F.
10	Dishwasher not sanitizing per Temp Rite strips. Ran dishwasher 3 or 4 times then sanitizing per Rite strips. Dishwasher has an external booster and hadn't been run before inspection.
	Drink hand sink 110 F
	Soda/tea nozzles WRS daily
29	Need dishwasher temp strips to verify sanitizing/need chlorine test strips as well to test sani buckets
37	Organize back storage closet to clean
32	Address badly scored/discolored cutting boards
W	Watch dented cans/discard is no labels, or severely dented or seal has been compromised
10	Must have sanitizer setup in back where prepping
18	Sanitizer bucket setup far too strong on grill line
	Grill line hand sink 112 F/Sushi hand sinks 100+F
45/42	Thorough cleaning in/around/on equipment
W	Grill line hand sink far right leaking from faucet
45	Missing grout in various places/broken baseboards
45	Fix doors on sushi under counter coolers to close properly
	Sushi rollers, knives, cutting boards WRS at least every 4 hours (saran changed on sushi rollers)
	Sushi rice made daily/ time stickered for 4 hours to discard TPHC
10	MUST have sani bucket setup in sushi prep area during prep and service. COS to 200 ppm quats
36	Store wiping cloths in sani buckets, not on aprons or on prep areas
34	Flies
	Bar hand sink 100F/3 comp sink 104. Will use dishwasher for WRS
37	Avoid floor storage of rice pots/store 6 inches off of floor at least
	At end of inspection water throughout at 103/104 F. Will have to use dishwasher only for WRS. Minimum hot water at 3 comp sinks is 110F

Received by: (signature) <i>Lisa Lee</i>	Print: <b>Lisa Lee</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

37 Cover alcohol bottles nightly and when not in use