Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/3(Time in: 11:00	Time out: 12:30	FS	nse/Perm)					Est. Type Risk Category Page 1 of 2	_
		se of			tion: 1-Routine	2-Follow U	Contact/Ov	mplaint wner Nan		4-1	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Е
K	yot	o J	lap	an	ese Steak Hous					**	,		La		✓ Number of Violations COS: 12/97/	3
		al A Lag			ockwall, TX	Co	est control : ontail/6-19-	2023	(Hoo	OCI ys/4-23	-2023	LE	S/5	se trap : Follow-up: Yes 7 1 3/07/1	
М					Status: Out = not in compoints in the OUT box for experior	each numbered i			a che	ckma	ark in	appr	opria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch oox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	l .
О	I	iance N	N	C	Time and Tem	perature for F	ood Safety	F	₹	О		N	N	С	Eurland World	R
T	N	0	A	O S	(F = de	grees Fahrenhe	*			T T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	~					1					~				knowledge, responsibilities, and reporting	
3					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 to	emperature(135	б°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used	
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (165°F i	n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Heal	lth Control; pro	ocedures & rec	ords							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained good condition, safe, and destruction	d unadulterated	l; parasite								Chemicals	
					8. Food Received at pro	ttac/JFC/		ria							17. Food additives; approved and properly stored; Washing Fruits	
	~				check at recei						~				& Vegetables 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	from Contami otected, prevent					'					
	~				preparation, storage, disp										Water/ Plumbing	
3					10. Food contact surface Sanitized at p			nd			1				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		iously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			_							_						
0	ī	N	N	С	Prio	ority Founda	ation Items			_	_	_		_	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personnel	F		o U T	I N	Req N O	nire N A	Cor C O S		R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 6	of Knowledge	/ Personnel ation of knowl nager/ Posted	edge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nment Name: Japanese Steak House	Physical A	ddress: Laguna	City/State: Rockwa	all TX	License/Permit # FS-8880	Page _	<u>2</u> of <u>2</u>			
Ttyoto	- Capanese eteak Floude	1000	TEMPERATURE OBSERVA		ин, т <i>г</i> х	1 0 0000					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I			
Rice in rice pot		162	grill line cold top/shrimp	41	under/salmon			41			
2 door reach in/salmon		41	raw chicken	41	middle sushi roll/salmon			41			
be	beef/scallops		precooked chicker	50	crab			41			
2 door reach in cooler/cheesecake WIC/noodles		41	drawers/shrimp	41	under/salmon			41			
		41/42/41	eggrolls	41	unde	nder counter freezer					
b	eef/chicken	41/41	soup pot/soup	160							
С	rab/salmon	41/41	sushi display left/crab	41							
W	/IF ambient	-3	eel	41							
Itam-			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Prep hand sink equipped. Need to post employee health poster										
32	 		ns/heavy buildup. Need	-		ce if not cleanable	e				
32					<u> </u>						
36	Rusty shelves in WIC/need to clean/chipping paint Avoid used of wiping cloths to line carts/Need to be changed daily/dirty with food debris										
	Warewash hand sink 109 F/Prep hand sink 110F equipped										
	3 comp sink 129 F										
10	Clean ice deflector	panel									
		•	emp strips								
35	Dishwasher sanitizing per Temp strips Store personal items low and separate										
	Line hand sink 109F equipped										
10	Need sanitizer setup in back prep especially around raw meat prep										
10	Need sanitizer setup in cook line										
	COS to 100 ppm chlorine										
2	Discarded precooked chicken from last night in gril line drawer										
	Saran changed on sushi rollers at least every 4 hours										
	Time stickers on sushi rice/to be discarded at 4 hours/TPHC										
	Sushi line hand sink 105F										
	Gloves used for all sushi prep and ready to eat										
		•	400ppm/to watch to be	150-400	ppm/no	t over that amou	ınt				
42	To clean equipment/ shelves/ degrease										
34 Some flies in back											
45	Clean floors, some food debris										
	Improved cleaning noted/continue to clean										
Received (signature)) · · · · · · · · · · · · · · · · · · ·		Hyosim	Chu	ı	Title: Person In Charge/ (Manager	Owner				
Inspecte (signature)			Print:								
, ,	CWisty Cov	tez, I	RS Christy C	ortez,	K5	Samples: Y N # c	collecte	d			