



**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Hyosim Chu</i>	Print: <b>Hyosim Chu</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
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
beef/scallops	41/41	precooked chicken	50	crab	41
2 door reach in cooler/cheesecake	41	drawers/shrimp	41	under/salmon	41
WIC/noodles	41/42/41	eggrolls	41	under counter freezer	13
beef/chicken	41/41	soup pot/soup	160		
crab/salmon	41/41	sushi display left/crab	41		
WIF ambient	-3	eel	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 equipped. Need to post employee health poster
32	Need to address cooking pans/heavy buildup. Need to clean or replace if not cleanable
32	Rusty shelves in WIC/need to clean/chipping paint
36	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
	Dishwasher sanitizing per Temp strips
35	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 grill 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
	Sushi line only uses quats 400ppm/to watch to be 150-400ppm/not over that amount
42	To clean equipment/ shelves/ degrease
34	Some flies in back
45	Clean floors, some food debris
	Improved cleaning noted/continue to clean

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