## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	2/1	5/2			1.10	Time out: 12:55		FS-8	88	0_	T			_	Est. Type	Risk Category  6-Other	Page 1	
		ishm			tion: 1-Routine	2-F 0110W		3-Compla tact/Owner l		4-	-Inve	suga	auon	1	5-CO/Construction  * Number of Repeat Violation		TOTAL/SO	UKE
Ky	oto	o J	ар	an	ese Steak Ho										✓ Number of Violations Co	OS:	13/87	7/R
15	ysic 99	al A Lag	gun	ess: a R	tockwall, TX	C	est contr ontail/r	monthly		Ho PD	C/3	mo	LE	rease S/2		Follow-up: Yes ✓ No ☐	10/07	
Ma					Status: Out = not in or points in the OUT box for	compliance IN = i	n complia item	ince No	$\mathbf{O} = \text{not}$						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site $\mathbf{R}$ = repeat vio k an $\mathbf{X}$ in appropriate	lation W-W	7atch
					•					ire In	nmed	liate	Cor	rect	ive Action not to exceed 3 day			
0	Î	iance N	N	С	Time and Te	emperature for 1	Food Saf	etv	R	О		N	N	С				R
U T	N	О	A	o S	(F =	degrees Fahrenh	eit)	•		U T		o	A	o s		oyee Health		
	~				Proper cooling time	and temperatur	е				~				12. Management, food employ knowledge, responsibilities, an		employees;	
					2. Proper Cold Holdin	ng temperature(4	1°F/ 45°F	F)							13. Proper use of restriction an	d exclusion; No disc	charge from	-
3											<b>'</b>				eyes, nose, and mouth			
	~				3. Proper Hot Holding	g temperature(13	5°F)								Preventing Con	tamination by Han	ıds	
	~				4. Proper cooking tim	e and temperatur	re				~				14. Hands cleaned and proper <b>aloved</b>	ly washed/ Gloves u	sed properly	
	~				5. Proper reheating pr Hours)	ocedure for hot l	holding (1	165°F in 2			~				15. No bare hand contact with alternate method properly follo			
					6. Time as a Public H	ealth Control: pr	ocedures	& records								·		
	~					, <sub>F</sub> -									Highly Susce 16. Pasteurized foods used; pro	eptible Populations	Fored	
					A	pproved Source	e				~				Pasteurized eggs used when re		cred	
					7. Food and ice obtain good condition, safe,										eggs cooked			
	~				doctruction	n Group	u, parasii	.c							Ch	nemicals		
					8. Food Received at p		re				Τ.				17. Food additives; approved a	and properly stored;	Washing Fruit	:s
	_				check at rec	eipt					~				& Vegetables water only			
						on from Contan					~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & preparation, storage, of			ng food							Water	·/ Plumbing		
	~				10. Food contact surfa Sanitized at <u>200</u>	nces and Returna ppm/temperatu	bles ; Cle ire	eaned and		3				î	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc			erved or			~				20. Approved Sewage/Wastew disposal	rater Disposal Syster	m, proper	
												_						
					Pı	riority Found	lation It	tems (2 Po	ints)	violai	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	COS		riority Found on of Knowledg			R R	O U	I	Req N O	N A	C 0		e Control/ Identific	ation	R
O U T					Demonstration 21. Person in charge pand perform duties/ C	on of Knowledg	e/ Person	hnel knowledge,		О	I	N	N	C		e Control/ Identific		R
	N			О	Demonstration 21. Person in charge p	on of Knowledg present, demonst ertified Food Ma	e/ Person tration of anager/ P	knowledge, Posted		O U	IN	N	N	C 0	Food Temperature 27. Proper cooling method use	e Control/ Identification of Equipment Adec		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Tin Ahn	Print: Jin Ahn	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: Japanese Steak House	Physical A		City/State: <b>Rockwa</b>	II TX	License/Permit # Pa	age <u>2</u> of <u>2</u>			
Ttyoto	oapanooo otoak Hodoo	1000	TEMPERATURE OBSERVA		III, 17	1 0-0000				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
rice po	ot/rice	185	fish	41	grill line drawers/chicken		50			
V	/IC/chicken	43	under/tuna	41	crab		51			
be	eef/scallops	43/43	sushi display right/fish	41	shrimp/crab		64/67			
	crab mix	43	fish	41	eggrolls		37			
2 doo	r reach in/cheesecake	41	under/salmon	42						
W	/IF ambient	12	rice pot/ rice	188						
			broth in soup pot	168						
sush	i display left/salmon	41								
			SERVATIONS AND CORRECTI	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND			
	Dishwasher hand s	ink 103	F							
	Dishwasher sanitizi	ng per T	emp Rite strips							
39	invert ice buckets	<u> </u>								
37	Cover sugar in sug	ar conta	iner when not using							
19	Prep hand sink very									
W	At inspection prep h	nand sin	k and 3 comp sink betw	een 91 t	to 95					
	Water temp fell bel	ow 100.	Reset tankless water I	neater, h	ot wate	er restored to 114F	-			
19	Prep hand sink hot	water ha	andle broken, will gave	to use a	lternate	hand sink				
45	Replace plastic cur	tains ins	ide WIC							
2	· · · · · · · · · · · · · · · · · · ·		ned thermostat down.							
2	Grill line drawers not wor	king. Any	TCS loaded this morning 1 ho	our ago, pla	aced in ar	n ice slurry to be used f	rst.			
	Any TCS foods in d	Irawers f	rom last night, discarde	d shrim	o at 64	and crab at 67.				
			ppm chlorine sanitizer							
	Grill hand sink 100-									
	Soda/tea nozzles WRS daily									
Sushi hand sink 100+F Saran changed at least every 4 hours on sushi rollers										
									Knives WRS at leas	
	Sushi Rice TPHC stickers/current									
20		Sushi line sani bucket 200 ppm quats. Discussed keeping sanitizers separate								
36	Store wiping cloths in sani buckets									
	Bar 3 comp sink 110 F									
Bar hand sink 100 F  Ice bin covered in bar area. Cover alcohol bottles when not in use/overnight.  Prep tables look good. Improvement in cleaning noted										
									32	Prep tables look good. Improvement in cleaning noted.  2 Address discolared/badly scored cutting boards
	2 Address discolored/badly scored cutting boards.  /45 Clean floors drains, clean around/on cooking equipment, walls, floors									
72/70	Cicari noors drains,	, cicaii a	Tourist Gooking Equip	villelit, V	vano, ne	<del>,</del>				
Received			Print:			Title: Person In Charge/ Own	ner			
(signature)	Jin Ahn	Jin Ahn				Manager				
Inspected (signature)		tez. 1	RS Christy Co	ortez	RS	J				
Farms FILL Of	6 (Revised 09-2015)	0, '		,		Samples: Y N # coll	ected			