

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
rice pot/rice	185	fish	41	grill line drawers/chicken	50
WIC/chicken	43	under/tuna	41	crab	51
beef/scallops	43/43	sushi display right/fish	41	shrimp/crab	64/67
crab mix	43	fish	41	eggrolls	37
2 door reach in/cheesecake	41	under/salmon	42		
WIF ambient	12	rice pot/ rice	188		
		broth in soup pot	168		
sushi display left/salmon	41				

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 103 F
	Dishwasher sanitizing per Temp Rite strips
39	invert ice buckets
37	Cover sugar in sugar container when not using
19	Prep hand sink very slow draining
W	At inspection prep hand sink and 3 comp sink between 91 to 95
	Water temp fell below 100. Reset tankless water heater, hot water restored to 114F
19	Prep hand sink hot water handle broken, will gave to use alternate hand sink
45	Replace plastic curtains inside WIC
2	WIC temps borderline. Turned thermostat down.
2	Grill line drawers not working. Any TCS loaded this morning 1 hour ago, placed in an ice slurry to be used first.
	Any TCS foods in drawers from last night, discarded shrimp at 64 and crab at 67.
	Sani bucket on grill line 100 ppm chlorine sanitizer
	Grill hand sink 100+F, drink hand sink 100+F
	Soda/tea nozzles WRS daily
	Sushi hand sink 100+F
	Saran changed at least every 4 hours on sushi rollers
	Knives WRS at least every 4 hours (sushi)
	Sushi Rice TPHC stickers/current
	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	Address discolored/badly scored cutting boards.
42/45	Clean floors drains, clean around/on cooking equipment, walls, floors

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