Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		9/2	202	23		Time out: 12:30		nse/Per							Est. Type Risk Category Page 1 of	2
					tion: 1-Routine	2-Follow U	р 3-Со	mplain	ıt 📗	4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE
Ky	/ot		Jap	an	^{ne:} ese Steak Hous	e	Contact/Ov	wner Na	ame:						* Number of Repeat Violations: / Number of Violations COS: 13/87	/R
Ph 15	ysic 99	al A Laç	ddre gun	ess: a R	lockwall, TX	Co	st control : ntail/12-14	-2023	3	Ho:	od ys/10-17	-2023	Gı LE	ease S/tc	te trap : Follow-up: Yes O No	, U
Ma					Status: Out = not in compoints in the OUT box for each	pliance IN = in a ach numbered it	em em		= not o						pplicable $COS = corrected on site R = repeat violation W-Wasox for IN, NO, NA, COS Mark an in appropriate box for R$	tch
Co		ioma	o Cto		Priori	ity Items (3	Points) viol	ations I	Requi	_					tive Action not to exceed 3 days	
O U	I N	iance N O	N A	C	Time and Temp	perature for Fo			R	O U	N	N O	N A	C	Employee Health	R
Т	~			S	1. Proper cooling time an	-				Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding to	emperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	_
3					3. Proper Hot Holding ter	mnoroturo(1250	DE)				~				eyes, nose, and mouth	
	~				Proper cooking time ar										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proce			n 2			~				gloves used 15. No bare hand contact with ready to eat foods or approved	+
		~			Hours)						~				alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Healt	th Control; proc	cedures & rec	ords							Highly Susceptible Populations	
					Аррг	roved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	/				7. Food and ice obtained good condition, safe, and			in				•			Chemicals	
						smettac/		rld								
	~				8. Food Received at prop	•					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection f	from Contamii				3				~	18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & prot preparation, storage, disp										Water/ Plumbing	
	~				10. Food contact surfaces Sanitized at 100 pp			nd			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned diaca			or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								(2 Poir	nts) v	riolat	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration of				R	O U T	I N	N O	N A	C O S		R
	~			Б	21. Person in charge pres and perform duties/ Certi			edge,			~			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				5 22. Food Handler/ no una	outhorized pers									28. Proper Date Marking and disposition	-
					22. Food Handler/ no una 20	authorized pers	ons/ personnel				~					
					Safe Water, Record						٧ ٧				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	~				Safe Water, Record	dkeeping and I Labeling	Food Package									
	٧ ٧				Safe Water, Record	dkeeping and I Labeling available; adequilable (shellstoo	Food Package	safe							Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	1)
					Safe Water, Record 1 23. Hot and Cold Water a 24. Required records avaidestruction); Packaged Fo	dkeeping and I Labeling available; adequal ilable (shellstoo food labeled ith Approved I	Food Package uate pressure, ck tags; parasi	safe te							Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2023 Utensils, Equipment, and Vending	
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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:	Physical A		City/State:	-U TV	License/Permit #	Page	2 of 2			
Kyoto	Japanese Steak House	1599	Laguna		all, TX	FS-8880					
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Locat	tion		Temp F			
Rice h	hot holding	160/190	WIF ambient	11				165			
2 do	oor cooler/beef	41	cold drawers on ice/shrim	p 54	sush	ii display/tı	una	41			
chi	cken/salmon	41	beef	46	salmon/ eel 4			41/42			
2 do	or cooler/cut lettuce	41	chicken	42	sushi	sushi display/white fish					
	chicken	41	right side cold drawers/shrim	p 41				42/41			
	beef	40	crawfish	41				43			
	crab	40	line white freezer ambier	nt 10	under/fish			43			
noodl	les/made this morning	44	Rice pot/rice	156							
Τ.		02		TIVE ACTIO	- 1.0						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sin	nk 100+F	equipped with soap a	and pape	r towels						
45	Need to clean floor dr	ains part	icularly in front of ice ma	chine/lots	of food d	lebris and throu	ghout				
42	Need to clean shelv	es in dr	y storage								
42	Need to clean bulk	spice co	ontainers/salt, sugar ai	nd label t	hem						
	Dishwasher sanitizing per TempRite strips										
	3 comp sink 119F										
	Line hand sinks 100	0+F equ	ipped								
32			very heavy accumulation/	to be clear	ned or rep	laced if not clear	nable				
42	to clean handles of	coolers	prep tables, walls bel	nind prep	tables						
45	Seal all holes in walls										
	Sani bucket prep line 100ppm chlorine sanitizer										
	Chemical and temp										
2	Line cold drawers not wo	rking, sma	Il amounts of raw meat on ic	e/not enoug	jh ice, nee	ds to be up to prod	duct lev	rel			
	COS by adding more i	ce and ite	ems had only been our for	less than	an hour/to	o be used within	4 hou	rs			
40	Need to replace foil	in oven	/food debris								
	Cook line hand sink 115F equipped										
	Line sani bucket at 100 ppm chlorine sanitizer										
45	Need to clean floors in cookline, under equipment										
	Soda/tea nozzles W		•								
	+		vernight/could attract	pests							
32	Rusty shelves in W										
39	Need to use fresh li										
	Asked them to turn thermostat down on sushi under coolers to cold hold at 41F or below										
	Sushi rice time stickered and dated										
	saran changed on sushi rollers at least every 4 hours										
18	Sushi uses quats sa Bar hand sink 100+		setup too strong. COS	to 400p	pm quat	S					
Docoi	d by		Drint.		Τ	Title: Person In Charg	ιο/ Ω				
Received (signature)	Hyosim Cha		Hyosim	ո Chւ	J	Manage Manage					
Inspecte (signature)	Hyosim Chu d by: Chvisty Cov	tez. 1	RS Christy C								
	06 (Payisad 09 2015)	0,		-,		Samples: Y N	# collect	ed			