

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/19/2023	Time in: 11:00	Time out: 12:30	License/Permit # FS-8880	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Kyoto Japanese Steak House			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		13/87/B
Physical Address: 1599 Laguna Rockwall, TX			Pest control : Contail/12-14-2023	Hood Cowboys/10-17-2023	Grease trap : LES/to email recent/5-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3				✓	
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Hyosim Chu</i>	Print: Hyosim Chu	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <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 hot holding	160/190	WIF ambient	11	miso soup	165
2 door cooler/beef	41	cold drawers on ice/shrimp	54	sushi display/tuna	41
chicken/salmon	41	beef	46	salmon/ eel	41/42
2 door cooler/cut lettuce	41	chicken	42	sushi display/white fish	41
chicken	41	right side cold drawers/shrimp	41	tuna/cream cheese	42/41
beef	40	crawfish	41	under/fish	43
crab	40	line white freezer ambient	10	under/fish	43
noodles/made this morning	44	Rice pot/rice	156		

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:
	Warewash hand sink 100+F equipped with soap and paper towels
45	Need to clean floor drains particularly in front of ice machine/lots of food debris and throughout
42	Need to clean shelves in dry storage
42	Need to clean bulk spice containers/salt, sugar and label them
	Dishwasher sanitizing per TempRite strips
	3 comp sink 119F
	Line hand sinks 100+F equipped
32	Watch carbon buildup on pans/very heavy accumulation/ to be cleaned or replaced if not cleanable
42	to clean handles of coolers, prep tables, walls behind prep tables
45	Seal all holes in walls
	Sani bucket prep line 100ppm chlorine sanitizer
	Chemical and temp strips on site
2	Line cold drawers not working, small amounts of raw meat on ice/not enough ice, needs to be up to product level
	COS by adding more ice and items had only been our for less than an hour/to be used within 4 hours
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 WRS daily
37/34	Avoid leaving dirty dishes overnight/could attract pests
32	Rusty shelves in WIC
39	Need to use fresh linens on hibachi carts daily
	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 sanitizer/setup too strong. COS to 400ppm quats
	Bar hand sink 100+F, 3 comp sink 110+F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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