

Retail Food Establishment Inspection Report

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

Date: 6/24/2024	Time in: 10:00	Time out: 1:13	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: _____		20/80/B
Physical Address: 1599 Laguna Rockwall, TX			Pest control : Contail/ 6-21-2024/monthly	Hood Cowboys/ 4-23-2024	Grease trap : LES/2000gal/4-5-2024	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						W					
3						Water/ Plumbing					
3				✓		3					
	✓					✓					

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						2					
	✓					Permit Requirement, Prerequisite for Operation					
W						✓					
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					
1						✓					
W						Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
W						✓					
	✓					✓					

Received by: (signature) <i>Kwang Nam</i>	Print: Kwang Nam	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
reach in cooler/steak	41	middle drawers/small eggrolls	50	soup pot/soup	179
salmon/chicken	41/41	large eggrolls	46	middle sushi display/salmon	41
reach in cooler/cheesecake	41	shrimp	46	tuna/crab	41/41
WIC/crab	41	raw chicken	44	under/spicy tuna	42
raw chicken	41	under/crab	41	under counter sushi freezer	18
cooked noodles	42	rice cooker/rice	158/159	left side under counter cooler sushi/caviar	46
line cold top/beef	41	soup pot/soup	168	mayo/cucumber for reference	48/45
shrimp/chicken on ice	41/41	white freezer	2	right side sushi display/salmon/tuna/crab	41/41/41

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:
	Warewash hand sink 126F equipped
19	Need air gap under ice machine
	Dishwasher sanitizing per Temp strips
	3 comp sink 128F
W	Need to store personal items/drinks low and separate. Best to NOT use screw top lids. Instead use a cup with lid and straw
45	Maintenance to walls, broken baseboards and tiles to be repaired
34	Flies
	Hand sink by 3 comp sink 139F equipped
31	Prep hand sink 80F equipped
31	Drink hand sink 80F/needs to be 100F
	2 insta hot water tanks/ one seems to be working, the other does not/will need to use hand sinks at 100F elsewhere
36	Wiping cloths on carts to be stored in sani buckets/need to be changed at least every 4 hours/should not be left dirty overnight for use the next day
32	Rusty shelves in WIC
9	Avoid storing raw chicken over soy sauce/instead store low/separate
2	Cookline drawers and cold top not cold holding at 41F or below/ will use ice baths, will only have small amounts for less than 4 hours
	No TCS foods to be left in cook line drawers over night
	Cookline sani buckets at 100ppm chlorine/need to make sure sanitizers are kept separate as using both/discussed using just one sanitizer only throughout
42/45	to clean in/around/on equipment floors, walls
42	To clean cooking equipment and under prep tables/food debris
W	Need to label sanitizer bucket in cookline as also using buckets for cooking water/COS
	Cookline hand sink 125F equipped
10	Sushi and back prep sanitizer buckets too weak/COS
29	Need quats test strips and thermos for cookline, also need temp strips for dishwasher
	Digital thermo, gloves used
	Saran on sushi rollers discarded at least every 4 hours /Sushi hand sink 100+F equipped
	Sushi rice with time stickers/4 hours to discard
2	Left side under counter not cold holding/ no TCS until repaired
W	Need drainable bar matting under glasses, avoid using linens or wiping cloths

Received by: (signature) <i>Kwang Nam</i>	Print: Kwang Nam	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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