Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/	6/24/2024 10:00 1:13 FS-6		S-88	Permit # 3880 aint 4-Investigation						Est. Type	Risk Category	Page <u>1</u> of <u>2</u>						
						2-Follow U	Jp 3-C	Complain		4-I	Inve	stiga	tion		* Number of Repeat Violati	6-Other	TOTAL/SO	CORE
Kyoto Japanese Steak House Physical Address: Pest control:								Hood Grease			Gr	ease	Number of Violations CO	20/80/B				
159					Rockwall, TX		ntail/ 6-21-20			Cowboy			LE	S/2	2000gal/4-5-2024 N	Follow-up: Yes		
Ma					points in the OUT box for		tem	Mark '✓		ckma	rk in	appr	opria	te bo	plicable COS = corrected on sit ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days	an 💢 in appropriate	lation W-W e box for R	Vatch
	npli	iance				Try Items (5	1 omes) vio	, unions 1		Co	mpli	ance	Stat	us	re neuon noi to execeu 5 uuys	,		
O U T	N	N O	N A	C O S		nperature for Follegrees Fahrenhe			R	O U T	I N	O	N A	C O S	Employ	yee Health		R
	~			-	1. Proper cooling time	and temperature					~			_	12. Management, food employe knowledge, responsibilities, and		employees;	
3					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	°F)								Preventing Conta	tamination by Han	ds	
		~			4. Proper cooking time	and temperature	;				~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	
		/			5. Proper reheating pro Hours)	cedure for hot ho	olding (165°F	F in 2			~				15. No bare hand contact with realternate method properly follow			
	~				6. Time as a Public He	alth Control; pro	cedures & re	ecords							Highly Suscen	ptible Populations		
															16. Pasteurized foods used; prol	hibited food not off	ered	
						proved Source					•				Pasteurized eggs used when req eggs cooked	quired		
	,				7. Food and ice obtaine good condition, safe, and			d in							Che	emicals		
						/ismettac/		orld							17 F. 1 112	1	W. dia Fair	
	~				8. Food Received at procheck at rece		;				~				17. Food additives; approved an & Vegetables Water only	na property storea;	wasning Fruit	IS
						ı from Contami	nation			W					18. Toxic substances properly in	dentified, stored and	d used	
3		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				od							Water/	/ Plumbing				
3				~	10. Food contact surfact Sanitized at			and		3				+	19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned disc			lor			~			Ì	20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
				_								<u>_</u> _						
					Pri	iority Founda	tion Items	s (2 Poir							rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Founda n of Knowledge/		s (2 Poir	nts) vi	olati O U T	ions I N	Requ N O	n N A	Cor C O S	Food Temperature	Control/ Identifica	ation	R
				О	Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledge/ resent, demonstra	/ Personnel	vledge,		O U	I	N	N	C O		d; Equipment Adec		R
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Received by: (signature) Kwang Nam	Print: Kwang Nam	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	2 of <u>2</u>		
Kyoto	Japanese Steak House	1599		Rockwa	II, TX	FS-8880				
Item/Loc	cation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion		Temp F		
reach	in cooler/steak	41	middle drawers/small eggrolls	5 0	soup pot/soup		ир	179		
sal	mon/chicken	41/41	large eggrolls	46	middle sushi display/salmon			41		
	reach in cooler/cheesecake		shrimp	46	tuna/crab			41/41		
	WIC/crab		raw chicken	44	under/spicy tuna		42			
	aw chicken	41	under/crab			counter sushi fre	eezer	18		
	cooked noodles		rice cooker/rice	158/159				46		
	line cold top/beef		soup pot/soup	168	mayo/cucumber for reference		rence	48/45		
shrin	np/chicken on ice		white freezer	2 VE ACTION		sushi display/salmon/tu	una/crab	41/41/41		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSE	ERVED A	ND		
		ık 126F	equipped							
19	Warewash hand sink 126F equipped Need air gap under ice machine									
	• •	Dishwasher sanitizing per Temp strips								
	3 comp sink 128F									
W	Need to store personal item	s/drinks lov	v and separate. Best to NOT use	screw top I	ids. Instea	d use a cup with lid	and stra	W		
45	Maintenance to wal	ls, brok	en baseboards and tiles	to be re	paired					
34	Flies									
	Hand sink by 3 com	np sink 1	39F equipped							
31	Prep hand sink 80F	equipp	ed							
31	Drink hand sink 80F	-/needs	to be 100F							
	2 insta hot water tanks/ on	e seems to	eems to be working, the other does not/will need to use hand sinks at 100F elsewhere							
36	Wiping cloths on carts to be stored	d in sani buck	ets/need to be changed at least every 4 h	ours/should no	t be left dirty	overnight for use the ne	xt day			
32	Rusty shelves in W	IC								
9	Avoid storing raw c	hicken d	over soy sauce/instead	store lov	v/separ	ate				
2	Cookline drawers and cold top	not cold hole	ding at 41F or below/ will use ice bath	s, will only ha	ave small an	nounts for less than 4	hours			
	No TCS foods to be	e left in d	cook line drawers over r	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/o	n equip	ment floors, walls							
42	·		nt and under prep tables							
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									
Left side under counter not cold holding/ no TCS until repaired W Need drainable bar matting under glasses, avoid using linens or wiping cloths										
W Received		matting	under glasses, avoid u	sing line	ns or w	IPING CIOTHS Title: Person In Charg	ge/ Owner			
(signature)	•		1 /	Nam	1	Manage				
Inspected (signature)		tez, 1	RS Christy Co	ortez,	RS	Samples: V	# 0-11			
Form FH-06	6 (Revised 09-2015)		1			Samples: Y N	# collect	cu		