					Retail Fo	ood Estab	lish	me	ent	In	spe	ecti	tion Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health		
	ite:	2/2	<u>ک</u>	າດ	Time in: Time out: 11:00 12:35	License/Perr)					Est. Type Risk Category Page 1 of 2	2	
					tion: 1-Routine 2-Follow Up	3-Complain		-	Inve	stiga	ntior	1	5-CO/Construction 6-Other TOTAL/SCO	RE	
Es	tabli	ishm	nent	Nan		tact/Owner Na				8-			× Number of Repeat Violations: ✓ Number of Violations COS:		
Ph	ysic	al A	ddre	ess:	Pest contr	rol :		Ho			G	reas	ise trap : Follow-up: Yes	Β	
15		-	-		ockwall, TX Contail/r itatus: Out = not in compliance IN = in compliance	monthly	F = not o		nt Hand		LE	:S/	/ 4000gal/3mo No R = repeat violation W- Water applicable COS = corrected on site R = repeat violation W- Water	.1.	
Ma					points in the OUT box for each numbered item	Mark V	' a che	ckma	ark in	appr	opria	te bo	box for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for \mathbf{R}	:n	
Co	mpli	iance			Priority Items (3 Points			С	ompl	iance	e Sta	tus			
O U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$			R	O U T						R				
	~	1. Proper cooling time and temperature						~			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	-				2. Proper Cold Holding temperature(41°F/45°F)				•				13. Proper use of restriction and exclusion; No discharge from		
W					2. Troper Cold Fround Competitute(41 F/ 45 F)				~				eyes, nose, and mouth		
	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time and temperature			3					14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating procedure for hot holding (Hours)	165°F in 2]		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
⊢				-	6. Time as a Public Health Control; procedures	& records		╞							
-	Stickers on rice pots												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	-	
	Approved Source								~				Pasteurized eggs used when required eggs cooked		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											Chemicals			
	•				destruction Ocean Group/Wism	ettac					-				
	~				8. Food Received at proper temperature check at receipt				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
			I		Protection from Contamination				~				Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented durin	ng food							Weter/Dissection		
	~				10. Food contact surfaces and Returnables ; Cle	eaned and	_						Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
3					Sanitized at ppm/temperature			3					backflow device		
	~				11. Proper disposition of returned, previously se reconditioned discarded	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N		С	Priority Foundation I		nts) <i>vi</i> R	0	Ι	Ν	Ν	С		R	
U	Ν		Ν		Domenstration of Unexploded/Demon	nnel		U T	N	0	Α	0 S			
Т		0	N A	Ö S	Demonstration of Knowledge/ Persor	Imonuladaa							27. Proper cooling method used; Equipment Adequate to		
Т	~	0	N A	0	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager/ P				~				Maintain Product Temperature		
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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Kyoto Japanese Steak House 1599 Laguna Rockwall, TX FS-8880 TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location	Temp F								
cold drawers/chicken 41 hot hold/soup 173 3 door cooler/lettuc	e 40								
beef/chicken 41/41 sushi display/crab 41 WIC/noodles	43								
cold drawers/eggrolls 41 fish 40 salmon/shrimp	41/41								
raw chicken 41 under/ 39 chicken	41								
under cooler/crab 41 sushi display/fish 41 WIF ambient	8								
drawers/shrimp 41 under/crab 38									
white freezer ambient 14 sushi freezer ambient 7									
hot hold/rice 178/168 2 door cooler/shrimp/ beef 41/41									
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED NOTED BELOW:	AND								
Drink hand sink 111 F/grill hand sink 106 F									
42 Clean floor drains/food debris									
40 Dispose of cardboard boxes after original use. Avoid re-use for food contact items (soy sauce, chop sticks									
36 Store wiping cloths in sani buckets									
39 Avoid storing rice scoops in standing water									
40 Avoid use of foil to line shelves									
39 Clean inside rice pots/lids/around gasket									
19/31 Leaking faucet at grill hand sink. Must have paper towels to turn water off, touch handle	S								
42 CLEAN in/around/on equipment, degrease									
14 Must use gloves or utensils for ready to eat foods.									
39 Avoid using linens under condiments									
Sani bucket 100 ppm bleach in kitchen									
sushi bar hand sink hot water 100+									
Sushi rice made at 10:30. Restaurant closes at 2:30, rice discarded. Made again at 4:30. Discarded at 9:3	0								
W Reminder to change Saran on sushi rollers at least every 4 hours									
W Sani bucket in Sushi bar 200 ppm quats. REMINDER to not mix or use together with kitchen sani buck	et								
35 Store personal items low and separate, not on prep tables									
W Advised to cool noodles in WIC in shallow, metal pans to ensure temps reach 41 (2 hours to 70 them 4 hours to 4	1)								
Grill hand sink hot water 100									
3 comp sink hot water 110									
32 Sand/bleach cutting boards									
Dishwasher sanitizing per Temp Rite strips									
Condensation in WIF									
Bar 3 comp sink 110 F/bar hand sink 100 F									
10 Clean soda boot/slime accumulation									
45 Missing grout/broken baseboards. clean walls									
Received by: (signature)Print:Title: Person In Charge/ OvHyosim ChuHyosim ChuManager	ner								
Inspected by: Print:									
(signature) Christy Cortez Christy Cortez Samples: Y N # co	lected								