

# Retail Food Establishment Inspection Report

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

Date: <b>12/8/2020</b>	Time in: <b>11:00</b>	Time out: <b>12:35</b>	License/Permit # <b>FS-8880</b>	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
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Establishment Name: <b>Kyoto Japanese Steak House</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>	
		✓ Number of Violations COS: _____		
Physical Address: <b>1599 Laguna Rockwall, TX</b>	Pest control : <b>Contail/monthly</b>	Hood Fervent Hands/3mo	Grease trap : <b>LES/ 4000gal/3mo</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
W							✓				
	✓					<b>Preventing Contamination by Hands</b>					
						3					
		✓					✓				
						<b>Highly Susceptible Populations</b>					
	✓						✓				
<b>Approved Source</b>						<b>Chemicals</b>					
	✓										
							✓				
	✓						✓				
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓										
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
1						<b>Physical Facilities</b>					
1						1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
1							✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	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
cold drawers/chicken	41	hot hold/soup	173	3 door cooler/lettuce	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 Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	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 handles
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 9:30
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 bucket
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 then 4 hours to 41)
	Grill hand sink hot water 100
	3 comp sink hot water 110
32	Sand/bleach cutting boards
	Dishwasher sanitizing per Temp Rite strips
37	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) <i>Hyosim Chu</i>	Print: <b>Hyosim Chu</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y N # collected

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