

Retail Food Establishment Inspection Report

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

Date: 7/31/2025	Time in: 1:15	Time out: 2:15	License/Permit # FS-0001793	Est. Type	Risk Category	Page 1 of 2
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Edohana Hibachi, Sushi, & Main Bar			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		27/73/C
Physical Address: 716 E I-30		Pest control : GoEco/7-25-2025	Hood Power Washer/ 2-2025	Grease trap : Alpine/5-29-2025/750gal	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
3					6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 12	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
2					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menus	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

# Retail Food Establishment Inspection Report

Received by: (signature) <i>Samuel Cho</i>	Print: <b>Samuel Cho</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Hibachi, Sushi, & Main Bar		Physical Address: <b>716 E I-30</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-0001793</b>		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
bar cooler		<b>36/35</b>							
sushi display/all fish		<b>44-46</b>							
unser counter cooler/shrimp		<b>42</b>							
under counter cooler/crab salad		40/39/39							
<b>salmon</b>		<b>38</b>							
unser counter freezer		<b>15</b>							
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:								
31/14	Bar hand sink 83/MUST have hot water at 100F for hand washing/will have to use other hand sinks								
10/33	Bar 3 comp sink 83/ MUST be 110F for warewashing /will have to wareqsh in back of kitchen until repaired								
	Using Steramine tabs for bar warewashing								
39	Glasses in bar to be cleaned/dusty, greasy								
29	Need quat test strips								
34/45	To clean floor drains under ice bin/food debris/could attract pests								
34/45	NEED to clean under hibachi tables/food debris/could attract pests								
42	To clean cloth pass thru curtains between sushi bar and kitchen								
42	To clean shelves behind sushi disply/some food debris								
	Sushi hand sink 108/109F equipped								
31	Avoid placing anything in hand sinks/to keep accessible for hand washing								
2	All sushi fish must cold hold at 41F or below/to move all fish to under counter coolers/to use first								
	Will use other sushi display cooler/fish in display for 2 hours								
32	To address cutting boards where badly scored								
24	Need current letter of parasite destruction								
6	Need sushi rice logs/to be kept current								
	Sushi rice rollers sanitized at least every 4 hours/saran changed hourly								
36	Need to store wiping cloths in sani buckets								
14	Must discard single use gloves in sushi bar/do not re-use								
42	To clean in/around/on equipment, microwaves, toaster ovens, etc, some food debris								
	Warewashing on Kitchen report.								
Received by: (signature) <i>Samuel Cho</i>			Print: <b>Samuel Cho</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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