## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

7				S-0	0001793							Risk Category	Page 1 o					
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4-	Inve	stiga	ation		5-CO/Construction  * Number of Repeat Violation	6-Other	TOTAL/SO	ORE			
E	Edohana Hibachi, Sushi, & Main Bar								·unic.						✓ Number of Violations COS:		27/73	3/C
		al A		ess:		Go	st control : Eco/7-2	5-2025	;	Ho Power \	od Nasher/	2-2025	Gr Alp	rease oine	e trap : Fol e/5-29-2025/750gal No	ollow-up: Yes ✓	21/10	
M	aels t	Com	ıplia	nce S	Status: Out = not in co	ompliance IN = in	compliance	N(	<b>0</b> = not						plicable COS = corrected on site ox for IN, NO, NA, COS Mark a	$\mathbf{R} = \text{repeat vio}$ an $\mathbf{X}$ in appropriate	lation W-W	<sup>7</sup> atch
IVI	ark t	пе ар	эргор	rrate									_		ive Action not to exceed 3 days	ап 🦰 ш арргорнас	e box for <b>K</b>	
О	Î	iance N	N	C	Time and Te	nperature for Fo	ood Safety		R	О	I	N	Stat N	С				R
U T	N	0	A	O S	(F = c)	legrees Fahrenhei				U T	N	O	A	o s				
	~				Proper cooling time	and temperature					~				12. Management, food employees knowledge, responsibilities, and		employees;	
F					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)								13. Proper use of restriction and e	exclusion; No disc	charge from	_
3							~				eyes, nose, and mouth							
	~		<b>/</b>		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 (165°F in 2 Hours)			°F in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.						
					6. Time as a Public He	alth Control: proc	codurae &	records							alternate method properly followed (APPROVED YN.			
3					o. Time as a rubiic rie	aiui Controi, proc	cedures & i	records								tible Populations		
					AĮ	oproved Source					~				16. Pasteurized foods used; prohi Pasteurized eggs used when requ		ered	
					7. Food and ice obtain			ood in										
	~				good condition, safe, a destruction	nd unadulterated;	; parasite								Chen	micals		
					8. Food Received at pr	oper temperature	;								17. Food additives; approved and	d properly stored;	Washing Fruit	.s
	~				check at rece	eipt					~				& Vegetables water only			
					Protection	n from Contami	nation				~				18. Toxic substances properly ide	entified, stored and	d used	
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
3					10. Food contact surface Sanitized at			ed and			~			-	19. Water from approved source; backflow device	; Plumbing installe	ed; proper	
	,				11. Proper disposition			ed or							20. Approved Sewage/Wastewate	er Disposal Syster	n, proper	
	V				reconditioned disc	arded					•				disposal			
_			_	_														
0	I	N	N	С	Pr	iority Founda	tion Item	ns (2 Po	ints) 1	violat O		Req N	uire N	Cor	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge/	/ Personnel	l							rective Action within 10 days Food Temperature C	Control/ Identifica	ation	R
				О		n of Knowledge/ resent, demonstra	Personnel	l owledge,		O U	I	N	N	C O				R
	N			О	Demonstratio  21. Person in charge p and perform duties/ Ce	n of Knowledge/ resent, demonstra ertified Food Mar	Personnel ation of kno	owledge, ed		O U	I N	N	N	C O	Food Temperature C  27. Proper cooling method used;	Equipment Adec		R
	N V			О	Demonstratio 21. Person in charge p	n of Knowledge/ resent, demonstra- ertified Food Mar- unauthorized persordkeeping and I	/ Personnel ation of kno nager/ Poste sons/ person	owledge, ed		O U T	I N	N	N	C O	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to	R
	N V			О	Demonstratio  21. Person in charge p and perform duties/ Co 1  22. Food Handler/ no u 12	n of Knowledge/ resent, demonstra ertified Food Mar inauthorized perso ordkeeping and I Labeling	Personnel ation of kno nager/ Poste sons/ person Food Packa	owledge, ed nnel		O U	I N	N	N	C O	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and display. Thermometers provided, accurate test strips	Equipment Adec	quate to	R
T	N V			О	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no u 12 Safe Water, Reco 23. Hot and Cold Water	n of Knowledge/ resent, demonstra- ertified Food Mar- unauthorized perso- ordkeeping and I Labeling er available; adequ	dependent of the property of t	owledge, ed nnel age		O U T	I N	N	N	C O	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and display the cooling method used;  29. Thermometers provided, accumulated test strips  Permit Requirement, Property of the cooling and test strips	Equipment Adeconomics position urate, and calibrate rerequisite for Operators	quate to ed; Chemical/ peration	
	N V			О	Demonstratio  21. Person in charge p and perform duties/ Co 1  22. Food Handler/ no u 12  Safe Water, Reco	resent, demonstra ertified Food Mar unauthorized persordkeeping and I Labeling er available; adequivailable (shellsto	dependent of the property of t	owledge, ed nnel age		O U T	I N	N	N	C O	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and disp  29. Thermometers provided, accurate test strips  Permit Requirement, Pr  30. Food Establishment Permit	Equipment Adeconomics position urate, and calibrate rerequisite for Operators	quate to ed; Chemical/ peration	
T	N V			О	Demonstratio  21. Person in charge p and perform duties/ Ce 1  22. Food Handler/ no u 12  Safe Water, Reco 23. Hot and Cold Wate  24. Required records a destruction); Packaged	resent, demonstra ertified Food Mar inauthorized persondkeeping and Labeling er available; adequivailable (shellstool Food labeled	resonnel ation of kno mager/ Poste sons/ person  Food Packa uate pressur ck tags; par	owledge, ed annel age re, safe rasite		O U T	I N	N	N	C O	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and display. Thermometers provided, accurate test strips  Permit Requirement, Properties 12/31/2025  Utensils, Equipment, Eq	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp re-	quate to  ed; Chemical/  peration  port sign poste	
T	N V			О	Demonstratio  21. Person in charge p and perform duties/ Co 1  22. Food Handler/ no o 12  Safe Water, Reco 23. Hot and Cold Wate  24. Required records a destruction); Packaged	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellstood Food labeled with Approved I draiance, Specialise obtained for spe	definition of known ager/ Poster cons/ person  Food Packatuate pressure ck tags; particle tags; particle definition of known ager/ Procedures aged Process ecialized	owledge, ed annel age re, safe rasite		O U T	I N	N	N	C O	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and display 29. Thermometers provided, accurate test strips  Permit Requirement, Pr  30. Food Establishment Permit  12/31/2025	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp re-	quate to  ed; Chemical/  peration  port sign poste	
T	V			О	Demonstratio  21. Person in charge p and perform duties/ Co. 1  22. Food Handler/ no u. 12  Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V. HACCP plan; Varianc processing methods; m. 20. 20. 20. 20. 20. 20. 20. 20. 20. 20	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellstood Food labeled with Approved I draiance, Specialise obtained for spe	representation of kno nager/ Poster sons/ person  Food Packar uate pressur ck tags; pare recedures ized Processe ecialized uctions	owledge, ed annel age re, safe rasite		2	I N	N	N	C O	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and display. 29. Thermometers provided, accumulated test strips  Permit Requirement, Properties 12/31/2025  Utensils, Equipmomodulated using the strip of	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re nent, and Vending tites: Accessible and	quate to  ed; Chemical/  peration  port sign poste  g  nd properly	
T	V			О	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Varianc processing methods; m. Cor. 26. Posting of Consum.	resent, demonstra ertified Food Mar imauthorized person ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I variance, Specialifie obtained for spenanufacturer instru- insumer Advisory	detailed recorded at the control of	owledge, ed annel age re, safe rasite s, and cooked		2 2	I N	N	N	C O	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and disp  29. Thermometers provided, accumulated test strips  Permit Requirement, Pr  30. Food Establishment Permit  12/31/2025  Utensils, Equipm  31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact sedesigned, constructed, and used  33. Warewashing Facilities; insta	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained,	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	
T	V			О	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 Safe Water, Reco. 23. Hot and Cold Wate. 24. Required records a destruction); Packaged. Conformance. 25. Compliance with V. HACCP plan; Varianc processing methods; m. Cor. 26. Posting of Consumfoods (Disclosure/Remin menus.)	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I variance, Specialise obtained for spenanufacturer instru- insumer Advisory	detey Allerger	owledge, ed innel	R	2 2 2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	NO	N A	COSS	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and disp  29. Thermometers provided, accumulated test strips  Permit Requirement, Pr  30. Food Establishment Permit  12/31/2025  Utensils, Equipm  31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact seedsigned, constructed, and used  33. Warewashing Facilities; instate Service sink or curb cleaning facilities.	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained, ility provided	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	
2	N	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 Safe Water, Reco. 23. Hot and Cold Wate. 24. Required records a destruction); Packaged. Conformance 25. Compliance with V. HACCP plan; Varianc processing methods; models (Disclosure/Remin menus) Core Items (1 Point part of the part of the processing methods). Core Items (1 Point part of the part of th	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellston Food labeled with Approved I Variance, Specialise obtained for specialise obtained for specialise restaurant assumer Advisory in Advisories; rayinder/Buffet Plate	resonnel ation of kno nager/ Poste ation of kno nager/ Poste sons/ person reson reso	owledge, ed innel	R	2 2 2 2 0 1 Note 1	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accurate test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilities supplied, used  32. Food and Non-food Contact sed designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facility or Next Inspection, Whichey	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained, ility provided ver Comes First	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	
2 0 U T	V	0	A	OS	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 1 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Varianc processing methods; modes (Disclosure/Remin menus)  Core Items (1 Poing Prevention)	resent, demonstra ertified Food Mar inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I d'ariance, Speciali e obtained for spenanufacturer instru- nsumer Advisory er Advisories; ra- ninder/Buffet Plate of Food Contam	resonnel ation of kno mager/ Poster sons/ person reson	owledge, ed annel age re, safe rasite s, and cooked n Label orrective	Action	2 2 2 2 2	V V	NO	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accurate Thermal test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact sedesigned, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facility or Next Inspection, Whichever Food Identifications of the Maintain Production of the Proof Identification of the Identification of the Identification of Identificati	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re- ment, and Vending ties: Accessible an surfaces cleanable alled, maintained, rility provided  ver Comes First entification	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	ed)
2 0 U	N	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 23. Hot and Cold Wate. 24. Required records a destruction); Packaged  Conformance 25. Compliance with V. HACCP plan; Varianc processing methods; methods (Disclosure/Remin menus)  Core Items (1 Poi Prevention) 34. No Evidence of Insanimals	resent, demonstra ertified Food Mar inauthorized person ordkeeping and I Labeling er available; adequivailable (shellston Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instructions of the control of	resonnel ation of kno nager/ Poste ation of kno nager/ Poste sons/ person reson reso	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 2 0 0 U	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accurate test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilities supplied, used  32. Food and Non-food Contact sed designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facility or Next Inspection, Whichey	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re- ment, and Vending ties: Accessible an surfaces cleanable alled, maintained, rility provided  ver Comes First entification	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	ed)
2 0 U T	N	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V. HACCP plan; Variance processing methods; m. Cor. 26. Posting of Consumfoods (Disclosure/Remin menus) Core Items (1 Poing Prevention) 34. No Evidence of Instanimals 35. Personal Cleanline	resent, demonstra ertified Food Mar mauthorized personal Labeling er available; adequation and the control of the control vailable (shellston Food labeled with Approved I Variance, Speciality of the obtained for spenanufacturer instructurer instructurer Advisories; rapinder/Buffet Plate of Food Contames sect contamination ass/eating, drinking	resonnel ation of kno nager/ Poster sons/ person resons/ person resons/ person resons/ person resons/ person resons/ person resons/ resons/ person resons/ res	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 2 0 U T	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accumulated test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilities supplied, used  32. Food and Non-food Contact sed designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facilitys or Next Inspection, Whichever Food Idea  41. Original container labeling (B	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained, iility provided  ver Comes First intification Bulk Food)  Facilities	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	ed)
2 0 U T	V V	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 23. Hot and Cold Wate. 24. Required records a destruction); Packaged  Conformance 25. Compliance with V. HACCP plan; Varianc processing methods; methods (Disclosure/Remin menus)  Core Items (1 Poi Prevention) 34. No Evidence of Insanimals	resent, demonstra ertified Food Mar mauthorized personal Labeling er available; adequation and the control of the control vailable (shellston Food labeled with Approved I Variance, Speciality of the obtained for spenanufacturer instructurer instructurer Advisories; rapinder/Buffet Plate of Food Contames sect contamination ass/eating, drinking	resonnel ation of kno nager/ Poster sons/ person resons/ person resons/ person resons/ person resons/ person resons/ person resons/ resons/ person resons/ res	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 2 0 U T	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accumpled test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact strips designed, constructed, and used 33. Warewashing Facilities; instated Service sink or curb cleaning facility or Next Inspection, Whichever Food Idea 41. Original container labeling (B	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained, iility provided  ver Comes First intification Bulk Food)  Facilities	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  c, properly	ed)
2 0 U T	V V	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 Safe Water, Reco. 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V. HACCP plan; Variance processing methods; m. Cor. 26. Posting of Consumfoods (Disclosure/Remin menus) Core Items (1 Poing Prevention) 34. No Evidence of Instanimals 35. Personal Cleanline	resent, demonstra ertified Food Mar inauthorized persent dependent of the Labeling er available; adequivailable (shellston Food labeled) with Approved I drainace, Specialite obtained for spenanufacturer instructurer instructurer instructurer dependent of Food Contamination of Food Cont	resonnel ation of kno nager/ Poster sons/ person resons/ person resons/ person resons/ person resons/ person resons/ person resons/ resons/ person resons/ res	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 0 1 Notes	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accumulated test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilities supplied, used  32. Food and Non-food Contact sed designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facilitys or Next Inspection, Whichever Food Idea  41. Original container labeling (B	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp rement, and Vending ties: Accessible and surfaces cleanable alled, maintained, illity provided ver Comes First entification Bulk Food)  Facilities clean	quate to  ed; Chemical/  peration  port sign posto  g  nd properly  c, properly  used/	ed)
2 0 U T	V V V	N	A	O S	21. Person in charge p and perform duties/ Co 1 22. Food Handler/ no 1 22. Food Handler/ no 1 23. Hot and Cold Water 24. Required records a destruction); Packaged  Conformance 25. Compliance with V HACCP plan; Varianc processing methods; methods (Disclosure/Remin menus)  Core Items (1 Poing Prevention) 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; processing Control of the same processing control of the s	resent, demonstra ertified Food Mar imauthorized persent dependence ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instructions of the control of	resonnel ation of kno nager/ Poster sons/ person resons/ person resons/ person resons/ person resons/ person resons/ person resons/ resons/ person resons/ res	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 0 1 Notes	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accurate Thermal test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact strips designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facilitys or Next Inspection, Whichever Food Idea 41. Original container labeling (B	Equipment Adec position urate, and calibrate rerequisite for Op t (Current/insp re ment, and Vending ties: Accessible an surfaces cleanable alled, maintained, ility provided ver Comes First intification Bulk Food) Facilities clean atting; designated a	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  used/  ureas used	ed)
2 0 U T	V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 23. Hot and Cold Water. Reco. 23. Hot and Cold Water. Packaged destruction); Packaged. Conformance. 25. Compliance with V. HACCP plan; Varianc processing methods; m. Cor. 26. Posting of Consumfoods (Disclosure/Remin menus. Core Items (1 Poi. Prevention. 34. No Evidence of Insanimals. 35. Personal Cleanline. 36. Wiping Cloths; proc. 37. Environmental con. 38. Approved thawing.	resent, demonstra ertified Food Mar imauthorized persent dependence ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instructions of the control of	resonnel ation of knomager/ Poster ation of knomager/ Poster ations/ person at the pressure at	owledge, ed annel age re, safe rasite s s, and cooked n Label orrective	Action	2 2 2 0 1 Notes	to E	N O	N A	C O S	Food Temperature C  27. Proper cooling method used; Maintain Product Temperature  28. Proper Date Marking and disp  29. Thermometers provided, accumulated test strips  Permit Requirement, Pr  30. Food Establishment Permit  12/31/2025  Utensils, Equipm  31. Adequate handwashing facilit supplied, used  32. Food and Non-food Contact strips designed, constructed, and used  33. Warewashing Facilities; instated Service sink or curb cleaning facility or Next Inspection, Whichever Food Idea  41. Original container labeling (B  Physical  42. Non-Food Contact surfaces of the su	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp re ment, and Vending ities: Accessible an surfaces cleanable alled, maintained, cility provided ver Comes First entification Bulk Food) Facilities clean ching; designated an disposed; facilitie	quate to  ed; Chemical/  peration  port sign poste  g  nd properly  used/  ureas used  es maintained	ed)
2 0 U T	V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Co. 1 22. Food Handler/ no u. 12 23. Hot and Cold Water. Reco. 23. Hot and Cold Water. Packaged destruction); Packaged. Conformance. 25. Compliance with V. HACCP plan; Varianc processing methods; m. Cor. 26. Posting of Consumfoods (Disclosure/Remin menus. Core Items (1 Poi. Prevention. 34. No Evidence of Insanimals. 35. Personal Cleanline. 36. Wiping Cloths; proc. 37. Environmental con. 38. Approved thawing.	resent, demonstra ertified Food Mar imauthorized persent depending and I Labeling er available; adequivailable (shellstood Food labeled with Approved I ariance, Specialise obtained for spenanufacturer instructurer	resonnel ation of knomager/ Poster ation of knomager/ Poster ations/ person at the pressure at	owledge, ed onnel onnel on or on one of the cooked on Label or	Action	2 2 2 0 1 Notes	to E	N O	N A	C O S	27. Proper cooling method used; Maintain Product Temperature 28. Proper Date Marking and disp 29. Thermometers provided, accurate test strips  Permit Requirement, Pr 30. Food Establishment Permit 12/31/2025  Utensils, Equipm 31. Adequate handwashing facilities supplied, used  32. Food and Non-food Contact is designed, constructed, and used 33. Warewashing Facilities; instate Service sink or curb cleaning facilities supplied and test of the propersion of the	Equipment Adec position urate, and calibrate rerequisite for Opt (Current/insp report (Curren	peration port sign poste g nd properly used/ ureas used es maintained ean	ed)

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

Form EH-06 (Revised 09-2015)

F		T								
	nent Name: a Hibachi, Sushi, & Main Bar	Physical Address: 716 E I-30		City/State: Rocky	vall, TX	License/Permit # Page 2 of 2   Page 2 of 2				
·				OBSERVATIONS						
Item/Loca		Temp F	Item/Location	Temp	F Item/Loca	tion	Temp F			
bar co	oler	36/35								
sush	ni display/all fish	44-46								
unser	counter cooler/shrimp	42								
under (	counter cooler/crab salad	40/39/39								
	salmon	38								
unse	r counter freezer	15								
		OP	CEDA A PLONIC A NID	CORRECTIVE	ONG					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE. Y			HE CONDITIONS OBSERV	VED AND			
Number	NOTED BELOW:									
	Bar hand sink 83/MUS									
10/33	Bar 3 comp sink 83/ MU			<u> </u>	eqsh in bac	k of kitchen until re	paired			
	Using Steramine ta									
39	Glasses in bar to be		d/dusty, greas	У						
	Need quat test strip									
	To clean floor drain									
34/45	NEED to clean und	er hibac	hi tables/food o	debris/could at	tract pest	S				
42	To clean cloth pass	thru cur	tains between	sushi bar and	kitchen					
42	To clean shelves be	ehind su	shi disply/some	e food debris						
	Sushi hand sink 10	8/109F €	equipped							
31	Avoid placing anyth	ning in ha	and sinks/to ke	ep accessible	for hand	washing				
2	All sushi fish must co	ld hold at	41F or below/to	move all fish to	under cou	nter coolers/to use	e first			
	Will use other sush	i display	cooler/fish in d	lisplay for 2 ho	urs					
32	To address cutting	boards \	where badly sc	ored						
24	Need current letter	of paras	ite destruction							
6	Need sushi rice log	s/to be k	ept current							
	Sushi rice rollers sa	anitized a	at least every 4	hours/saran c	hanged h	nourly				
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 (signature)			Print: Sal	muel Ch	Title: Person In Charge/ Manager	Owner				
Inspected (signature)	Samuel Cho  Thy:  Christy Cov	tez. F	Print: Chr	Print: Christy Cortez, RS						
	- /	0,,		•	•	Samples: Y N #	collected			