

Retail Food Establishment Inspection Report

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

Date: 7/31/2025	Time in: 2:15	Time out: 3:25	License/Permit # need current/to post	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 Kitchen			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		28/72/C
Physical Address: 716 E I-30 Rockwall, TX		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		
3					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)	
	✓				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 Dr Fish (sushi)/Southern Star	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					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	
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	
	✓				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 menu	
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
	✓				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	
1					40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	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	

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Edohana Kitchen</b>	Physical Address: <b>716 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need to post current	Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cookline cold top/chicken	<b>39</b>	raw chicken	<b>43</b>	single glass front cooler/salmon	<b>45</b>
shrimp	<b>42</b>	precooked rice	51/43	scallops/butter	45/46
crawfish (double panned)	<b>45</b>	precooked noodles	<b>52</b>	salad cooler/lettuce/tofu	41/41
soft shelled crab(double panned)	<b>49</b>	precooked noodles	<b>76</b>	soup pots	167/178
under/dumplings	<b>45</b>	mushrooms for reference	<b>45</b>	rice pot/rice	<b>168</b>
under counter freezer ambient	<b>13</b>	crab salad	<b>42</b>		
WIF ambient	<b>3</b>	glass front cooler/raw chicken	<b>46</b>		
WIC/beef	45/45	raw shrimp	<b>46</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:				
18	Need to label spray bottles/store chemicals low and separate				
31	Cookline hand sink 106F/need hand soap/ Need soap and paper towels at warewash hand sink				
45	Need to clean behind fryers/food debris and grease/walls				
42	Need to clean in/around/on equipment/food debris and grease				
18	Sani bucket in cookline/far too strong/needs to be 100ppm chlorine /				
	Sushi line sani bucket at 100ppm chlorine				
29	Need chlorine test strips/ordered at inspection				
36	Need to store wiping cloths in sani buckets				
39	Avoid storing knives between equipment/ not a cleanable area				
2	Avoid double panning in cold top/need to cold hold at 41F or below/ turned thermostat down in cold top/to cold hold at 41F or below				
42	To clean inside coolers/some food debris				
32	To clean/address cutting boards where badly scored/discolored				
42	To repair broken handle on under counter freezer/clean gaskets as well				
40	Reminder to not line shelves with foil/can attract pests				
45	To clean floors in WIF/food debris				
1/27	Precooked rice and noodles made yesterday discarded as never made it to 41F or below				
27	Noodles made today need to be aggressively cooled/use shallow metal pans, no lids across from fans				
	2 hours to 70F then 4 hours to 41F and below				
2	WIC must cold hold at 41F or below/turned thermostat down				
42	Need to clean fans in WIC/dusty				
2	Do not use glass front cooler for TCS foods as does not cold hold at 41F or below				
	Need to move all meat from old glass front coolers to salad cooler				
	Do Not use older coolers as not cold holding for TCS (temp controlled for safety food like meat and dairy)				
37/42	Remove greasy shelf liners from hibachi carts/do not use knife blocks as not cleanable				
10/42	To clean hibachi carts and all items stored on it				
10	To clean ice deflector panel/some pink slime forming				
9	Need to store raw shelled eggs low/separate in glass front cooler				
	3 comp sink 124F/dishwasher sanitizing at 100ppm chlorine				
Received by: (signature) <i>Samuel Cho</i>	Print: <b>Samuel Cho</b>		Title: Person In Charge/ Owner <b>Manger</b>		
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS		Samples: Y N # collected		

Form EH-06 (Revised 09-2015)