

# Retail Food Establishment Inspection Report

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

Date: <b>7/18/2024</b>	Time in: <b>10:50</b>	Time out: <b>11:55</b>	License/Permit # <b>FOOD6705</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Edohana Japanese Restaurant</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>26/74/C</b>
Physical Address: <b>716 E I-30 Rockwall, TX</b>			Pest control : <b>GoEco/6-24-24</b>	Hood <b>PDC/1-2024</b>	Grease trap : <b>Alpine/7-12-2024/900gal</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>					
3						✓					
3						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				3					
			✓			✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						W				✓	
	✓					<b>Water/ Plumbing</b>					
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>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<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						✓					
1						<b>Physical Facilities</b>					
1						1					
	✓					✓					
	✓					W					
<b>Proper Use of Utensils</b>						1					
1						1					
1						✓					

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

Form EH-06 (Revised 09-2015)

Establishment Name: Edohana Japanese Restaurant	Physical Address: 716 E I-30	City/State: Rockwall, TX	License/Permit # FOOD6705	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/shrimp/crawfish	42/42	WIC/rice/rice/rice	45/44/45		
under/pot stickers	44/42	noodles	46		
under counter freezer	2	beef/chicken	41/42		
2 door cooler glass/shrinp	42	butter	41		
squash	42	WIF ambient	-4		
glass front cooler/steak	43				
salmon/scallops	43/44				
hot holding/soup	163/158/160				

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:
	Hand sink 100+F equipped/Warewash hand sink 100+F equipped
W	Need to post hand posters
42/45	Need to clean behind cooking equipment/ lots of food debris and grease
42/45	Need to clean hand sink/dirty, also adhere to wall and seal with caulking
10/39	Avoid storing knives between equipment/store in a clean area
35	Store employee drinks low and separate/not over prep areas/avoid use of a screw cap, instead use a cup w/lid and straw
2	Cold top needs to cold hold at 41F or below
45/42	Need to repair and clean gaskets in coolers/fix broken handles
40	Avoid use of foil to line shelves/need to clean shelves under prep tables
32	Rusty shelves under prep tables/not cleanable
32/42	To clean carts in kitchen/lots of food debris and exposed wood on bottom
34/39	Linens on hibachi carts to be changed every 4 hours/food debris from overnight/could attract pests
2	Coolers have to cold hold at 41F or below/added ice and moved to alternate coolers
42	Good thorough cleaning needs to be done to coolers, doors, handles, inside/food debris and grease
36	Need to store wiping cloths in sani buckets/not on prep tables
45	Need to clean walls behind prep and soup hot holding/food splatters
40/32	Need to replace cardboard to line shelves/use a cleanable material instead
39/32	Need to replace rice strainers when melted
29	Need working metal stem thermometer
W	Need to label all spray bottles/store low and separate
32	Rusty shelves in warewash where clean dishes are stored
45/34	Need to clean floors drains/food debris
46	Need self closing door in employee RR in kitchen
	3 comp sink 110+F/dishwasher sanitizing at 100ppm chlorine
	Sani buckets at 100ppm chlorine
1/27	Rice and noodles made previous day discarded/must aggressively cool 2 hrs to 70 then 4 hrs to 41F or below
14	Need to use gloves for prepping ready to eat foods (lettuce for salads)
45/42/34	Lots of food debris behind cookline/need to clean

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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