## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	/3(				Time in: 11:00	Time out: 12:30	FS	nse/Pern		)					Est. Type Risk Category Page 1 of 2	<u> </u>
		<b>se of</b> ishm			tion: 1-Routine	2-Follow U	Contact/O	<b>mplaint</b> wner Nar		4-1	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	ŁΕ
K	yot	o J	ар	an	ese Steak Hous					**	,		La		✓ Number of Violations COS: 12/97/	В
		al A			ockwall, TX	Co	est control : ontail/6-19-	2023	(	Hoo	OCI ys/4-23	-2023	LE	S/5	se trap : Follow-up: Yes 7 1 3/07/1 5-26-2023/2000gal No 1	
М					Status: Out = not in compoints in the OUT box for experior	each numbered i			a che	ckma	ark in	appr	opria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	n
О	I	iance N	N	C	Time and Tem	perature for F	ood Safety	1	3	О		N	N	С	F 1 W W	R
T	N	О	A	O S	(F = de	grees Fahrenhe	*			T T		0	A	o s	Employee Health  12. Management, food employees and conditional employees;	
	~					1					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135	б°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature	9				~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (165°F	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	~				6. Time as a Public Heal	lth Control; pro	ocedures & rec	ords							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained good condition, safe, and destruction	d unadulterated	l; parasite								Chemicals	
					8. Food Received at pro	ttac/JFC/		ria							17. Food additives; approved and properly stored; Washing Fruits	
	~				check at recei						~				& Vegetables  18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	from Contami otected, prevent					<b>'</b>					
	~				preparation, storage, disp										Water/ Plumbing	
3					10. Food contact surface Sanitized at p			and			1				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		iously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			_							_						•
0	ī	N	N	С	Prio	ority Founda	ation Items		_	_	_	_		_	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personnel	I	ts) vi	o U T	I N	Req N O	nire N A	Cor C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R
		N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 6	of Knowledge	/ Personnel ation of knowl nager/ Posted	edge,	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name: Japanese Steak House	Physical A		City/State: Rockwa	all TX	License/Permit # Page FS-8880	e <u>2</u> of <u>2</u>			
.,,		1000	TEMPERATURE OBSERVAT		411, 173					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
Rice i	n rice pot	162	grill line cold top/shrimp	41	un	41				
2 do	or reach in/salmon	41	raw chicken	41	middle	41				
b€	eef/scallops	41/41	precooked chicken	50		41				
2 door	reach in cooler/cheesecake	41	drawers/shrimp	41	un	der/salmon	41			
V	/IC/noodles	41/42/41	eggrolls	41	unde	r counter freezer	13			
b	eef/chicken	41/41	soup pot/soup	160						
С	rab/salmon	41/41	sushi display left/crab	41						
W	/IF ambient	-3	eel	41						
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS		1			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
	Prep hand sink equ	ipped.	Need to post employee	health p	oster					
32			ns/heavy buildup. Need			ce if not cleanable				
32			to clean/chipping paint		<u>'</u>					
36	•		o line carts/Need to be c	hanged	daily/dir	ty with food debris				
	Warewash hand sir	nk 109 F	/Prep hand sink 110F e	quipped						
	3 comp sink 129 F									
10	Clean ice deflector	lean ice deflector panel								
	Dishwasher sanitizi	ng per 7	emp strips							
35	Store personal items low and separate									
	Line hand sink 109									
10 Need sanitizer setup in back prep especially around raw meat prep										
10	Need sanitizer setu	•	k line							
	COS to 100 ppm ch									
2	Discarded precooked chicken from last night in gril line drawer									
	Saran changed on sushi rollers at least every 4 hours									
	Time stickers on sushi rice/to be discarded at 4 hours/TPHC									
	Sushi line hand sink 105F									
	Gloves used for all sushi prep and ready to eat									
42	Sushi line only uses quats 400ppm/to watch to be 150-400ppm/not over that amount									
34										
70	Clean floors, some food debris Improved cleaning noted/continue to clean									
	Improved cleaning noted/continue to clean									
Received (signature)			Hyosim	Chu	<b>,</b>	Title: Person In Charge/ Owner Manager	г			
Inspected (signature)		etor o	Print: Christy Co							
Form EH 0	6 (Revised 09-2015)	wy, 1	Co Cilisty Co	וו נטב,	110	Samples: Y N # collect	ted			