

# Food Establishment Inspection Report

Score: 74

Establishment Name: HIBACHI GRILL & SUPREME BUFFET

Establishment ID: 3034012130

Location Address: 1180 S MAIN ST

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07 / 29 / 2015 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 11 : 00  am  pm

Time Out: 07 : 15  am  pm

Permittee: GOLDEN HIBACHI GRILL BUFFET, INC

Category #: IV

Telephone: (336) 992-2262

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 12

Water Supply:  Municipal/Community  On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 5

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>26</b>			



# Comment Addendum to Food Establishment Inspection Report

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Inspection  Re-Inspection Date: 07/29/2015

City: KERNERSVILLE State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: wang3692@yahoo.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: GOLDEN HIBACHI GRILL BUFFET, INC

Email 3:

Telephone: (336) 992-2262

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	rice cooker	159	soup	hot hold	178	chlorine	spray bottle	50
mixed	final cook	165	lettuce	cold hold	45	raw chicken	upright fridge	45
broccoli and	hot hold	156	boiled egg	cold hold	45	servsafe	Xian Jian He 4-23-18	00
eggroll	hot hold	147	chicken	cold hold	38			
dumpling	hot hold	138	raw beef	cold hold	39			
spinach dip	hot hold	177	cooked	walk in cooler	43			
rice	hot hold	155	crabmeat	walk in cooler	44			
rice	hot hold	152	hot water	three comp sink	140			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Employee drink (cup with lid and straw) stored on sushi prep table. One employee drink (in can) stored in sushi refrigerator above food. In freezer, employee food (fish in packages) stored on shelving above food for pay. Employee foods and drinks shall be stored so contamination of equipment, food, linens, single-use and single-service articles cannot occur.
- 6 2-301.14 When to Wash - P: Food employee adding raw egg mixture to wok with vegetables not washing hands after contamination occurred from handling egg mixture. One employee seen washing hands one time during inspection (three hours long) and no others seen. Hands shall be washed at any time of contamination. Increase frequency of hand washing in all areas at all times.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF:REPEAT: Handwashing sink used to fill container with water. One handsink with chicken present in bottom and onion signalling use, potentially, as a dump sink. Two handwashing sinks blocked by various soiled pans sitting on them while awaiting washing at utensil sink.//6-301.11 Handwashing Cleanser, Availability-PF: No soap present at handwash sink in sushi prep area.//5-202.12 Handwashing Sinks, Installation-PF: Handsink in grill area for customer service maintaining 86F when turned fully to hot water. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. Increase hot water at this sink.



Person in Charge (Print & Sign): Gui *First* Wang *Last*

*en file*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

*Michelle Bell REUSE*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 31 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: Dented cans found in dry storage (Lycheese, applesauce, 2 of mandarin oranges, tomato sauce, hoisin sauce). Food shall be safe and unadulterated. Segregate dented cans for return to vendor or discard. CDI: Dented cans moved to bottom shelving away from unadulterated cans.
- 12 3-203.12 Shellstock, Maintaining Identification - PF: REPEAT: Establishment is not maintaining identification tags for mussels or oysters. One pan of mussels (about 8 pounds) found in walk in cooler with no identification. Shellstock tags or labels shall remain attached to the container in which the shellstock are received until the container is empty. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label. If shellstock are removed from its tagged or labeled container, the shellstock from one container may not be commingled with shellstock from another container. Maintain all identification for each shellstock during all stages of storage and do not commingle containers.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Raw fish being stored above vegetables in sushi prep fridge. / Chicken wings in pans sitting on floor. Case of ginger being stored on floor./ In dry storage, 6 large bins of dry ingredients uncovered, breading bag open, mushrooms opened, old bay seasoning in prep area uncovered, many items in refrigeration uncovered including sauces, vegetables, rolls; dumplings, cheesecake, seaweed at sushi bar, salt/pepper mixture uncovered at make unit, all sauces at wok stand uncovered. All food shall be stored in order of final cook temp and covered. Do not store items on floor.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Can opener blade soiled. Approximately 30 percent of containers examined were soiled. Pans have accumulation of carbon build-up. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be re-washed./4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: No quat sanitizer present at three compartment sink. Some sanitizer is being dispensed when the system is engaged, but not an adequate amount to obtain appropriate concentration of 150-400 ppm. Maintain system in good repair to dispense correct concentration for proper sanitization of utensils and equipment. CDI: Sanitizer company contacted during inspection to repair dispenser.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF: Raw chicken mixture with vegetables being prepared for customer in grilling area 150F. Poultry shall be cooked to 165F or above for 15 seconds. CDI: Mixture placed back on the grill and cooked to 170F before giving to customer. All other final cook temperature were within required ranges during inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Coconut chicken 117F, chicken wings 106F, chicken wings 128F, teriyaki chicken 131F, chicken nuggets 116F, sesame chicken 121F, general tso chicken 107F, cooked shrimp 126F, clam soup 126F, seafood delight 111F, mushrooms 117F, peppered chicken 125F, peppered steak 132F, chicken and broccoli 127F, green beans 119F at buffet bars. Potentially hazardous food shall be maintained at 135F or above. CDI: All food reheated.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Rice 50F, noodles 53F, raw egg 53F at ingredient station for customer grill area. Cut melon 55F, cut honeydew 60F, romaine lettuce 62F, spinach leaves 58F, iceberg lettuce 56F, tomato and cucumber salad 52F, pico de gallo 52F, sliced tomatoes 49F, squid salad 48F, chicken roll 55F, spicy sushi roll 58F, spicy crab roll 58F, tuna roll 61F on buffets. Cooked chicken 54F, raw chicken 56F, meatballs 62F in upright fridge. Potentially hazardous food shall be maintained at 45F or below. CDI: Items exchanged or discarded.



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Spell

- 22 3-501.19 Time as a Public Health Control - P,PF: REPEAT: Facility stated they are using time as a public health control for sushi on sushi bar (ranging from 50-62F). Facility does not have documentation for any foods. If time as a public health control is used in the establishment, facility shall have written procedures prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify requirements as listed in 3-501.19 of North Carolina Food Code Manual (A reference for 15A NCAC 18A .2600). CDI: Sushi discarded per manager.
- 26 7-208.11 Storage-First Aid Supplies - P,PF: 0 pts. First aid supplies being stored over prep sink in open bowl in sushi preparation area. First aid supplies shall be stored in a kit or container that is located to prevent the contamination of food, equipment, utensils, linens, single-use and single-service articles. Provide box for kit and store appropriately.//7-207.11 Restriction and Storage-Medicines - P,PF: Vaseline being stored next to beverage area above packages of sugar. Medications for employees' use shall be labeled and store to prevent contamination of food, equipment, linen, single-use and single-service articles. Store appropriately. CDI: Products moved.//7-101.11 Identifying Information, Prominence-Original Containers - PF: Sanitizer unlabeled in sushi prep area. Label sanitizer.
- 31 3-501.15 Cooling Methods - PF:One pan of lettuce (tightly wrapped) cooling in walk in cooler at 56F. When cooling, loosen cover to allow for circulation of air flow and distribute on shallow pan, if needed. CDI: Cover loosened.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. :Sauces at grills, salt, sugar, all other ingredients at wok stations unlabeled. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food. Label all ingredients/sauces.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Wet wiping cloths present at almost every prep station, cooking station and grill. Wet wiping cloths present under all cutting boards. When not in-use, wet wiping cloths shall be stored submerged in a sanitizer solution. The solution shall be stored so that contamination of food, equipment, linens, single-use or single service articles does not occur and not on the floor.
- 40 3-302.15 Washing Fruits and Vegetables - C: Mushrooms moved directly from shipping case to pan and fried without washing. Raw fruits and vegetables that are intended for washing by the consumer before consumption shall be washed thoroughly to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI: Mushrooms discarded and remaining mushrooms washed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Cleaned utensils stacked together on drying rack, some wet (including containers of various sizes, pans, and plastic cups in cup racks), and some with towel lint (small pans) from being dried with towel. After washing, rinsing, and sanitizing, clean equipment and utensils shall be air-dried. Do not dry with cloths./ Fan (soiled) aimed at sanitize drainboard of dish machine in effort to facilitate air-drying as dishes exit from dish machine. This is unapproved as a way to air-dry dishes. Provide adequate shelving to completely air-dry utensils after washing.



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Spell

- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Soy sauce (gallon sized) buckets being reused throughout to hold housemade sauces. Food coloring bottles, modified with hole in top, being re-used as squirt bottles for grill and wok stations. Single use articles shall be used for original intended purpose by manufacturer and may not be reused. Discontinue reuse of all single use articles.//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: One sleeve of cups not protected by plastic wrapping. Shield sleeves by storing protected by plastic packaging. / Case of napkins sitting on floor. Single service articles shall be stored at least 6 inches above the floor. CDI: Case moved to table.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: Some tubs and containers cracked on corners. Replace containers with those absent of cracking to provide easy cleanability.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: Two ice machines (located in each side beverage station) broken./ Metal baseboard inside small walk in cooler damaged./ Torn curtain to walk in cooler. Re-wrap condensation pipe in walk in cooler to be easily cleanable (PVC wrap or equivalent)./ Paint chipping pipes by each wok station./Baking glove torn./ Plastic transfer cart chipping and in poor repair. Replace./ Wheels to carts rusting. Replace./ In sushi prep area, rust present on bottom panel of upright fridge. Repair./ Replace data plate for sushi fridge./ Repair broken doors on buffet lines./ Cheesecake stored in ice cream freezer designated on permit as use for storage of pre-packaged products only./Strainer broken./ Shelving chipped and rusting in upright fridge./ Gasket torn in four door cooler./ Replace cutting board in
- 46 4-204.114 Warewashing Machines, Internal Baffles - C: Internal baffles missing to dishmachine. External baffles are ill-fitting. Provide baffles for dish machine designed to fit as intended.//4-501.14 Warewashing Equipment, Cleaning Frequency - C: Dish machine heavily soiled. Dish machines shall be cleaned at least every 24 hours and as needed during operations to prevent accumulation of debris. Clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. : REPEAT: Ice bin lid soiled in beverage area. Light soil in ice machine. Shelving soiled throughout kitchen, in walk in. coolers/freezer, in beverage areas, and in dry storage. Fryers, refrigerators, ovens, sinks soiled on sides of equipment, legs, and attached shelving. Microwave handle soiled and top sticky/soiled. Remove plastic coating from outside of upright fridge to maintain easily cleanable. Gaskets soiled in refrigeration throughout. Speed rack soiled.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Faucet to sink in sushi prep area dripping. Some other faucets to handwashing sinks dripping. Repair all faucets.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: All handsinks soiled. One toilet seat in unisex restroom chipping and needs replaced. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: Unused equipment including a prep table, walk in cooler door, refrigerator being stored in refuse enclosure. A storage area and enclosures for refuse, recyclables, or returnables shall be maintained free of unnecessary items. Remove all items from premises.// 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C: Waste receptacles not present at any handwash sinks. Some in close proximity, some not. Provide one waste receptacle for each handwash sink.



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Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: All floor grates in front of ice machines are heavily rusted, soiled, and chipping paint. Replace./ Door frames are rusting or in poor repair throughout kitchen and in restrooms between stalls. Repair./Grout is starting to wear between tiles in some areas including canwash and along baseboards. Repair./ Toilet caulk is needed for almost every fixture where caulk is worn, soiled, nonexistent, or gapping. Replace./ Wall damage found behind can shelving in dry storage area. Repair./ Two tiles missing next to outdoor access. Replace./ Repair wall caulking in canwash and along any sinks and prep tables that is mildewing, worn, missing, or not smooth./ Floors heavily soiled throughout kitchen under equipment, around edges, in sushi prep area, and in walk in coolers./ Clean all floor sinks that are heavily soiled. Unfinished raised concrete present around most floor sinks and need to be sealed.
- 54 6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Vents throughout kitchen soiled with dust. Clean at a frequency necessary to prevent accumulation of dust and debris./6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fcd):wok station 14-41, fryers 22-32, pizza prep 38-59, both rice cookers 46, wok 40-50, right side of veggie prep 31-39, walk in cooler(small) 4-22, seafood sink 38-41, walk in cooler (large) 4-7, walk in freezer 4-9, mixer stand 19, prep table across from utensils sink 33-56, sushi assembly table 29-53, sushi prep table 26-41, sushi prep sink 11-22, beverage station (side) 18-52, dessert buffet 8-22, fruit buffet 13-21, meatloaf buffet 6-19 and 9-20, clam buffet 6-22 and 10-32, eggroll buffet 17-76 and 8-14, donut buffet 6-13 and 8-97, rolls buffet 6-18 and 6-35, salad buffet 7-10 and 8-17, rice buffet 7-20 and 7-15, grill 27-35 (fix for customer area), handwash sink in grill 17, ice machine in main beverage area 36, and left of prep in bev. area 35. Increase lighting

