

Food Establishment Inspection Report

Score: 90

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034012089

Location Address: 324 SUMMIT SQUARE BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 14 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 12 : 00 ^{am}/_{pm} Time Out: 05 : 30 ^{am}/_{pm}

Permittee: KIMONO ENTERPRISE INC.

Total Time: 5 hrs 30 minutes

Telephone: (336) 377-0147

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input 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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .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			<u>2</u>	<u>1</u>	<u>0</u>	<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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										10



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Comment Addendum to Food Establishment Inspection Report

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Location Address: 324 SUMMIT SQUARE BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: KIMONO ENTERPRISE INC.

Telephone: (336) 377-0147

Establishment ID: 3034012089

☒ Inspection ☐ Re-Inspection Date: 05/14/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: jspkimono@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	L.Brennan2/5/23	0	Tofu	reach in cooler	40	Shrimp	reach in cooler	46
Salad	make unit	40	Rice	cooling1:16pm	62	Ckd carrots	cooling1:34pm	100
Spaghetti	walk in cooler	45	Rice	cooling1:17pm	60	Ckd carrots	cooling2:45pm	89
Cd chicken	final cook	169	White rice	hot holding	175	Onion sp	hot holding	179
Steak	final cook	191	White rice	hot holding	155	Salmon	reach in cooler	33
Shrimp	final cook	166	Ckd carrots	hot holding	164	Chlorine	warewashing machine	50
Rice	cooling12:34pm	62	Onion sp	hot holding	192	Hot water	3 compartment sink	139
Rice	cooling12:35pm	61	Scallops	reach in cooler	53	Eel	display case	39

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.

- 6 2-301.14 When to Wash - P 0 points. Employee turn off knob of the faucet with clean hands at the handwashing sink in the back kitchen. To avoid recontaminating their hands, food employee may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink. CDI: Employee was educated and shown by person in charge then employee rewashed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF 0 points. Employee rinsing cloth in the handwashing sink. Handwashing sink may not be used for purposes other than handwashing. CDI: Person in charge stopped and educated employee.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P/C Repeat. Box of ginger (unwashed) above slices of vegetables; raw shelled eggs stored above sliced broccoli, mushrooms, and onions; and raw scallops and raw beef above cooked carrots in the walk in cooler. Separate fruits and vegetables before they are washed. Store foods according to cooking temperatures. CDI: Walk in cooler was rearranged to store food properly.
- //3-304.15 (A) Gloves, Use Limitation - P
- Lock Repeat. Employee with single-use glove on the right hand, rinsed glove in the handwashing sink then continued working at the Text fryers. Single-use gloves shall be used for only one task, used for no other purposes, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee removed gloves and washed hands in the handwashing sink.

Person in Charge (Print & Sign): Sumin Park

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 05 / 24 / 2018

REHS Contact Phone Number: (336) 703-3137



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Observations and Corrective Actions

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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Slicer, can opener, rice paddle, lids, metal pans, and blade for food processor were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the warewashing machine.
- 18 3-501.14 Cooling - P Repeat. Covered and stacked containers of rice 62 F at 12:34pm and 62 F at 1:16pm / rice 61 F at 12:35pm and 60 F at 1:17pm inside the walk in cooler on a cart. When asked a second time, the employee stated the rice was cooked yesterday. Cooked carrots 100 F at 1:34pm and 89 F at 2:45pm covered in deep, metal container inside the walk in cooler. Cooling down potentially hazardous food shall be 135 F to 70 F in 2 hours and 135 F to 45 F or less in a total of 6 hours. CDI: Containers of rice and carrots were discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF 0 points. Cooked chicken 91 F in metal container on the cart by the flat top with no expiration time. Chicken was cooked recently (about an hour ago). Food shall be an initial temperature of 45 F or less OR 135 F or greater. Food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when food is removed from temperature control. Food shall be discarded within 4 hours from the point in time when the food is removed from temperature control. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. CDI: Employee placed sticker with expiration time.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Steak and filet mignon with no disclosure on the menu. Disclosure shall include description of the animal-derived foods OR identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. Verification required for the disclosure for the steak and filet mignon by May 24, 2018. Please contact Jill Sakamoto at 336-703-3137 and /or sakamojm@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF Repeat. Observed deep, covered containers of rice stacked on top on each other cooling down in the walk in cooler. Raw scallops 53 F and shrimp 46 F in the reach in cooler. Cooked carrots 100 F at 1:34pm and 89 F at 2:45pm covered in deep, metal container inside the walk in cooler. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods. CDI: Both containers of rice was discarded. Scallops and shrimp were taken to the walk in cooler.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Candy bars on shelf in the walk in freezer above food for sale. Pest traps stored on shelf above food such as mayonnaise bottle and seasoning in the sushi area. Food shall be protected from contamination. Store personal food on the bottom shelf.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Chlorine 0ppm in the sanitizing bucket on the floor by the front sushi area. One wet wiping cloth on the cutting board in the sushi area. One wet wiping cloth on the cart by the flat top at the cook's line. Cloths in-use shall be held between uses in chemical sanitizer at proper concentration and stored off the floor. CDI: Bucket was stored off the floor and remade.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Bowl used as a scoop for the vegetable mixtures at the cook's line and bowl inside the container with onions/carrots/peas in the walk in cooler. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C 0 points. Seaweed containers reused for dry ingredients such as panko and flour. Single-use and single-service articles may not be reused. CDI: Containers were discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Soda dispenses when the lid of the ice bin is opened (sporadically) and rusted shelving used for clean dishes and storage area. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Food residue on the shelf used to store clean dishes. Nonfood-contact surfaces shall be free of accumulation of dust, dirt, food residue, and other debris.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Peeling coating causing rust on the shared dumpster. A rusted piece on the ground by the emptied dumpster. Storage areas, enclosure, and receptacles for refuse, recyclable, and returnables shall be maintained in good repair.
5-501.11 Outdoor Storage Surface - C Shared dumpster on top about half on the asphalt and dirt behind the establishment. An outdoor storage surface for refuse and recyclables and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. 0 points.
- 54 6-303.11 Intensity-Lighting - Repeat. Lighting 34 foot candles at the stove for the wok. Lighting 30 to 37 foot candles at the rice cookers. Light intensity shall be at least 50 foot candles where a food employee is working with food or working with utensils or equipment.
//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Container filled with employee's personal items above clean plates on the shelf in warewashing area. Lockers or other suitable facilities shall be located in designated room or area where contamination of food, utensils, linens, and single-service and single-use articles are not contaminated.



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