

Food Establishment Inspection Report

Score: 90

Establishment Name: ISE OF JAPAN

Establishment ID: 3034012307

Location Address: 2213 CLOVERDALE AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 11 / 2016 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10 : 30 ^{am} _{pm} Time Out: 03 : 10 ^{am} _{pm}

Permittee: ISE JAPANESE INC.

Total Time: 4 hrs 40 minutes

Telephone: (336) 893-8322

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	X	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	X	0	X

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				1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	X	X
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				2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				X	1	0	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	X	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	X	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
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				2	X	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	X	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	X	0	
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				X	05	0	X
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	X	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	X	0	
Total Deductions:										10	

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Off

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☒ Inspection ☐ Re-Inspection Date: 02/11/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: isesushi@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Crab	Sushi prep	39	Salmon	Sushi display	38	Spring roll	Reach in cooler	44
Spicy tuna	Sushi prep	39	Shrimp	Sushi display	39	Cooked	Walk in cooler	39
Cut	Sushi prep	40	Cooked	Grill cooler	42	Cooked rice	Walk in cooler	38
Eel	Lower sushi prep	37	Raw shrimp	Grill cooler	43	Raw shrimp	Walk in cooler	38
Crab	Lower sushi prep	37	Fried rice	Rice bin	160	Raw steak	Walk in cooler	37
Cut lettuce	Lower sushi prep	37	Sushi rice	Rice bin	164	Hot water	Three compartment sink	141
Snapper	Sushi display	38	Cooked	Rice bin	161	Chlorine	Rinse cycle in ppm	50
Tuna	Sushi display	39	Egg roll	Reach in cooler	44	SS Thuy Tang	Exp. 8/7/2019	0

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Three wine glasses contained finger and mouth prints around rim of glass, two stainless steel containers contained dried food debris, chopper used to cut zucchini contained dried food debris in between blades and tongs and ladles contained grease and debris build-up - thoroughly clean food contact utensils after use - CDI - items were sent to dish area to be rewashed and sanitized
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Chlorine sanitizer in sanitizer bucket in sushi area not registering on test strips - sanitizer must be maintained between 50 - 200 ppm of using chlorine solution - CDI - remade sanitizer which registered 50 ppm of chlorine solution
- 21 0 pts - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Although potentially hazardous, ready to eat items held over 24 hours were date marked, date indicated day of preparation - when holding potentially hazardous, ready to eat items over 24 hours, must date mark by date of consumption, discard or used by and held for no more than 4 days, if held between 41 - 45 deg F or no more than 7 days, if held at 41 deg F or less - CDI - manager relabeled containers with use by date
- 26 7-201.11 Separation-Storage - P - Bottle of Lysol wipes and box of antimicrobial wipes stored above oven and wrappers for sushi bar, bottle of sanitizer stored hanging on splash guard between vegetable prep sink and drain board of sanitizing basin of three compartment sink - sanitizer and chemicals must be stored below or away from any food contact/prep areas - CDI - manager moved anti microbial wipes and Lysol wipes to bottom shelf below wrappers and oven and bottle of sanitizer to bottom shelf



Person in Charge (Print & Sign): Thuy *First* Tang *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

[Signature]

[Signature] *[Signature]* *[Signature]*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 02 / 21 / 2016

REHS Contact Phone Number: (336) 703 - 3131



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- 27 8-103.12 Conformance with Approved Procedures - P,PF - Repeat - Facility has no distilled water to check acidity of sushi rice as specified in HACCP plan - also, sushi chef was not aware to mix sushi rice and distilled water into a slurry to check acidity - must follow procedures in HACCP plan - will require verification visit in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 35 0 pts - 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Labeling on two rice/sugar bin lids on wheeled carts were fading and unlegible - ensure that labels are clearly legible - CDI - manager relabeled lids
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Employee food and personal items still stored above food for facility on dry goods rack - employee personal items and food must be stored below or away from any food contact/prep areas
3-305.11 Food Storage-Preventing Contamination from the Premises - C - One large bag of sugar had tear in bag, another bag was stored partially open containing rice - opened bags of dry goods must be stored in a sealed container
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloths stored in sanitizer bucket in sushi station were stored in a sanitizer concentration that did not register on test strips - wiping cloths must be stored in sanitizer solution that maintains correct strength - CDI - manager remade sanitizer which registered 100 ppm of chlorine solution
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Spoons and knives stored in cold stagnant water registering 35 deg F in sushi prep table - large knife stored in water only had half of blade submerged - in use utensils may only be stored either in product with handle not making contact with food, under running water of sufficient velocity to remove debris, on a clean portion of the prep table or counter and changed or cleaned and sanitized every 4 hours, or in a container of water maintained at least 135 deg F
- 45 4-205.10 Food Equipment, Certification and Classification - C - Remove cardboard used as wire rack liners; Remove domestic crock pot as it is not easily cleanable; Bowl used as scoop for seasoning at hibachi grill - scoops must have handle to help prevent against bare hand contact with ready to eat food
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace rusty casters on mini speed rack in rear
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Underside of top lid of dish machine doors and top rim of dish machine contained debris/grime build-up, also observed is severe grease and grime build-up on sprayer and sprayer handle of pre-wash basin at dish machine - clean dish machine and ware washing components as often as necessary to prevent grime and debris build-up



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Detailed cleaning needed inside handles of dry goods bins, under lip of rear prep table in between walk in cooler and freezer, outside of salt shaker at hibachi station, wooden shelving in sushi station, inside hood and dry goods racks
- 52 5-501.15 Outside Receptacles - C - Repeat - Dumpster lids open - shut dumpster lids when not in use as to help prevent against pest and rodent harborage
- 53 0 pts - 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk backsplash of pre-wash sink on dish machine as table is separating from wall; Recaulk toilet bases to floor to aid in cleaning
- 54 6-303.11 Intensity-Lighting - C - Lighting low at rear of sushi prep area and on entire cook line behind glass window - recorded between 20 - 32 ft candles - lighting must be able to maintain at least 50 ft candles - increase wattage of bulbs or add additional lighting to achieve lighting requirements



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✓
Spell



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