

Food Establishment Inspection Report

Score: 83Establishment Name: KIMONO JAPANESE RESTAURANTEstablishment ID: 3034011679Location Address: 4910 OLD COUNTRY CLUB ROAD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 12 / 2014 Status Code: AZip: 27104County: 34 ForsythTime In: 02 : 30 ^{am}_{pm} Time Out: 08 : 00 ^{am}_{pm}Permittee: KIMONO FOODS INCTotal Time: 5 hrs 30 minutesTelephone: (336) 774-9777Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 12No. 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							17			

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034011679

Location Address: 4910 OLD COUNTRY CLUB ROAD

☒ Inspection ☐ Re-Inspection Date: 08/12/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

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

Permittee: KIMONO FOODS INC

Email 1:

Email 2:

Telephone: (336) 774-9777

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Vegetable mix	Walk-in cooler (WIC)	41	Salmon	Make top grill line	40			
Cooked meat	WIC	42	Hibachi Beef	Final cook	178			
Raw chicken	WIC	39	Salmon	sushi display	44			
Lettuce	Make top	42	Shrimp	Sushi display	45			
Steamed Rice	Hot hold	156	Crab meat	Reach in	51			
Fried rice	Hot hold	145	Hot water	3 compartment sink	150			
Chicken	grill	120	Sanitizer	Dishwasher	50			
Shrimp	Make top grill line	39						

Observations and Corrective Actions

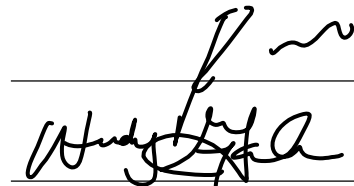
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.12 Certified Food Protection Manager - C - PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - . GC - Two open employee beverages observed at grill line. Employee beverages shall be covered with a lid have a straw and placed in a location that will avoid contamination to food, equipment, linens, and single service articles. CDI- PIC discarded drinks.
- 6 2-301.14 When to Wash - P - . Employees observed washing hands and recontaminating hands with handwashing sink handles. To avoid recontamination use a barrier such as a paper towel to prevent contamination. CDI- Employees rewashed hands. Sushi chief observed engaging in other activities, donning gloves, and preparing sushi. Food employees shall wash hands before donning gloves for working with food.



Person in Charge (Print & Sign): Sujin First Park Last

Regulatory Authority (Print & Sign): Wendy First Grijalva Last


Wendy Grijalva REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 15 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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Establishment ID: 3034011679

Observations and Corrective Actions

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- 8 6-301.12 Hand Drying Provision - PF - GC - Paper towels at handwashing sink across from preparation sink and at dishwashing machine did not have paper towels. Each handwashing sink shall be provided with individual disposable towels. CDI- One handwashing sink was provided with paper towels. PIC could not repair paper towel dispenser at other hand sink but paper towels were placed at sink.
- 12 3-402.11 Parasite Destruction - P - Repeat - PIC could not provide a parasite destruction letter. A parasite destruction letter that states that fish are frozen for a specific period of time shall be provided for ready to eat, raw, raw-marinated, or partially cooked fish.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - GC - Two containers of raw chicken for employee use was stored above establishment shrimp, fish, and meats. Raw meats shall be stored in order of cook time. Store raw chicken at lower shelving. CDI- Chicken was moved to lower shelf. / Unwashed mushrooms stored above prepared ready to eat vegetables. Unwashed vegetables shall be stored separate from ready to eat foods by storing below foods. / Food stored in sushi reach in was not covered at arrival of inspection. Food shall be in packages covered containers or wrappings. CDI- Food was covered.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - GC - Soda nozzles have minor mold build up. Soda nozzles shall be cleaned at a frequency stated by the manufacturer or at a frequency necessary to prevent the build up of soil or mold. CDI- Nozzles were rewashed. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Two pans and can opener were visibly soiled with food debris. Utensils shall be clean to sight and touch.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - One medium container of chicken read temperature of 120F and on large batch of rice read 126. CDI- Chicken was placed in walk-in cooler for active cooling. Rice was cooked to make fried rice and read a temperature of 167F. All potentially hazardous food shall be maintained at 135F or higher when in holding.
- 20 13-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC - Fish inside reach in cooler read 46-53F. Air temperature of reach in read 47F. While fish is being held cold it shall remain at 45F or below. Fish was moved to walk-in cooler for rapid cooling. PIC changed the temperature of the unit. Unit still read an air temperature of 45F. Ensure unit is in good working condition. Verification required.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - GC - Small container of cooked meat was not date marked. Potentially hazardous foods shall be date marked for 7 days if temperature remains at 41F or below with day of preparation counting as day one. Ensure that any ready to eat potentially hazardous foods held for more than 24 hours are date marked properly. CDI- PIC date marked meat.



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- 22 3-501.19 Time as a Public Health Control - P,PF - PIC states that they use a four hour time control for sushi rice but there are no procedures on site. Sushi rice is not labeled for time. When time instead of temperature is used a written procedure shall be prepared in advance maintained in the establishment and made available to the regulatory authority upon request. Written procedures shall be followed every time sushi rice is prepared. / Chicken is being cooked to 165F or greater then placed in holding at room temperature to be cooked again when ordered. Establishment may use time as a public health control to maintain chicken for time rather than temperature for up to four hours. A written procedure shall be provided if time will be used instead of temperature. If these procedures are not used chicken must be cooked to 165F, actively cooled when it reaches 135F, and held at 45F or below until cooked. Verification required for procedures. / PIC received exact citation information.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Repeat - A consumer advisory is necessary on the menu for sushi, undercooked steak, and any other food items served raw or undercooked. Menu shall state a reminder and disclosure. PIC was provided with complete citation stating what is necessary for an approved consumer advisory.
- 34 4-302.12 Food Temperature Measuring Devices - PF - Establishment does not have any thermometers for measuring the temperature of food. A food temperature measuring device shall be provided and readily accessible for use in ensuring food temperatures.
- 35 3-601.12 Honestly Presented - C- Escolar is being sold as White Tuna on the menu. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. Ensure that menu is changed to honestly present escolar. / 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Working containers storing MSG, salt, oils, and other containers are not labeled. Food ingredients taken from the original packaging shall be labeled with common name of food. Label working containers throughout the establishment.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Sushi rice is being held wrapped with a cloth like linen. Shrimp is being separated by paper towels. Fish is being wrapped in paper towels. Foods shall only come in contact with food grade items such as deli paper. / Employee food is stored in walk-in cooler with food for the establishment. Ensure that food for employees is stored at bottom shelf away from any food for establishment to avoid contamination. Some foods were moved.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat - Handles of scoops were in direct contact with food in MSG, salt, and other seasons. Handles must be left above the food when stored within containers. CDI- Items were placed to prevent contamination. Salad bowls, single use containers, cups, and scoops with no handles were being used to scoop things such as salt, soy sauce, vinegar, and MSG. Unapproved equipment was replaced with approved containers.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - GC - About six pans were stacked wet. Utensils shall be air dried after cleaning and sanitizing. CDI- Items were stored to allow proper air drying.



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - GC - Single use spice containers were reused to place a different seasoning. Single service cups were used in soy sauce. Single use and single service articles may not be reused.
- 45 . 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Shelving and supports in storage room and in make top unit are rusting. Assess and repair/replace. Condensation leak at lighting of walk in freezer. Repair. Sushi reach in is reading an air temperature of 45F. Food in reach in is not being held to temperature. Repair reach in so that it can maintain foods at 45F or below. Do not use reach in to store potentially hazardous foods. Verification required. / 4-205.10 Food Equipment, Certification and Classification - C - A household oven and chopper observed.. Food equipment shall be classified for sanitation by ANSI accredited certification program. Remove household equipment from establishment. / Sushi chief does not know how to properly use pH meter. Upon request of calibration and testing procedures were not completed correctly. Obtain manufacturers instructions and use in accordance to instructions. / 4-201.11 Equipment and Utensils-Durability and Strength - C - Salad bowls, single use containers,
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning needed in fryer and inside make units and reach in units. Clean as often as necessary.
- 48 5-103.11 Capacity-Quantity and Availability - PF - Hot water is not available in the men's and women's restrooms. Hot water of 100F shall be available in all areas of handwashing. A verification visit will be required for hot water temperature in the restroom.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention device is required on the water line of the coffee maker. Provide documentation that vacuum breaker is internal or install approved back flow device. Consult a plumber. / 5-205.15 System Maintained in Good Repair - P - Leak observed at handwashing sink near dishwasher and preparation sinks. Sewer plumbing line at preparation sink is tied to preparation sink leg with string. Handwashing sink at sushi area has plastic bag wrapped around plumbing. Ensure that plumbing is in good repair. Remove unapproved string and plastic bag. / 5-203.13 Service Sink - C - Service sink is completely blocked with storage of chemicals and other items. Service sink shall be used to discard mop water. Ensure mop sink is not cluttered to allow for proper discard of mop water.
- 52 5-501.114 Using Drain Plugs - C - Dumpster plug missing at dumpster. Contact dumpster company or install new dumpster plug. / 5-501.115 Maintaining Refuse Areas and Enclosures - C - Repeat - Cleaning is needed in dumpster area. Remove dumpster lids that are not used.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting is low along the grill line. Lighting at food preparation surfaces shall be at least 50 foot candles.



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✓
Spell

