## Food Establishment Inspection Report

Establishment Name: UMI JAPANESE STEAKHOUSE AND SUSHI Establishment ID: 3034012455 Location Address: 1280 CREEKSHIRE WAY City: WINSTON SALEM State: North Carolina Date: 05/11/2022 Status Code: A Zip: 27103 County: 34 Forsyth Time Out: 2:38 PM Time In: 11:20 AM Permittee: UMI JAPANESE STEAKHOUSE, INC. Category#: IV Telephone: (336) 999-7227 FDA Establishment Type: Full-Service Restaurant Inspection Re-Inspection Wastewater System: No. of Risk Factor/Intervention Violations: 3 Municipal/Community On-Site System No. of Repeat Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply

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	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										
C	ò	compliance Status						Γ	CDI	R	VR
S	Supervision .2652										
1	IN	о <b>х</b> т	N/A		PIC Present, demonstrates knowledge, & performs duties	x		0	X		
2	ìX	ООТ	N/A		Certified Food Protection Manager	1		0			$\Box$
	mp	loye	e H	ealt	h .2652	-					
3	ΤŤ	(оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	Ŋ	ОUТ			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	Ŋ	ОUТ			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
7	<del>ا۔</del>	оит оит	_		Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose, and mouth	1	0.5	_	$\vdash$		$\vdash\vdash$
Ė	-	-	_	Conf	tamination by Hands .2652, .2653, .2655, .265	_	0.5				$\vdash$
8	_	ОХТ	9 (		Hands clean & properly washed	4	X	0	X		$\vdash$
9		оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0	7.		
10	M	ОUТ	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	pp	rove	d S	our	ce .2653, .2655						
-	<del>-</del>	ОUТ	_		Food obtained from approved source	2	1	0			
_	-	OUT	-	ŊΦ	Food received at proper temperature Food in good condition, safe & unadulterated	2	1	0			$\square$
	۲	оит		N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rot	ectio	n fi	om		_					
Protection from Contamination											
_	ř	ОХТ			Food-contact surfaces: cleaned & sanitized		1.5		X		X
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					ardous Food Time/Temperature .2653						
_	<u> </u>	OUT	-	-		3	1.5	-			$\sqcup$
_	-	OUT	-	- `		3	1.5	-			$\vdash$
	-	OUT	_	-		3	1.5	-	$\vdash$		$\vdash$
22	jX	ОUТ	N/A	N/O	Proper cold holding temperatures	3	1.5	0			
23	Ŋ	ОUТ	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	ıχ	(оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
-	т	sum							,		
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igŀ	ıly S	usc	epti	ble Populations .2653						
26	IN	оит	ı)XA		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
Chemical   .2653, .2657     27     N   Out     N     Food additives: approved & properly used   1   0.5   0											
	_				Food additives: approved & properly used  Toxic substances properly identified stored & used	2	0.5	-			$\vdash\vdash$
	I.	OUT			ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
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Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Compliance Status						OUT		г	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
30	IN	OUT	n)(A	П	Pasteurized eggs used where required	1	0.5	0		П	
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1 <b>)X</b> (A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ŊΦ	Plant food properly cooked for hot holding	1	0.5	0			
_	-	о <b>)(</b> т	N/A	N/O	Approved thawing methods used	1	0.5	X	Х		
36	X	OUT			Thermometers provided & accurate	1	0.5	0		Ш	_
Food Identification .2653											
37	X	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	о <b>)</b> (т			Contamination prevented during food preparation, storage & display	2	1	X			
40	M	OUT		Н	Personal cleanliness	1	0.5	0			$\neg$
41	IN	о <b>х</b> (т			Wiping cloths: properly used & stored	1	0)≴	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	оре	er Us	se o	f Ute	ensils .2653, .2654						
43	IN	о <b>х</b> (т		П	In-use utensils: properly stored	1	0.5	X		П	$\neg$
44	IN	ο <b>)</b> (т			Utensils, equipment & linens: properly stored, dried & handled	1	0%5	0		х	
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о∕х(т			Non-food contact surfaces clean	Х	0.5	0		X	
PI	nys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	οХіт			Plumbing installed; proper backflow devices	2	1	X			
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			

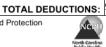
Garbage & refuse properly disposed; facilities

Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;

maintained

designated areas used





0.5

X 0.5

Score:

54 X

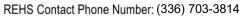
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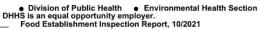
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012455 Establishment Name: LOUNGE Location Address: 1280 CREEKSHIRE WAY Date: 05/11/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: IV Email 1:teamuminc@gmail.com Water Supply: Municipal/Community On-Site System Permittee: UMI JAPANESE STEAKHOUSE, INC. Email 2: Telephone: (336) 999-7227 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Item Location Temp Item Location Temp 165.0 Stir Fry Vegetables cooked for immediate service 162.0 Shrimp final cook 160.0 Steak final cook 176.0 final cook Chicken 38.0 Soft Shell Crab make-unit 36.0 Tofu make-unit 41.0 Lo Mein make-unit 39.0 Salad upright cooler 39.0 Broccoli walk-in cooler 40.0 Lettuce walk-in cooler 41.0 sushi station Tuna 30.0 Salmon sushi station 38.0 Spicy Tuna sushi station Dynamite (sushi 41.0 sushi station mix) 41.0 Yellowtail sushi station 175.0 Hot Water dish machine 127.0 Hot Water 3-compartment sink 200.0 Quat Sani 3-compartment sink 0.000 Serv Safe Xiaobin Chen 1-16-27 First Last Person in Charge (Print & Sign): Xiaobin Chen First Last

REHS ID: 2795 - Murphy, Victoria Verification Required Date: 05/12/2022

Murphy



Regulatory Authority (Print & Sign): Victoria







## Comment Addendum to Inspection Report

Establishment Name: UMI JAPANESE STEAKHOUSE AND SUSHI LOUNGE Establishment ID: 3034012455

Date: 05/11/2022 Time In: 11:20 AM Time Out: 2:38 PM

## **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.

- 2-103.11 Person in Charge-PF: An employee was observed contacting raw beef and shrimp and proceeded to plate fried rice for immediate service without discarding soiled gloves and washing hands./dishes were sanitizing in a solution of 0 ppm at the 3 compartment sink. The person in charge shall ensure that: (D) employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.(K) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. CDI: After education, the employee discarded soiled gloves and properly washed hands before retrieving gloves and the fried rice was voluntarily discarded. A sanitizer solution of 200 ppm guat was produced and dishes were properly sanitized.
- 8 2-301.14 When to Wash-P: An employee was observed contacting raw beef and shrimp and proceeded to plate fried rice for immediate service without discarding soiled gloves and washing hands. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: After education, the employee discarded soiled gloves and properly washed hands before retrieving gloves
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area: 3 plates and 3 stacks of metal pans. Food-contact surfaces shall be clean to sight and touch. VR: A verification is required by 5/12/22. Contact Victoria Murphy at murphyvl@forsyth.cc or (336)703-3813.//4-602.11 Equipment Food-Contact Surfaces and Utensils Frequency-P: After cutting raw fish, an employee was observed wiping the utensils with a dry towel and placing them in a clean container to be used again./An employee was observed cutting raw chicken on a cutting board and flipping the board to the opposite side to use for other food preparation, without first wash, rinsing, and sanitizing. (A) Equipment food-contact surfaces and utensils shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; (2) Each time there is a change from working with raw foods to working with ready-to-eat foods; (3) Between uses with raw fruits and vegetables and with potentially hazardous foods. (5) At any time during the operation when contamination may have occurred. CDI: After education, the employees placed items in the warewashing area to be wash, rinsed, and sanitized appropriately.
- 35 3-501.13 Thawing-PF: Packages of vacuumed sealed tuna were thawing without first being removed from packaging as instructed per manufacturer's instruction. Potentially hazardous food shall be thawed: (E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment. CDI: The PIC was informed on the proper way to thaw fish.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises-C: A box of chicken was stored on the floor/a cooler of ice for putting on sushi plates were stored on the floor. (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:(1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations-C: An employee was observed cleaning a surface contaminated with raw chicken with a towel that was stored in a sanitizer solution of 0ppm. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114;
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: A scoop for ice was stored in a container of standing water. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;(E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous food or(F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Several stacks of dishes were stacked and stored wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: fan covers, ceilings in the walk-in cooler, fryers, flat top grill, glass cooler at the bar, over head shelving. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair-C: A leak at pipe in mechanical warewashing area. Plumbing fixtures shall be maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-REPEAT-C: Recaulk around toilets in the employees restroom/recaulk around sinks in warewashing area/recaulk around handwashing sink in the sushi area./regrout in

between tiles throughout warewashing area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning needed on walls throughout the kitchen area. Physical facilities shall be clean as often as necessary to keep them clean.