Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		. .	Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2)					
	7/16/2021 12:22 1:29			FOOD-6705 3-Complaint 4-Investigation						—ı									
Establishment Name: Contact/Owner Name						lame:	4-	-Inve	stiga	ation	S-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations: ✓ Number of Violations COS:	KE.							
Physical Address: Pest control:						ng	Но					e trap : Follow-up: Yes 20/80/	В						
/1					/All, IX Status: Out = not in cor	TM = :	n main ir in complianc) = not		in ir	•	-		ain insp No No R = repeat violation W-Watch	h			
Ma					points in the OUT box for	each numbered		Mark '	√' a ch	eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days				
О	Compliance Status D I N N C Time and Temperature for Food Sofety					R	О	I	N										
T	N	0	A	O S		egrees Fahrenh	neit)			T T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;				
	~				,	1					~				knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding	temperature(4	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3					3. Proper Hot Holding to	emperature(13	35°F)								Preventing Contamination by Hands				
Ť		~			4. Proper cooking time a	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating proc Hours)	edure for hot h	holding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
3					6. Time as a Public Hea	lth Control; pr	rocedures &	records							Highly Susceptible Populations				
5					need current sushi rice logs										16. Pasteurized foods used; prohibited food not offered				
						proved Source		2 4			_				Pasteurized eggs used when required				
	~				7. Food and ice obtained good condition, safe, an destruction	d unadulterate		ood in							Chemicals				
	destruction Wism			8. Food Received at pro	nettac									17. Food additives; approved and properly stored; Washing Fruits					
	~				check at rece	_					~				& Vegetables water only				
						from Contam				3				•	18. Toxic substances properly identified, stored and used				
	/				Food Separated & propreparation, storage, dis		_	food							Water/ Plumbing				
	~				10. Food contact surface Sanitized at 100	es and Returna ppm/temperatu	ables ; Clear ure	ned and		3				-	19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition o	_	eviously serv	ved or						1	20. Approved Sewage/Wastewater Disposal System, proper				
	V					arded									disposal				
_	_	-						(A.D.)											
0	I	N	N A	C					ints) 1	0	I	N	N	С	rrective Action within 10 days	R			
O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge	ge/ Personne tration of kr	el nowledge,		_	I N	_		_	Food Temperature Control/ Identification	R			
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Retail Food Establishment Inspection Report

Received by: (signature) Chom Whang	Print: Chom Whang	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
dohana Ja	apanese Restaurant (sushi and bar)	716 I-		Rockwa	all, IX	FOOD-6705	5					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	tion	Temp F					
	ooler ambient	40	under counter cooler/crab	-								
bar	cooler ambient	36	under counter freezer ambien	8								
under c	counter cooler sushi/salmon	40	under counter freezer ambien	t -7								
	fish	41	shrimp	111								
left s	ushi diplay/shrimp	40										
whi	te fish/salmon	40/41										
right	sushi display/shrimp	40										
	fish/fish	41/41	SEDVATIONS AND CODDECTI	VE ACTION	AIC.							
Item	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	BAR. No separate hand sink in bar, only 4 comp sink											
19/ 31	left hand sink faucet, no hot v	vater to was	h hands. will reverse order to be a	ble to wash h	nands using	hot water on right han	d side.					
	hot water at 3 comp	sink 11	2 F									
	sani sink setup to 1	00 ppm	bleach									
	Sani bucket in bar 100 ppm bleach											
37	Store items/boxes 6 inches off of floor to clean											
	SUSHI BAR											
W	Fly in sushi bar											
42	Clean curtains from sushi bar to kitchen											
	hand sink sushi 100+F											
6	Need to keep current up to date sushi rice logs indicating Time as a Public Health Control to discard at 4 hours											
39	Avoid use of linens to line shelves											
32	Exposed wood on s	shelves	behind sushi bar									
42	Clean inside microv	waves a	nd toaster ovens									
3	Shrimp under heat lamp	s for rem	odel and new heat	lamp								
40	Change foil in toaster oven daily											
	Saran changed at least every 4 hours on sushi rollers											
	Reminder to wash, rinse, sanitize plastic sushi rollers at least every 4 hours											
	Gloves used											
18			bar too strong, corrected on site to 100 ppm bleach									
32												
W	Reminder to have consumer advisory in menu when new ones are printed											
Received (signature)			Print:	د دا ۸	.	Title: Person In Charge/	Owner					
	Chom Whang		Chom \	<u>vrna</u> r	19	<u>Owner</u>						
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS							
	6 (Ravisad 09-2015)	0,		,		Samples: Y N #	collected					