

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

AOI Japanese Restaurant  
855 Worcester Rd.  
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
77EB7	10/17/23	11:43 AM 2:31 PM	Routine	Restaurant	C.Rivera
Permit Number	Risk	Variance	Priority	Pf	Core Repeat
BOH150570	4	Acid./ROP	8	7	20 9

Violation Summary:

## Foodborne Illness Risk Factors and Public Health Interventions


IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<span style="background-color: yellow;">10. Adequate handwashing sinks supplied and accessible</span>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Conformance with Approved Procedures					
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<span style="background-color: yellow;">28. Toxic substances properly identified, stored &amp; used</span>	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<span style="background-color: yellow;">Repeat Violations Highlighted in Yellow</span>						29. Compliance with variance/specialized process/HACCP	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<span style="background-color: yellow;">49. Non-food contact surfaces clean</span>	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification						Physical Facilities					
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination						51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<span style="background-color: yellow;">39. Contamination prevented in prep, storage &amp; display</span>	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<span style="background-color: yellow;">41. Wiping cloths; properly used &amp; stored</span>	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).



C. Rivera

Unable to obtain

Feng Li - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### PIC present, demonstrated knowledge & performs duties

#### 1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

**Pf** While the PIC was a certified food protection manager, many risk factors were observed during this inspection and active managerial control was not observed. The staff outside of ownership were not able to properly answer questions or knew where to find things such as a food thermometer. Everyone needs to be retrained. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

### Employee Health

#### Management, food employee and conditional employee; knowledge,

#### 60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -**

**Pr** Staff were not aware of an employee health policy nor where one would be located. Ensure all staff are trained on your policy and a paper copy of the policy is readily available. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

### Preventing Contamination by Hands

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## Inspection Report (Continued)

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### Hands clean and properly washed

#### 8 **2-301.14 When to Wash - Establishment -**

**Pr** Not all staff were observed washing their hands when required. During the inspection an employee was observed showing up for their shift and did not wash their hands before preparing food. In addition, many tasks were changes during the inspection and hands were not washed. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

#### 10 **5-205.11 Using a Handwashing Sink - Kitchen -**

**Pf** Food debris was observed in the hand sink next to the cookline. Hand sinks shall only be used for hand washing and no other activities. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



### Protection From Contamination

Framingham Public Health Department: 508-532-5470

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## Inspection Report (Continued)

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### Food Separated and protected

**15**      **3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -**

**C**      Many food items in the walk-in coolers were observed uncovered. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



**15**      **3-304.15 (A) Gloves, Use Limitation - Kitchen -**

**Pr**      Observed gloves outside of their box stored in the mop sink. Due to the potential risk of contamination, these gloves shall be disposed of. *Code: If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.*



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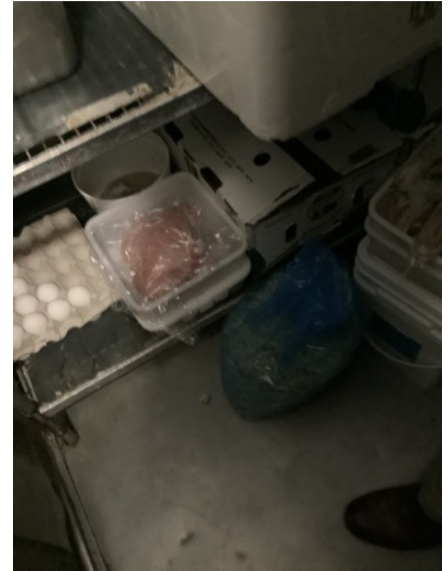
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

**Pr** Observed Improper storage in walk-in cooler. Observed raw fish above avocados and raw pork next to avocados. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



### 16 **4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -**

**Pf** Observed the sink nozzle in the wok station wrapped in saran wrap. The saran wrap was dirty and had debris on it. If there is a plumbing issue as well, ensure the plumbing is repaired. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*





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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 4-602.11 (E)(1-3) Food-Contact Surfaces and Utensils - Kitchen -

- C** Observed build up on the ice scoop handle and inside the ice machine. Ensure the ice machine is cleaned more frequently. *Code: Surfaces of utensils and equipment contacting food that is not TCS food shall be cleaned: at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; and, before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers.*



## Time / Temperature Control for Safety

### Cold Holding Temperature

### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Establishment -

- Pr** Some foods were observed in the temperature danger zone. See temperature chart below for more details. Ensure these TCS foods are either kept at or below 41°F or a or above 135°F. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

## Food/Color Additives and Toxic Substances

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## Inspection Report (Continued)

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### Toxic substances properly identified, stored & used

**28**      **7-101.11 Identifying Information Prominence - Establishment -**

**Pf**    A chemical spray bottle was observed not labeled.  
*Code: Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.*



**28**      **7-201.11 Storage Separation - Kitchen -**

**Pr**    Observed a container of Lysol wipes stored above and next to food. Chemicals shall be stored away from food and storage containers. *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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### 7-209.11 Storage (Personal Care Items) - Establishment -

- C** Observed personal items stored on prep tables next to food in both the kitchen and sushi prep area. This includes employee cell phones, food, and drinks. Code: *Employees shall store their personal care items (medications, first aid supplies, cosmetics and toiletries such as toothpaste and mouthwash) in lockers or other suitable facilities away from food and equipment.*



## Conformance with Approved Procedures

### Conformance with variance/specialized process/HACCP

29

### 8-103.12 (A) Confirmation with Approved Procedures/HACCP - Sushi Bar -

- Pr** The establishment is not following the approved HACCP. No all batches are tested and recorded; the PIC is only putting the pH strip in the rice to test it and not mixing it to a slurry; no distilled water was available; and the approved HACCP plan was not readily available. Code: *If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*

## Food Temperature Control



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## Inspection Report (Continued)

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### Approved thawing methods used

#### 35 3-501.13 (E) Thawing - Sushi Bar -

- C** Observed ROP fish in the sushi bar with a statement to keep frozen. The fish was completely defrosted and not removed from the ROP packaging. *Code: ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*



### Prevention of Food Contamination

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## Inspection Report (Continued)

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### Insect, rodents & animals not present

#### 38 6-202.15 (A) Outer Openings, Protected - Kitchen -

- C** Observed gap underneath side door that allowed daylight to shine through. Prevent pest from coming in by sealing up all exterior openings and gaps. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*



#### 38 6-501.111 (C) Controlling Pests - Kitchen -

- Pf** Observed roaches in the kitchen by the telephone lines. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



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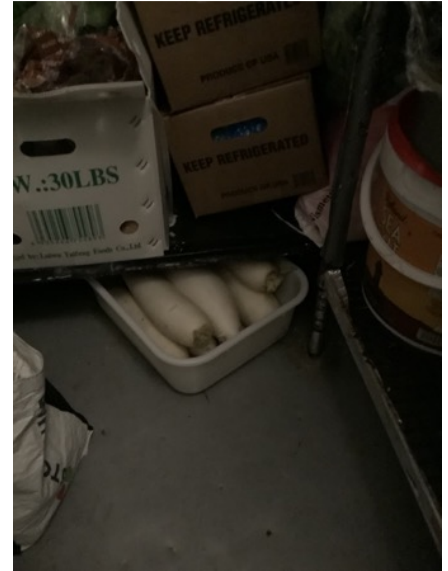
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39 3-305.11 Food Storage - Kitchen -

- C** Observed food in walk-in cooler being stored on the floor. Food shall be kept at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



### 39 3-304.13 Linens and Napkins, Use Limitation - Kitchen -

- C** Observed many food items throughout the establishment wrapped in paper towels or had food stored directly on top of them. *Code: Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.*

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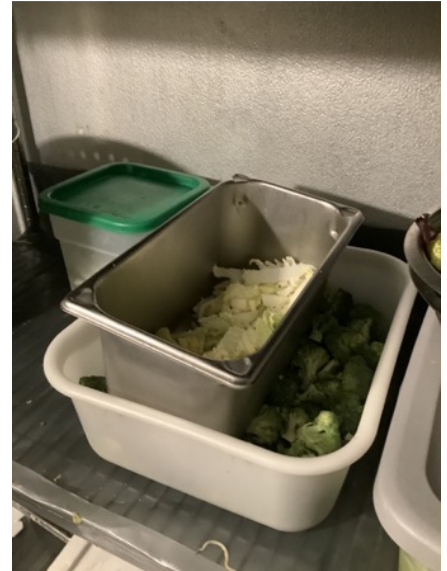
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39 3-305.11 Food Storage - Kitchen -

- C** Observed nesting in the walk-in cooler. A container of lettuce was stored inside a container of broccoli with no barrier in place. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



### 39 3-305.11 Food Storage - Kitchen -

- C** Walk-in freezer was observed with food items on the ground and over filled. You could not completely walk into the freezer due to the amount of items in it. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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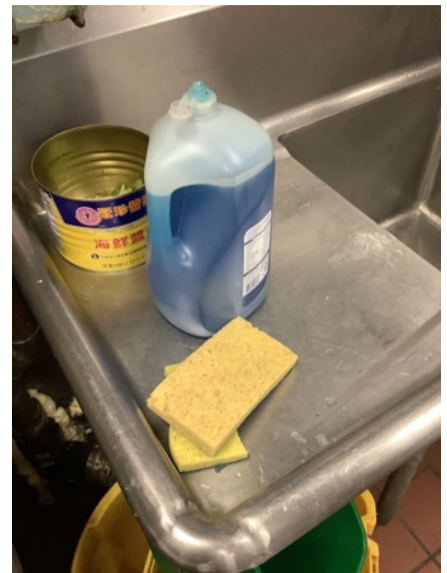
### 39 3-305.11 Food Storage - Sushi Bar -

- C** Observed personal items/ bread stored in a container of establishment food in the sushi bar area. There was no barrier between the two foods and there was a concern for contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



### 41 4-101.16 Sponges - Kitchen -

- C** Observed sponges in the three bay sink. *Code: Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.*





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### 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Observed wet wiping cloths on the cookline flip top cutting board and in the sushi area cutting boards. These cloths were not stored in a sanitizer solution. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



## Proper Use of Utensils

# FOOD SAFETY INSPECTION REPORT

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AOI Japanese Restaurant  
855 Worcester Rd.  
Framingham, MA 01701

Inspection Number  
77EB7

Date  
10/17/23

Time In/Out  
11:43 AM  
2:31 PM

Inspector  
C.Rivera

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Uten./equip./linens; properly stored, dried, handled

#### 44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Kitchen -

- C** Observed take out containers stored bottoms down. These containers and other similar items shall be stored inverted to prevent contamination. *Code: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



### Utensils, Equipment and Vending

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### All contact surfaces cleanable, properly designed, constructed & used

#### 47 4-101.11 (B)-(E) Characteristics - Kitchen -

- C** Observed duct tape holding together knives in the cookline. Knife should be properly repaired or replaced. *Code: Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*



#### 48 4-303.11 Cleaning Agents and Sanitizers, Availability - -

- Pf** During this inspection all workstations were actively being used; however, there were no cleaning or sanitizer solutions set up any any workstation. Wet wiping clothes were being used and being stored on tables. According to the PIC, there was a large order first thing in the morning and they didn't have time to properly set up their work stations. *Code: (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.*

#### 48 4-302.13 Wash/San. Temp. Measuring Devices - Kitchen -

- Pf** There was no irreversible measuring device available for the high temp dishwasher. *Code: In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C Observed storage racks throughout the establishment covered in grease and other misc. debris material. The general facility and equipment shall be cleaned more frequently. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*

### 49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C Blenders and mixers above 3 bay were observed sticky to touch and had misc. debris build up on them. Ensure the equipment is cleaned more frequently to prevent debris from building up. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*



### 49 4-602.13 Nonfood -Contact Surfaces - Establishment -

- C The exterior of many pieces of equipment, such as but not limited to tables, refrigeration units, stoves, etc. were observed with food debris and splatter on them. In addition, many of these surfaces were sticky to touch. General equipment shall be cleaned more frequently. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*

## Physical Facilities

### Plumbing installed; proper backflow devices

### 51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C Observed the ware washing hand sink in disrepair. The cold handle wouldn't turn on and a steady stream of water kept flowing out of the nozzle. *Code: A plumbing system shall be maintained in good repair.*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 52 5-402.11 Backflow Prevention - Kitchen -

- Pr** Observed no indirect waste connection on prep sink.  
*Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*



### 55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** Observed an unknown odor coming from the employee only area near the restrooms. This room was not very accessible but shall be cleaned frequently to prevent any obnoxious odors. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*

### 55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C** The general facility was observed dirty. Floors and walls had food debris and splatter on them. This has been a concern in previous inspections. The general facility needs to be cleaned more frequently. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

Area	Equipment	Product	Notes	Temps
Sushi Bar	Display Case	Fish		39 °F
Kitchen	Miscellaneous	Tempura	Holding	104 °F
Sushi Bar	Reach-In Cooler	Cut mango		38 °F
Kitchen	Miscellaneous	Chicken	Holding	81 °F
Kitchen	Flip Top	Leafy greens	Holding	45 °F
Kitchen	Walk-in Cooler	Lettuce		41 °F
Kitchen	Walk-in Cooler	Soup		38 °F
Sushi Bar	Display Case	Salmon		41 °F
Kitchen	Walk-in Cooler	Beef		39 °F
Kitchen	Walk-in Cooler	Pork chop		28 °F
Sushi Bar	Display Case	Fish		31 °F
Kitchen	Flip Top	Pickle	Holding	54 °F
Kitchen	Miscellaneous	Salmon		28 °F
Kitchen	Flip Top	Shrimp		37 °F
Sushi Bar	Reach-In Cooler	Vegetable	Holding	43 °F
Sushi Bar	Reach-In Cooler	Salmon		28 °F
Kitchen	Flip Top	Mushrooms	Holding	45 °F
Kitchen	Flip Top	Cut onions	Holding	42 °F
Kitchen	Flip Top	Broccoli	Holding	45 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Inspection was Performed by Health Inspector Rivera and Environmental Health Manager Mendez. This inspection ended at 1:30pm.

The Health Department received a complaint regarding the sanitary conditions of this establishment. Part of this routine inspection covered the areas identified in the complaint.