Food Establishment Inspection Report

Score: 92.5

Establishment Name: KIMONO JAPANESE RESTAURANT Establishment ID: 3034011817

Date: 01 / 23 / 2013 Status Code: A

Time In: 01 : 15 ○ am ⊗ pm Time Out: 06 : 05 ○ am ⊗ pm

Total Time: 4 hrs 50 minutes

Category #: IV

Establishment Type:

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 2519 LEWISVILLE CLEMMONS ROAD

City: CLEMMONS

State: NC Zip: 27012

County: 34 Forsyth

Permittee: V & L RESTAURANT, INC.

Telephone:

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

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.

	Compliance Status		OUT	CDI	R	VR
	Supervision .2652					
1	⊗ IN ○ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ○ 0	○	○	○
	Employee Health .2652					
2	⊗ IN ○ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ○ 0	○	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	○ IN ⊗ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ○ 1 ⊗ 0	⊗	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	⊗ IN ○ OUT	Hands clean & properly washed	○ 4 ○ 2 ○ 0	○	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	○ IN ⊗ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ⊗ 0	⊗	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	○ IN ○ OUT ⊗ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	○ IN ⊗ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	○	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	○ IN ○ OUT ○ N/A ⊗ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	○ IN ○ OUT ○ N/A ⊗ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	○ IN ⊗ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
20	○ IN ⊗ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ⊗ 1.5 ○ 0	○	○	○
21	⊗ IN ○ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ○ 0	○	○	○
22	○ IN ○ OUT ⊗ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ⊗ OUT ○ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ⊗ 0	⊗	○	○
	Highly Susceptible Populations .2653					
24	⊗ IN ○ OUT ○ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	⊗ IN ○ OUT ○ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	○ IN ⊗ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ⊗ 0	⊗	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ⊗ OUT ○ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ⊗ 0	⊗	○	○

Food Establishment Inspection Report, continued

Establishment Name: KIMONO JAPANESE RESTAURANT Establishment ID: 3034011817

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Angela Supin

Person in Charge (Print)

Person in Charge (Signature)

C. Kentt Long

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336) 703-3136

Verification Required Date: ___/___/_____

REHS ID: 1158 - Long, C. Kentt

No. of Risk Factor/ Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: _____

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ⊗ OUT ○ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ○ OUT ○ N/A ⊗ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	○ IN ⊗ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Food Identification	.2653				
35	○ IN ⊗ OUT	Food properly labeled: original container	○ 2 ⊗ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	○ IN ⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ⊗ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	○	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ⊗ 0.5 ○ 0	○	○	○
47	⊗ IN ○ OUT	Non-food contact surfaces clean	○ 1 ○ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ⊗ 0	○	○	○
52	○ IN ⊗ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ⊗ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ⊗ 0	○	○	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ⊗ 0.5 ○ 0	○	○	○
		Total Deductions:	7.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034011817

Date: 01/23/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 2519 LEWISVILLE CLEMMONS ROAD

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: V & L RESTAURANT, INC.

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	out of tap at utensil sink	137	noodles	top of make unit	44	chicken	on grill	163
mixed	walk-in cooler	39	shrimp	top of make unit	41	carrots	hot holding crock	181
beef	walk-in cooler	39	shrimp	top of make unit	50	fried rice	hot holding crock	150
pork	walk-in cooler	38	shrimp	top of make unit	45	rice	hot holding crock	167
chicken	walk-in cooler	39	pork	top of make unit	43			
rice	cooker	126	beef fillet	top of make unit	40			
shrimp sauce	iced down	46	scallop	top of make unit	46			
sushi rice	crock	94	steak	on grill	153			

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.

Spell

4 One personal drink cup sitting on prep table at beginning of inspection. Do not store personal drinks where they could contaminate food contact surfaces, food, single service items, etc.

8 Hand sinks to be used for hand washing only. Employee rinsed out dirty towel in hand sink, while there.

13 Store personal foods separately from foods served. Place personal foods, inside bus tubs or labeled containers. Keep raw carrots (bagged) and broccoli (boxed) off floor. Containers of soy sauce should be on dollies or shelving.

14 Some individual cutting boards were stained. Sanitizing solution (using chlorine) was over 400ppm, should be 50-100ppm.

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Spell

19 Rice (in cooker) was 126-156 degrees (cold spots). Sushi rice 89-94 degrees (no approved HACCP plan or variance). Hot hold foods at 135 degrees and higher.

20 Couple of shrimp skewers were 49-50 degrees and scallop skewers were 45-46 degrees on top of make unit. Shrimp sauce (in small and large cups) were 77 degrees, sitting out at room temperature. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement goes into effect on January 1, 2019.

23 If steak, etc. is under cooked or served raw, then a disclosure will need to be posted on menu, table tents, etc. Disclosure shall include description of food and identification of food by asterisking food with footnote that states "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness or Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

26 Labels worn off some chemical spray bottles and buckets.

27 Sushi rice does not have approved variance or HACCP plan (see e-mail information from committee on approval procedures).

30 Variance required for sushi rice (see e-mail information).

34 Recommend having probe type thermometer to take temperatures of thin masses of foods.

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Observations and Corrective Actions

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Spell

35 Label all food containers (MSG, salt, oil, hibachi sauce, tea, etc.). Some labels worn off containers as well, need to relabel containers.

37 Bag of carrots and boxes of broccoli sitting on floor of walk-in cooler. Keep fish covered, inside walk-in freezer. Containers of sauce sitting on floor of walk-in cooler (use dollies or keep on shelving). Buckets of soy sauce sitting on floor in dry storage room. Both prep sinks share common indirect drain, drains should be separate to prevent cross contamination.

39 Wet wiping cloths need to be stored in sanitizing solution between uses. Label buckets and change sanitizer as needed.

42 Need to air dry bus tubs, plates and bowls before stacking. Tubs, plates and bowls were stacked together wet.

45 Remove cardboard from dunnage racks and shelving (underneath prep table). Wire rack shelving rusting in chemical closet and peeling inside walk-in cooler. Some individual cutting boards have a rough food contact surfaces and need to be resurfaced or replaced. Walk-in freezer icing up around door. Fryer baskets damaged, need to replace in near future. Some sushi trays were chipped on corners, need to replace.

46 Two compartment sink (utensil sink) has leaky drain and faucet (external drains won't hold water in basins), need to repair.

51 Need covered receptacle in women's bathroom for disposal of sanitary napkins. Urinal leaks on floor, when flushed, need to repair.

Spell check complete

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

52 One side door was left open on dumpster. Keep dumpster doors closed.

53 Ceiling tile missing in chemical closet. Ceiling tiles stained in areas. Baseboards damaged in areas of kitchen.

54 Clean overhead vents in kitchen and women's bathroom. Lighting poor in kitchen (lights outs or not working), over prep surfaces, under grill, etc. 20 foot candles of lighting now required in bathrooms (over fixtures).