Food Establishment Inspection Report

Establishment Name: MIDORI III JAPANESE RESTAURANT

Date: <u>Ø 1</u> /	09 / 2013 State	us Code: A
Time In: <u>1 0</u>	: <u>3 5 [⊗] am</u> Time	e Out: <u>1 </u>
Total Time:	1 hr 55 minutes	
Category #:	IV	
Establishme	nt Type:	_

Instructions:

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

Location Ad	dress: 428 F NORTH MAIN STREET					
City: KERN	NERSVILLE					
State: NC	Zip: ²⁷²⁸⁴					
County: 34 Forsyth						
Permittee: MIDORI III JAPANESE REST, LLC						
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

Score: 95

Establishment ID: 3034012106

Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Compliance Status						OUT			VR
Su	pervis		.2652						
1	O (PIC Present; Demonstration-Certification by accredited program and perform duties	2) (§)	0	0	0	
En	ploye	e Health							
2	O IN	⊗ OUT	Management, employees knowledge; responsibilities & reporting		〇 1.5		8	0	0
3	N OUT Proper use of reporting, restriction & exclusion				〇 1.5	0	0	0	0
Go	od Hy	gienic F	Practices .2652, .2653						
4	⊗ IN	IN OUT Proper eating, tasting, drinking, or tobacco use				0	0	0	0
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth		〇 0.5	0	0	0	0
Pre	eventir		amination by Hands .2652, .2653, .2655, .2656	5					
6	O IN	⊗ OUT	Hands clean & properly washed	O 4	⊗ 2	0	8	0	0
7		O C O/N TU	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed		〇 1.5	0	0	0	0
8	O IN	⊗ OUT	Handwashing sinks supplied & accessible	〇 2	⊗ 1	0	8	0	0
Аp	proved	d Sourc	e .2653, .2655						
9	⊗ IN	OUT	Food obtained from approved source	〇 2	<u></u>	0	0	0	0
10		O S Food received at proper temperature					0	0	0
11	⊗ IN	OUT	<u>ှ</u>	<u></u>	${\displaystyle \mathop{\bigcirc}_{0}}$	0	0	0	
12	Required records available: shellstock tags, parasite lN OUT N/A N/O destruction						0	0	0
Pro	otectio	n from	Contamination .2653, .2654						
13	⊗ ○ IN OUT	O O N/A N/O	Food separated & protected		〇 1.5	O 0	0	0	0
14	O IN	⊗ OUT	Food-contact surfaces: cleaned & sanitized		〇 1.5	8 0	8	0	0
15	Out Proper disposition of returned, previously served, reconditioned, & unsafe food) 1	0	0	0	0
Po			rdous Food TIme/Temperature .2653						
16		O O N/A N/O	Proper cooking time & temperatures		〇 1.5	0	0	0	0
17		O O N/A N/O	Proper reheating procedures for hot holding	3	〇 1.5	0	0	0	0
18	O O	O & N/A N/O	Proper cooling time & temperatures		〇 1.5	0	0	0	0
10	IN OUT	N/A N/O	Proper hot holding temperatures		〇 1.5	0	0	0	0
20	_	O O N/A N/O	Proper cold holding temperatures		〇 1.5	0	0	0	0
21	○ ⊗ ○ ○ IN OUT N/A N/O Proper date marking & disposition		Proper date marking & disposition		〇 1.5		8	0	0
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	〇 2	<u> </u>	0	0	0	0
Consumer Advisory .2653									
23		⊃ ⊗ UT N/A	Consumer advisory provided for raw or undercooked foods		O 0.5	0	0	0	0
Ηiς	-		ole Populations .2653						
24	IÑ O	○ ⊗ UT N/A	Pasteurized foods used; prohibited foods not offered		〇 1.5		0	0	0
Chemical .2653, .2657									
25	IN O	O O UT N/A	Food additives: approved & properly used	1	O 0.5	0	0	0	0
26	6 N OUT N/A Toxic substances properly identified stored, & used					0	0	0	0
Со			th Approved Procedures .2653, .2654,	-	_				
27		⊃ ⊗ UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	0	0	0	lol	ol	

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: MIDORI III JAPANESE RESTAURANT Establishment ID: 3034012106

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

- 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:

Person in Charge (Print)

Person in Charge (Signature)

Grea (garher REHS)
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: No. of Repeat Risk Factor/Intervention Violations:

Physical

⊗ ○ IN OUT

O & IN OUT

O &

48

49

50

51

52

53

54

Facilities

OUT

OUT

⊗ OUT

OUT

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 O O S Approved thawing methods used 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 0 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT 0 0 0 1 0.5 0 38 Personal cleanliness 0 0 0 O IN ⊗ OUT 0 0 **8** 1 0.5 0 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 000Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT O & O 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 0 test strips 0 0 0 1 0.5 0 OUT 47 0 0 0 Non-food contact surfaces clean

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Total Deductions:

.2654, .2655, .2656

Hot & cold water available; adequate pressure

Plumbing installed; proper backflow devices

Toilet facilities: properly constructed, supplied

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

Sewage & waste water properly disposed

Garbage & refuse properly disposed;

facilities maintained

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Establishment Name: MIDORI III JAPANESE RESTAURANT	Establishment ID: 3034012106	Date: 01/09/2013
Location Address: 428 F NORTH MAIN STREET		Status Code: A
City: KERNERSVILLE State: NC		Category #:IV
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: MIDORI III JAPANESE REST, LLC		Email 3:
Telephone:		

Temperature Observations								
Item wash water	Location wash vat	Temp 91	Item scallops (raw)	Location cold drawer	Temp 38	Item chicken	Location final cook	Temp 189
white rice	hot hold	161	spring roll	upright	39	shrimp	final cook	159
fried rice	reheat	186	cheese	upright	39			
cabbage	make top	37	tomatoes	walk in	38			
chorizo	make bottom	37	lettuce	walk in	38			
chicken (raw)	cold drawer	38	lo mein	walk in	38			
steak (raw)	cold drawer	38	white cheese	walk in	38			
shrimp (raw)	cold drawer	38	hot water	prep sink	135			

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

- No certified food protection manager available today. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- No employee sickness policy. An employee health policy must be in place that reflects the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.
- No soap available at kitchen handsinks. Sole kitchen employee observed wrapping dining room trash can, washing hands without soap afterwards, then going back to preparaing rice. Also food employee habitually wipes hands on clothes. Management educated on proper handwashing techniques.
- No soap available at kitchen handsinks. No paper towels available at one kitchen handsink and one bathroom handsink. / No trash cans by kitchen handsinks. 15A NCAC 18A .2656 ref. 6-301.20 A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle



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Observations	and	Corrective	Actions
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Some of the soda nozzles and diffusers found unclean. These must be cleaned and sanitized more frequently. Corrected during inspection.

- Datemarking methods not in place yet. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days
 - *Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.
- Wiping cloth stored improperly at cookline. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration 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. Chemical sanitizing solution 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, utensils, linens, and equipment.
- Remove unapproved food blender. 15A NCAC 18A .2654 ref. 4-205.10: Food equipment must be certified or classified for sanitation by an ANSI-accredited certification program. Remove unapproved strainer with handle. Replace knife with broken handle and metal bowl with pin holes.
- Wash water measured below requirement at 91°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- Receptacle in women's restroom is uncovered. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins
- 52 Dumpsters side doors observed opened. 15A NCAC 18A .2655 ref. 5-501.110: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.



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Lighting measures below minimum 20 foot candle (fc) intensity at front handsink (4fc), women's bathroom (16-20fc), and men's bathroom (16fc). Lighting measures below minimum required 10fc intensity in walk in freezer (5-10fc). Increase lighting.



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