

Food Establishment Inspection Report

Score: 86.5

Establishment Name: KIMONO JAPANESE RESTAURANT

Establishment ID: 3034014077

Location Address: 825 A SOUTH MAIN STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 12 / 03 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 55 am pm Time Out: 03 : 00 am pm

Permittee: TYLER RESTAURANT INC

Total Time: 4 hrs 5 minutes

Telephone: (336) 996-8863

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 3

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					13.5			



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 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TYLER RESTAURANT INC
 Telephone: (336) 996-8863

Establishment ID: 3034014077
 Inspection Re-Inspection Date: 12/03/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Vy Vu 2-22-21	00	Shrimp	Final	186			
Hot water	3 comp sink	133	Mixed veg.	Cook to	166			
Chlorine sani	Dishmachine - ppm	100	Noodles	Make unit	38			
Chlorine sani	Mixed - 3 comp sink	50	Carrots	Cook to	162			
Produce	Delivery	41	Tofu	Make unit reach-in	37			
Rice	Cooked to	164	Noodles	Walk-in cooler	41			
Ranch	Salad reach-in cooler	40						
Beef	Final	165						

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 2-103.11 (M) Person in Charge-Duties - PF When asked person-in-charge (PIC) accompanying REHS during inspection about illnesses and symptoms food employees are to report to management if exhibiting or diagnosed, PIC was unaware of symptoms, illnesses or policy in place regarding employee health. A person-in-charge shall ensure that food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified under ¶ 2-201.11(A). CDI: Other front end manager aware of policy and provided documentation to REHS. Educated PIC on illnesses and symptoms.

- 6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P When food employee was directed by REHS to change gloves and wash hands due to switching tasks and only changing gloves and food employee cleaned hands, and used cleaned hands to turn off faucet handles. 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 during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks, before donning gloves for working with food, and to avoid recontaminating cleaned hands shall use disposable barrier to turn off faucet handles. CDI: Employee rewashed.

- 8 6-301.11 Handwashing Cleanser, Availability - PF Repeat. At beginning of inspection - no soap at the handwashing sink by the warewashing machine and pump soap at handwashing sink not supplying soap due to lack of amount in pump. Each handwashing sink shall be provided with a supply of hand cleaning liquid. CDI: Soap was provided.



Lock Text



Person in Charge (Print & Sign): VY *First* VU *Last*

Regulatory Authority (Print & Sign): CHRISTY *First* WHITLEY *Last*

X

REHS ID: 2610 - Whitley, Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Containers of raw shrimp being stored above buckets of mayonnaise in walk-in cooler. / Container of washed mushrooms being stored with box of unwashed mushrooms stored within. / Utensil for raw shrimp is being used to scoop vegetables from bulk container. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from arranging each type of food in equipment so that cross contamination of one type with another is prevented and storing the food in packages. CDI: Clean utensils provided. / Buckets of mayonnaise moved to dunnage rack. // 3-304.15 (A) Gloves, Use Limitation - P Single-use gloves being used to remove raw shrimp from make unit, contacting clean utensils, and scooping vegetables without changing gloves and washing hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. The following items being stored as clean with food and/or grease residue: two scoops, two tongs, two peeling knives, stack of strainer bowls, approximately six plates, two metal buckets, three metal containers, and one lexan container. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be cleaned and sanitized. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Repeat. One soda nozzle when pulled apart at drink machine, with thick black build up. / Front portion of ice shield of icemachine with pink and black build up. In equipment such as ice bins and beverage dispensing nozzles: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 16 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, PF) // 3-401.11 Raw Animal Foods-Cooking - P,PF Person-in-charge stated chicken is cooked and placed onto stove to be finished cooking upon customers order without procedures for partial cooking in place. Chicken was removed from grill at beginning of inspection and measured 118-135F. When placed back onto grill to finish cooking pieces ranged from 163-188F. Raw animal foods that are cooked using a non-continuous cooking process shall meet A-E of this rule and prepared and stored according to written procedures that: (1) Have obtained prior approval from the regulatory authority; (2) Are maintained in the food establishment and are available to the regulatory authority upon request. If non-continuous cooking process is not used by food establishment, raw animal foods such poultry be cooked to heat all parts of the food to 165F or above for 15 seconds for poultry. CDI: Placed back on flat top to heat all pieces of chicken measured 166F to 191F.
- 18 3-501.14 Cooling - P Cooked broccoli placed on ice bath prior to fully cooling measuring 48-53F. / Cooked broccoli in walk-in cooler measuring 41-42F and measured over 1 hour later with no reduction in temperature. Cooked potentially hazardous food shall be cooled from 135F to 70F within two hours, and in a total of 6 hours from 135F to 41F. CDI: Lid removed from broccoli to continue cooling.
- 26 7-102.11 Common Name-Working Containers - PF Repeat. Soapy water in unlabeled container below prep sink. / Mixture of soapy water and bleach unlabeled in container in three compartment sink. Do not mix solutions together. / Laundry detergent container being used to store powder cleaner. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Solutions discarded.
- 31 3-501.15 Cooling Methods - PF Cooked broccoli placed in container on ice bath prior to fully cooling. / Container inside walk-in cooler in plastic container, thick portion and tight fitting lid. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered - during the cooling period to facilitate heat transfer from the surface of the food.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Repeat. Two containers of employee food being stored above dry ingredient at reach-in cooler. / Employee bag of cheese above food for service in reach-in cooler. / Multiple miscellaneous foods for employees (milk, water, yogurt, cakes, etc) being stored above food for service in walk-in cooler. / Bin of foods for employees stored above items in walk-in freezer and on dry food storage. Areas for employees food need to be designated. Foods for employees brought into food establishment need to be limited. / Open sauce containers being stored under bucket used to catch leaking condensate in walk-in cooler. Food shall be protected from miscellaneous sources of contamination.



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Spell

- 38 2-303.11 Prohibition-Jewelry - C // 2-302.11 Maintenance-Fingernails - PF // Repeat - 2-402.11 Effectiveness-Hair Restraints - C Front end employee observed coming back into kitchen area to handle single-service filter, and making pot of coffee with no hair restraint, watch on wrist, and painted finger nails. While preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. / Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. / Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat (different circumstances) Two sets of tongs being stored on side of rolling cart for use of raw vegetables, where they are exposed to contamination by employees. Food preparation and dispensing utensils shall be stored - on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11, In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous, in a container of water if the water is maintained at a temperature of at least 135F, etc.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Container with clean utensils, stored inside soiled container. / Two sheet pans for storage of single-service dressing cups, being stored on floor until needed at tea dispenser. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Dressing containers and other single-use containers being re-used for storage of sauces, etc. Single-service and single-use articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gaskets present on two doors of make unit, and one door of reach-in cooler (with microwave on top). / Bottom door of walk-in cooler door is damaged. / Peeling paint / rust on shelving. / Water leaking from pipe in walk-in cooler. / Stoppers used for three compartment sink do not hold water / sanitizer water. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Cutting boards on three-compartment sink drainboard peeling finish and with deep grooves. Replace as needed. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Food build up on doors, top of, and interior portion of dishmachine. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Additional cleaning needed on the following: shelving in dry storage and walk-in cooler, interior and behind lid of make unit, under flat top grill, and around wok station. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Attach to wall and caulk around splash guards to wall at handwashing sink across wok station. Fill in grooves of screws for cleanability. / Fill in holes to wall around three compartment sink and handwashing sink at ice machine. All floors, walls, and ceilings and all attachments shall be smooth and easily cleanable.



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✓
Spell

