

# Food Establishment Inspection Report

Score: 91

Establishment Name: UMI JAPANESE STEAKHOUSE AND SUSHI

Establishment ID: 3034012455

Location Address: 1280 CREEKSHIRE WAY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: UMI JAPANESE STEAKHOUSE, INC.

Telephone: (336) 999-7227

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/11/2022 Status Code: A

Time In: 11:20 AM Time Out: 2:38 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

**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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	X	0	X
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT N/A N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> OUT N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	0.5	X	X
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	1	X	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	
44	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>9</b>



# Comment Addendum to Food Establishment Inspection Report

UMI JAPANESE STEAKHOUSE AND SUSHI

Establishment Name: LOUNGE  
 Location Address: 1280 CREEKSHIRE WAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: UMI JAPANESE STEAKHOUSE, INC.  
 Telephone: (336) 999-7227

Establishment ID: 3034012455  
 Inspection  Re-Inspection Date: 05/11/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: teamuminc@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Stir Fry Vegetables	cooked for immediate service	165.0						
Shrimp	final cook	162.0						
Steak	final cook	160.0						
Chicken	final cook	176.0						
Soft Shell Crab	make-unit	38.0						
Tofu	make-unit	36.0						
Lo Mein	make-unit	41.0						
Salad	upright cooler	39.0						
Broccoli	walk-in cooler	39.0						
Lettuce	walk-in cooler	40.0						
Tuna	sushi station	41.0						
Salmon	sushi station	30.0						
Spicy Tuna	sushi station	38.0						
Dynamite (sushi mix)	sushi station	41.0						
Yellowtail	sushi station	41.0						
Hot Water	dish machine	175.0						
Hot Water	3-compartment sink	127.0						
Quat Sani	3-compartment sink	200.0						
Serv Safe	Xiaobin Chen 1-16-27	000.0						

Person in Charge (Print & Sign): Xiaobin First Last  
Chen  
 Regulatory Authority (Print & Sign): Victoria First Last  
Murphy

*Xiaobin Chen*  


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*Victoria Murphy*

REHS ID: 2795 - Murphy, Victoria Verification Required Date: 05/12/2022

REHS Contact Phone Number: (336) 703-3814



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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## Comment Addendum to Inspection Report

**Establishment Name:** UMI JAPANESE STEAKHOUSE AND SUSHI LOUNGE

**Establishment ID:** 3034012455

**Date:** 05/11/2022 **Time In:** 11:20 AM **Time Out:** 2:38 PM

### 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.

- 1 2-103.11 Person in Charge-PF: An employee was observed contacting raw beef and shrimp and proceeded to plate fried rice for immediate service without discarding soiled gloves and washing hands./dishes were sanitizing in a solution of 0 ppm at the 3 compartment sink. The person in charge shall ensure that: (D) employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.(K) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. CDI: After education, the employee discarded soiled gloves and properly washed hands before retrieving gloves and the fried rice was voluntarily discarded. A sanitizer solution of 200 ppm quat was produced and dishes were properly sanitized.
- 8 2-301.14 When to Wash-P: An employee was observed contacting raw beef and shrimp and proceeded to plate fried rice for immediate service without discarding soiled gloves and washing hands. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: After education, the employee discarded soiled gloves and properly washed hands before retrieving gloves
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area: 3 plates and 3 stacks of metal pans. Food-contact surfaces shall be clean to sight and touch. VR: A verification is required by 5/12/22. Contact Victoria Murphy at [murphyvl@forsyth.cc](mailto:murphyvl@forsyth.cc) or (336)703-3813.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-P: After cutting raw fish, an employee was observed wiping the utensils with a dry towel and placing them in a clean container to be used again./An employee was observed cutting raw chicken on a cutting board and flipping the board to the opposite side to use for other food preparation, without first wash, rinsing, and sanitizing. (A) Equipment food-contact surfaces and utensils shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; (2) Each time there is a change from working with raw foods to working with ready-to-eat foods; (3) Between uses with raw fruits and vegetables and with potentially hazardous foods. (5) At any time during the operation when contamination may have occurred. CDI: After education, the employees placed items in the warewashing area to be wash, rinsed, and sanitized appropriately.
- 35 3-501.13 Thawing-PF: Packages of vacuumed sealed tuna were thawing without first being removed from packaging as instructed per manufacturer's instruction. Potentially hazardous food shall be thawed: (E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment. CDI: The PIC was informed on the proper way to thaw fish.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: A box of chicken was stored on the floor/a cooler of ice for putting on sushi plates were stored on the floor. (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:(1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations-C: An employee was observed cleaning a surface contaminated with raw chicken with a towel that was stored in a sanitizer solution of 0ppm. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114;
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: A scoop for ice was stored in a container of standing water. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;(E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous food or(F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D)(7).
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Several stacks of dishes were stacked and stored wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: fan covers, ceilings in the walk-in cooler,fryers, flat top grill,glass cooler at the bar, over head shelving. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair-C: A leak at pipe in mechanical warewashing area. Plumbing fixtures shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Recaulk around toilets in the employees restroom/recaulk around sinks in warewashing area/recaulk around handwashing sink in the sushi area./regROUT in

between tiles throughout warewashing area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning needed on walls throughout the kitchen area. Physical facilities shall be clean as often as necessary to keep them clean.