

Food Establishment Inspection Report

Score: 94.5

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT

Establishment ID: 3034012595

Location Address: 3619 CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 02 / 13 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 12 : 25 am pm Time Out: 05 : 00 am pm

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Total Time: 4 hrs 35 minutes

Telephone: (336) 602-1560

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: 7

No. of Repeat Risk Factor/Intervention Violations:

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	X	0	X
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	X	X
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	X	0	X
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13	X	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	X	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	X	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	X	X
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	X	
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	2	X	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	X	
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	03	X	X
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	X	
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	1	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	X	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X	0	X
Total Deductions:					5.5			



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Telephone: (336) 602-1560

Establishment ID: 3034012595
 Inspection Re-Inspection **Date:** 02/13/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: ivy6793@yahoo.com
Email 2:
Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Shao Li 6/16/22	0	Onion soup	hot holding	198	Hot water	3 compartment sink	130
Fishcake	thawing	45	Cooked	make unit	40	Chlorine	warewashing machine	50
Shrimp	final cook	173	Shelled raw	in mayo container on the	62	Chlorine	3 compartment sink	200
Beef	reach in cooler	40	Cut lettuce	on top of containers in	60	Chlorine	sanitizing bucket	0
Cooked	on counter	63	Raw beef	make unit	51	Shrimp	display cooler	39
White rice	hot holding	147	Raw beef	make unit	45	Yellowtail ahi	display cooler	41
Fried rice	hot holding	147	Raw chicken	make unit	45			
Beans	hot holding	182	Air	walk in cooler	41			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Coffee drink with lid on the prep table next to cutting board with an onion by the make unit. A personal thermos container on a prep table with cutting board and knife in the back area across walk in cooler. A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. CDI: Person in charge removed the personal drinks.
- 6 2-301.14 When to Wash - P 0 points. Food employee touched the rim of the soiled trash can multiples times to get into the reach in cooler. 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 and after engaging in other activities that contaminate the hands. CDI: Employee was educated and washed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Food employee with bare hand grabbed cut lettuce to place on plate for service to customer. FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves, or dispensing EQUIPMENT. CDI: Cut lettuce was discarded by employee.

Lock
Text

Person in Charge (Print & Sign): Shao *First* Li *Last*
Regulatory Authority (Print & Sign): ^{Jill} *First* Sakamoto *Last* REHSI




REHS ID: 2685 - Jill Sakamoto

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3137



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/C Raw chicken stored on the top shelf above whole oranges, vegetables, and sauces in the walk in cooler. Stickers on the avocados located in the same container as a cut avocado above ready-to-eat sauces in the reach in cooler (sushi). Employee stated the whole avocados are unwashed. Store food according to the cooking temperatures. Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from READY-TO-EAT FOOD. CDI: Raw chicken was removed.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Food employee cut raw beef on the cutting board of the make unit and in the same location on the cutting board the employee cut fully cooked egg rolls from the fryer. Observed no cleaning/sanitizing after handling raw beef to ready-to-eat egg rolls. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS. CDI: Egg rolls were discarded and employee was educated. Different cutting boards were provided.
//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Few large metal containers, medium container, vegetable slicer, knives, scoop, stack of bowls, stack of large plastic buckets, and slicer were soiled with debris and/or residue. Food-container of equipment and utensils shall be clean to sight and touched. CDI: Slicer was disassembled and
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Raw shelled eggs 62 F in single-use container located on the shelf by the wok. Cut lettuce 60 F on top the corners of the containers inside the make unit. Raw beef strips 51 F in container on top a container of raw beef in the make unit. Raw chicken 45 F and raw beef 45 F piled high or above the load limit in the make unit. Salad with cut tomato 44 F in the reach in cooler (front). Cooked noodles 63 F on the counter. Cold holding potentially hazardous foods shall be maintained at 41 F or less. CDI: Shelled raw eggs, raw beef strips, raw chicken, salad with cut tomato, and cooked noodles were removed and place in cooler. Employee discarded the cut lettuce. Educated person in charge about proper cold holding.
- 26 7-201.11 Separation-Storage - P 0 points. One spray bottle labeled sanitizer on the prep table with cut onions on the cutting board and the spray end of the bottle over clean plates used to serve food for customers. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. CDI: Person in charge removed the sanitizer in the spray bottle.
- 33 3-501.13 Thawing - C 0 points. Fishcake 45 F thawing in bowl on the drainboard of the 3 compartment sink. POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed:
(A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b). (B) Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, (3) Such that for READY-TO-EAT FOOD, the temperature of thawed portions do not rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b). Do not thaw under running water during the summer months. CDI: Fishcake was placed in the walk in cooler.
- 34 4-204.112 Temperature Measuring Devices-Functionality - C No thermometer inside the reach in cooler (front) used to store salads. In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit. 0 points.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Dead flying bug floating in the water of the bean sprouts inside the walk in cooler. Container with lid of brown rice stored in direct contact with the white rice. Person in charge stated the container was an employee's food. Cheese wonton in direct contact with plastic bag located in the walk in freezer. Ice cream bar on the top of lid for ice cream in sliding door freezer and on top shelf above food for sale to customer in the walk in freezer. Half gallon of milk (personal) above food for sale in the reach in cooler (sushi). Food shall be protected from contamination. CDI: Person in charged discarded the bean sprouts. Person in charge discarded the brown rice. Person in charge removed the ice cream bar. Educated person in charge about storage of employee's food.



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Spell

- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Chlorine measured less than 50ppm in the sanitizing bucket stored on the floor by the reach in cooler. Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses 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.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Plastic bowl with no handle used to scoop the batter. Three tongs stored on the handle of the oven. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Person in charge discarded the plastic bowl and removed the tongs.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 0 points. Raw shelled eggs in a mayonnaise container that was cut in half. Cut lettuce in soy sauce bucket inside the walk in cooler. Different sauces stored in mayonnaise containers inside the walk in cooler. SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.
- 45 4-205.10 Food Equipment, Certification and Classification - C Instapot used for store fried rice labeled "household use only" on the counter. Salads 41 F to 44 F in bowls stored in coca cola reach in cooler labeled for bottle drinks and prepackaged foods. FOOD EQUIPMENT shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. 0 points.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P Pistol grip on hose connected to the faucet of the can wash with only an atmospheric backflow prevention device. Observed no backflow prevention device for continuous pressure. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: Person in charge removed the hose connected to the faucet of the can wash. 0 points.
- 52 5-501.113 Covering Receptacles - C 0 points. One door opened on the waste dumpster. Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Jackets hanging on the corners of the shelving touching package food and clean handheld blender. Shoes in plastic bag on top the plastic wrap box used to cover food in the storage area. Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur. CDI: Person in charge removed the jackets and shoes.



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