

Food Establishment Inspection Report

Score: 94

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT

Establishment ID: 3034012595

Location Address: 3619 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 06 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 12 : 10 ^{am} _{pm} Time Out: 04 : 40 ^{am} _{pm}

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Total Time: 4 hrs 30 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: 5

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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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 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	<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			3	<input checked="" type="checkbox"/>	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	13	<input checked="" type="checkbox"/>	<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 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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 type="checkbox"/>	<input checked="" 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			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Telephone: (336) 602-1560

Establishment ID: 3034012595

☒ Inspection ☐ Re-Inspection Date: 06/06/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: ivy6793@yahoo.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item Cooked	Location walk in cooler	Temp 38	Item Chlorine	Location warewashing machine	Temp 100	Item Servsafe	Location ShaoLi6/16/22	Temp 0
Garlic in oil	on the wok station	86	Brown rice	hot holding	148	Sliced	reach in cooler	43
Lobster	reach in cooler	40	White rice	hot holding	156	Rice	walk in cooler	41
Chicken	make unit	40	Miso soup	hot holding	155			
Cooked	make unit	40	Octopus	display cooler	38			
Scallop	reach in cooler	40	Eel	reach in cooler	41			
Shrimp	final cook	142	Spring mix	on counter	73			
Chicken	final cook	182	Yellow tail ahi	reach 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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P/C Repeat. Raw shrimp in a pot above cut lime and ginger in the make unit. Containers of raw beef above sauces and raw shrimp above udon and soybeans in the reach in cooler. Containers of raw beef stored on top shelf above udon and yaki soba in the walk in freezer. Same tong was used to grab raw chicken and then raw shrimp. Cooked shrimp was 143 F. Store foods according to cooking temperatures. FOOD shall be protected from cross contamination. CDI: Raw shrimps and raw beefs were removed by person in charge. Cooked shrimp was discarded that was used by the same tong as raw chicken.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine measured less than 50ppm in the soiled sanitizing vat of the 3 compartment sink. Chlorine shall be 50 to 200ppm in the 3 compartment sink. CDI: New chlorine sanitizing solution measured 50ppm.
//4-601.11 (A) Equipment,
Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Knives, vegetable slicer, vegetable cutter, commercial hand-held blender, and stack of plastic containers were soiled with food debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items taken to the warewashing area.
//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Cutting board for the make unit was soiled underneath
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF Raw shrimp cooked to 142 F. Tong used to grab raw chicken was also used for the raw shrimp. Raw animal FOODS such as EGGS, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies. CDI: Shrimp was discarded. 0 points.

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Text



Person in Charge (Print & Sign): Shao Li

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Garlic in oil mixture 86 F on the counter of the wok station. Sliced tomatoes 43 F in the reach in cooler (Coca-Cola). Spring mix 73 F on the counter in the sushi area. Cold holding potentially hazardous foods shall be maintained at 41 F or less. CDI: Garlic in oil mixture and spring mix were voluntarily discarded. Sliced tomatoes were removed.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. Rice with no label inside the walk in cooler. Person charge stated the rice was cooked yesterday. **POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY 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. CDI: Rice was labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C An opened container of ginger stored on the floor in the sushi area. **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. CDI: Person in charge removed the container of ginger from the floor.
//3-307.11 Miscellaneous Sources of Contamination - C Open packaged of various ingredients such as anise, flakes, tempura batter, and peppers stored on the shelf. Food shall be protected from contamination. 0 points.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Employee scooped rice multiple times with no hair restraint. **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**.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Two wet cloths stored on the cutting board in the sushi area. 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. CDI: Person in charge placed cloths in the sanitizing bucket.
- 40 3-302.15 Washing Fruits and Vegetables - C 0 points. Sticker on whole uncut avocado above sauces in the reach in cooler. Person in charge stated the avocado was washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in **READY-TO-EAT** form. CDI: Person in charge removed the avocado.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Soiled scoop on the handle of the bin for rice with a plastic bin on top stored by the wash compartment of the 3 compartment sink. Food debris on top meat slicer and white dry ingredient on top the lid of the blender stored under the soiled prep table. Clean plates placed on soiled cutting board (use for raw foods) for cooked foods from order. Cleaned **EQUIPMENT** and **UTENSILS**, and laundered **LINENS** shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination. CDI: Person in charge placed the scoop in the wash vat of the 3 compartment sink. 0 points.



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat. Various foods such as cornstarch and breading were stored in plastic seaweed containers. Stacks of single use containers and lids on the shelving used for clean dishes in the warewashing area. The pile of used single-use containers in the seaweed plastic containers on the reach in cooler was taken to the pre-wash sink. Person in charge stated they reuse the containers. Vinegar stored inside soy sauce bucket. SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. CDI: Person in charge discarded single-use lids/containers.
- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat. Various foods such as container of tofu, sliced tomatoes, mushrooms, and sauces were stored in Coca Cola reach in cooler. Observed another sticker in the back on the second from the top shelf that states "this merchandiser is not intended for the storage of any food item. Only for the sale and display of products distributed by Coca-Cola Bottling Co. Consolidated. 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. CDI: Various foods items were removed from the reach in cooler.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Debris and residue on the shelving under the rice equipment and prep table between the prep sinks. Ice and food debris on the floor in the walk in freezer. Nonfood-contact surfaces of equipment shall be free from an accumulation of dust, dirt, food residue and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P Repeat. 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.



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✓
Spell



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