Food Establishment Inspection Report

Establishment Name: HIBACHI OF JAPAN								
Location Address: 1557 UNIT A&B UNION CROSS RD								
State: North Carolina								
ounty: 34 Forsyth								
Permittee: YJUAN NIEKDAM								
Telephone : (336) 992-4600								
○ Re-Inspection								
On-Site System								
On-Site Supply								

Date: 06/21/2022 Time In: 12:00 PM Category#: IV	_Status Code: A _Time Out: _1:25 PM
· .	
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve No. of Repeat Risk Factor/I	ention Violations: 1

Good Retail Practices

Establishment ID: 3034014012

Score: 96

		0) IV	lun	icipal/Community						
	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							0U1	Γ	CDI	R	VR
S	upe	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	ΤĖ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
			gie	nic F	Practices .2652, .2653						
6	+	оит		Ш	Proper eating, tasting, drinking or tobacco use	1	0.5	0			_
7	X	оит	L	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
P	rev	entii	ng (Cont	amination by Hands .2652, .2653, .2655, .265	6					
8	Ī.,	OUT			Hands clean & properly washed No bare hand contact with RTE foods or pre-	4	2	0			
9	L	OUT		N/O	approved alternate procedure properly followed	4	2	0			
10	×	оит	N/A	Ш	Handwashing sinks supplied & accessible	2	1	0	ш		
Α	ppı	ove	d S	ourc							
		OUT			Food obtained from approved source	2	1	0			
	-	OUT	_	Ŋ X O	Food received at proper temperature	2	1	0			
	Ħ	оит	N∕A	N/O	Food in good condition, safe & unadulterated Required records available: shellstock tags,	2	1	0			
'		001	יאי	14/0	parasite destruction	Ĺ	1	Ľ			
P	rote	ectio	n fi	rom	Contamination .2653, .2654						
15	įΧ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653						
		оит	_	-		3	1.5	0			
19	IN	оит	N/A	Ŋφ	Proper reheating procedures for hot holding	3	1.5	0			
	+	оит	-	· `	Proper cooling time & temperatures	3	1.5	-	Ш		
21	' `	OUT	_	-	Proper hot holding temperatures	3	1.5	-	\sqcup		<u> </u>
	1 -	OUT	-	\rightarrow	Proper cold holding temperatures	3	1.5	-	$\vdash \vdash$		<u> </u>
23 24	Ť	оит		\Box	Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	H			
	_			Ш	records	Ľ		Ľ			_
	$\overline{}$	$\overline{}$			Consumer advisory provided for row/	Г					
	<u></u>	оит	L_	Ш	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653	_					
26	X	оит	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	her	nica	ı		.2653, .2657						
_	-	OUT		-	Food additives: approved & properly used	1	0.5	-			
28	IN	о)(т	N/A	Ш	Toxic substances properly identified stored & used	2	X	0	X	Χ	
	Т	orm OUT	I		ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0			
					reduced oxygen packaging criteria or HACCP plan	Ļ		Ĺ	Щ		<u></u>

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,													
and physical objects into foods.													
	Compliance Status			L	OUT		CDI	R	VR				
Safe Food and Water .2653, .2655, .2658													
-	_	OUT	ŋ X A		Pasteurized eggs used where required	1	0.5	0					
31	X	оит		\vdash	Water and ice from approved source	2	1	0					
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0					
Food Temperature Control .2653, .2654													
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0					
34	IN	OUT	N/A	ı)X(o	Plant food properly cooked for hot holding	1	0.5	0					
i—		OUT	N/A	N/O	Approved thawing methods used	1	0.5	0					
36	X	OUT			Thermometers provided & accurate	1	0.5	0		L			
F	ood	Ide	ntific	catio	n .2653								
37	X	OUT			Food properly labeled: original container	2	1	0					
Pi	reve	entic	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57							
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0					
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0					
_	M	_			Personal cleanliness	1	0.5	0					
i—	-	о)(т		Ш	Wiping cloths: properly used & stored	1	0)≴	0	Х	Х			
42	×	OUT	N/A		Washing fruits & vegetables	1	0.5	0	L				
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654								
43	M	OUT			In-use utensils: properly stored	1	0.5	0					
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0					
45	M				Single-use & single-service articles: properly stored & used	1	0.5	_					
46	M	OUT			Gloves used properly	1	0.5	0					
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663								
47	IN	•) (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	x	0.5	0		X			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0					
49	IN	о Х (т			Non-food contact surfaces clean	1	0,5	0		X			
PI	hys	ical	Faci	ilitie	.2654, .2655, .2656								
-		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0					
-	_	OUT			Plumbing installed; proper backflow devices	2	1	0					
52	×	OUT		\square	Sewage & wastewater properly disposed	2	1	0					
53	IN	о)∢ т	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	ð % 5	0		Х			
54		OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	_		V			
55	IN	о х (т		\vdash	Physical facilities installed, maintained & clean	1	0%5	0	_	Х			
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0					
					TOTAL DEDUCTIONS:	4							
f Dui	-11-	Heal	161-	E and	ronmental Health Section • Food Protection								





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034014012 Establishment Name: HIBACHI OF JAPAN Location Address: 1557 UNIT A&B UNION CROSS RD Date: 06/21/2022 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: IV Email 1:damsan1972@gmail.com Water Supply: Municipal/Community On-Site System Permittee: YJUAN NIEKDAM Email 2: Telephone: (336) 992-4600 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 127 hot water 3 comp 200 sanitizer quat 3 comp 150 chicken hot holding flat top 170 final cook chicken 163 steak final cook 160 shrimp final cook 41 scallops reach in cooler 40 reach in cooler shrimp 40 steak make unit 36 ambient air bottom of make unit 40 walk in cooler salad 40 chicken walk in cooler 36 ambient air walk in cooler 190 final cook rice 180 hot holding rice CFPM Yjuan 0 06/17/2025 Niekdam

First Last

Person in Charge (Print & Sign): Yjuan Niekdam

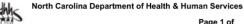
First Last

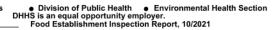
Regulatory Authority (Print & Sign): John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date:











Comment Addendum to Inspection Report

Establishment Name: HIBACHI OF JAPAN Establishment ID: 3034014012

Date: 06/21/2022 Time In: 12:00 PM Time Out: 1:25 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.

- 28 7-102.11 Common Name-Working Containers (PF) REPEAT. One bottle identified by the person-in-charge (PIC) as grill cleaner was stored without effective labeling of its contents- Working containers used for storing toxic chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material- CDI: The PIC labeled the spray bottle.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT. Dry wiping cloth used for the flat top area had visible soil. Dry wiping cloths shall be free of food debris and visible soil. CDI: Person in charge exchanged the cloth for a clean one.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT. The legs of storage shelves in the walk-in cooler, the equipment table on the cook line, the wire racks in the reach in cooler are rusting. Recondition the stall dividers in the men's' toilet room to remove rusting and chipping. Replace or recondition the shelves inside of the make unit to remove rusting and chipping. The gasket on the reach in cooler is torn. The handle to the three door upright freezer is cracked. Equipment shall be maintained in a state of good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT with improvement. The interior surfaces of the under-counter refrigerator on the cook-line, the make-unit, the 3 door reach-in cooler and the walls of the walk in cooler. The interior of the lower cabinets of the beverage station- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT. Cleaning needed on the base of the toilets in both the men's and women's restroom. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT with improvement. General floor and baseboard cleaning is needed behind and around prep areas including beneath all of the equipment on the cook line and in the dishwashing area, beneath the storage shelves, the prep sinks, tables and inside of the walk-in cooler. General wall and FRP cleaning is needed throughout the establishment especially along the cook line and dishwashing areas. The floor and walls in both the men's and women's restroom need additional cleaning. Physical facilities shall be maintained clean.