**Retail Food Inspection Report**

**Facility:** Sushi with Gusto  
**Permit #:**  
**Expiration Date:**  
**Permit Holder:**  
**Type of Inspection:**

See page 3 for the code sections and general requirements that correspond to each violation listed below.

- **In = In compliance**  
- **N/O = Not observed**  
- **N/A = Not applicable**  
- **COS = Corrected on-site**

**MAJ = Major violation**  
**MIN = Minor violation**  
**OUT = Out of compliance**

### Critical Risk Factors

- **Demonstration of Knowledge**
  - 1. Demonstration of knowledge: Food safety certification
  - 2. Knowledge of foodborne illness, sanitation, and handling practices
  - 3. Knowledge of food safety regulations and guidelines

- **Employee Health & Hygienic Practices**
  - 4. Personal cleanliness: proper grooming, attire, and personal hygiene
  - 5. Handwashing: proper technique, frequency, and cleanliness
  - 6. Proper storage of food in coolers, refrigerators, and freezers

- **Preventing Contamination by Hands**
  - 7. Hands clean and properly washed; doves used properly
  - 8. Adequate handwashing facilities supplied and accessible
  - 9. Proper temperature control for hot and cold storage

- **Prevention from Contamination**
  - 10. Proper handling of food
  - 11. Food in good condition, not contaminated
  - 12. Food contact surfaces clean and sanitized

- **Sanitizer Type:** Chlorine Quaternary
  - **Sanitizer Concentration (ppm):**

### Food from Approved Sources

- 15. Food obtained from approved sources
- 16. Compliance with portion controlling, weight, and packaging
- 17. Compliance with food storage regulations

### Conformance with Approved Procedures

- 18. Compliance with procedures, specialized process, reduced packaging, AHCAP Plan

### Consumer Advisory

- 19. Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Population

- 20. Licensed healthcare facilities; public & private schools; prohibited foods not offered

### Water & Ice Water

- 21. Hot and cold water available
- 22. Water is maintained at proper temperature

### Liquid Waste Disposal

- 23. Sewage and wastewater properly disposed

### Vermin

- 24. No rodents, insects, birds, or vermin

### Good Retail Practices

- 25. In charge: patient and performs duties
- 26. Personal cleanliness and hair restraint

### General Food Safety Requirements

- 27. Food service and preparation
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used

### Food Storage / Display / Service

- 30. Food storage: food storage containers identified
- 31. Consumer self-service
- 32. Food properly branded & honestly presented

### Equipment, Utensils, Linens

- 33. Non-food contact surfaces clean
- 34. Warewashing facilities installed, maintained, used, tested
- 35. Equipment/bakery: installed, clean, used, maintained, repaired
- 36. Equipment: utensils, linens, and troughs: clean, repair, capacity
- 37. Vending machines

### Supervision

- 38. Adequate ventilation and lighting; designated areas, use
- 39. Proper temperature control
- 40. Proper time and temperature control

### Physical Facilities

- 41. Plumbing: proper backflow devices
- 42. Garbage and refuse properly disposed, facilities maintained
- 43. Toilet facilities: proper construction, fixtures, cleaned
- 44. Premises: personal cleaning items, ventilation

### Permanent Food Facilities

- 45. Floor, walls, and ceilings built, maintained, and clean
- 46. No unauthorized items, food or discard quarters

### Signage

- 47. Signs posted: test inspection report available
- 48. Signs posted: test inspection report, posted

### Compliance & Enforcement

- 49. Inspection, permits, and insurance reviewed
- 50. Remedies available
- 51. Permit suspension

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**Date:** 5/21/15  
**Time In:** 7:30 am  
**Time Out:** 8:15 am
### TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sushi</strong></td>
<td>44-62</td>
<td>Yes</td>
<td>Prep Table</td>
<td></td>
</tr>
</tbody>
</table>

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### OBSERVATIONS AND CORRECTIVE ACTIONS

7) All sushi/raw seafood products made (over 100 trays) were left on counter-top at prep line. Temperatures were found ranging from 44°-62°F. All sushi & potentially hazardous foods should be put into fridges to bring temperatures to 41°F & below. Person in charge has left them out for unknown time, but stated only hour or more. They were moved to walk in fridge immediately, food can only be out of temperature for limited prep time, then must immediately be put back in temperature control of 41°F & below. Each time a different batch is completed those Sushi packs must be moved in fridges.

A.J. Sekhon, REHS