### Retail Food Inspection Report

#### Date: 8/6/14

**Facility:** Sushi

**Permit #:**

**Expiration Date:**

**Permit Holder:**

**Type of Inspection:** Routine

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

**N/O =** Not observed  **MIN =** Minor violation  **N/A =** Not applicable  **COS =** Corrected on-site

### Critical Risk Factors

- **Demonstration of Knowledge**
  - 1a. Demonstration of knowledge
  - 1b. Food handler certification & food handler cards available

- **Employee Health & Hygiene Practices**
  - 2. Communicable diseases: reporting, restrictions, exclusions
  - 3. No discharge from ears, nose, and mouth
  - 4. Proof of selling, testing, dehulling or tabacco use

### Prevention of Contamination by Hands

- 5. Hands clean and properly washed: paper towel properly
- 6. Adequate handwashing facilities provided & accessible
- 7. Proper cold and cold holding temperatures
  - Cold Temp
  - Hot Temp
- 8. Time as a public health control: procedures & records
- 9. Proper cooking methods
- 10. Proper cooking time & temperatures
- 11. Proper refrigeration procedures for hot holding

### Protection From Cross Contamination

- 12. Returned and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized
  - Sanitizer Type: Chlorine, Quaternary Ammonia, Hot Water, Other
  - Sanitizer Concentration (ppm):

### Good Retail Practices

#### Supervision

- 24. Person in charge present and performs duties

#### Personal Cleanliness

- 27. Personal cleanliness and hair restraints

#### General Food Safety Requirements

- 28. Approved thawing methods used, frozen food
- 29. Food is protected and protected

#### Food Storage / Display / Service

- 30. Food storage, food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled and honestly presented

### Equipment / Utensils / Linens

- 33. Nonfood contact surfaces clean
- 34. Warewashing facilities: installed, maintained, used, test strips
- 35. Equipment / Utensils approved: installed, clean, good repair, & adequate
- 36. Reusable, utensils, and linens storage and use
- 37. Vendor machines

### Food from Approved Sources

- 38. Food obtained from approved sources
- 39. Compliance with safe storage, logs, conditions, display
- 40. Compliance with Gulf Coast Regulations

### Conformance With Approved Procedures

- 41. Compliance with variance, specialized process, reduced revision packages, & HACCP Plan

### Consumer Advisory

- 42. Consumer advisory provided for raw or uncooked foods

### Highly Susceptible Populations

- 43. Licensed health care facilities, public & private schools, prohibited foods not offered

### Water / Hot Water

- 44. Hot and cold water available
  - Temp
  - Liquid Waste Disposal
  - 22. Sewage and wastewater properly disposed

### Vermin

- 45. No rodents, insects, NHs, or animals

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<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>
<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>Salmon</td>
<td>38</td>
<td></td>
<td>Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuna</td>
<td>38</td>
<td></td>
<td>Fridge</td>
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</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- Use only food grade approved containers for food storage. Two non-food grade containers used in fridge for seafood storage.

Food Manager Cert: Lala Labya exp. 4/22