



Retail Food Establishment Inspection Report

FACILITY NAME: Ito Steakhouse & Sushi	OWNER: Ito Trading Food, LLC.
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ADDRESS:

DATE: 09/29/2020	INSPECTION TYPE: Routine Inspection
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = In Compliance **OUT** = Not in Compliance **NO** = Not Observed **NA** = Not Applicable **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status	COS	R
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Supervision

1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		

Employee Health

3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices

6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands

8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Out	Adequate handwashing sinks properly supplied and accessible	X	

Approved Source

11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	In	Required records available: shellstock tags, parasite destruction		

Protection from Contamination

15	Out	Food separated and protected	X	X
16	Out	Food contact surfaces; cleaned & sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety

18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	In	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	NA	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	In	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		

Conform with Approved Procedures

29	NA	Compliance with variance / specialized process / HACCP		
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in compliance **COS** = Corrected on site **R** = Repeat violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	In	Thermometer provided & accurate		
Food Identification				
37	In	Food properly labeled; original container		
Prevention Of Food Contamination				
38	In	Insects, rodents, & animals not present		
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	In	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
Proper Use Of Utensils				
43	In	In-use utensils: properly stored		
44	In	Utensils, equipment & linens: properly stored, dried, & handled		
45	In	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
Utensils, Equipment and Vending				
47	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
Physical Facilities				
50	In	Hot & cold water available; adequate pressure		
51	In	Plumbing installed; proper backflow devices		
52	In	Sewage & waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	Out	Physical facilities installed, maintained, & clean	X	
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority Foundation

5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

Inspector Comments:

Handwashing sinks may not be used for purposes other than hand washing. Observed product thawing in the handsink under running water. Use the food prep sink for this purpose. Handsinks must always be accessible to wash hands.

15- Food separated and protected

OBSERVATION: *(CORRECTED DURING INSPECTION)(Repeat)*

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Raw shell eggs above tomatoes and other vegetables. Eggs are a raw animal product and should be placed under fresh vegetables or could be moved and placed above other raw meat products. Discussed with owner during inspection. Handouts provided.

16- Food contact surfaces; cleaned & sanitized

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

4-501.114: Mechanical Warewashing Equipment, Chemical Sanitization- Concentration (P)

Inspector Comments:

- No measurable sanitizer concentration in first run of dishwasher cycle. Sanitizer primed and dishwasher ran again. Test strip detected adequate concentration of 100ppm bleach. Discussed with owner during inspection.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Priority

4-101.11: Characteristics-Materials for Construction and Repair (P)

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting board on refrigerated prep-table is scratched and discolored. If possible have this resurfaced, if not have it replaced. the scratches and grooves make the surface harder to effectively clean and sanitize and can harbor bacteria.

Observed a tool box (non food grade container) used to store food. Materials used for food contact must be safe, durable, and able to withstand repeated washing. Certain materials allow harmful chemicals to be transferred to the food being prepared which could lead to foodborne illness. Surfaces that are unable to be effectively and routinely cleaned and sanitized could harbor foodborne pathogens. Only containers approved for food storage should be used.

55- Physical facilities installed, maintained, & clean

OBSERVATION: *(CORRECTED DURING INSPECTION)*

Core

6-501.12: Cleaning, Frequency and Restrictions (C)

Inspector Comments:

Excess grease has accumulated under grill. Ensure the equipment is routinely cleaned under and behind.

General Comments and Notes

No signatures due to COVID19.

Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison