

Food Establishment Inspection Report

Score: 86.5

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT

Establishment ID: 3034012595

Location Address: 3619 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 21 / 2020 **Status Code:** A

Zip: 27012 **County:** 34 Forsyth

Time In: 11 : 10 ^{am} _{pm} **Time Out:** 04 : 52 ^{am} _{pm}

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Total Time: 5 hrs 42 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: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	X	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			X	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			X	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	X	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			X	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			X	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	X	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	X	
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	X	0	
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			X	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	X	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 13.5										



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☒ Inspection ☐ Re-Inspection Date: 09/21/2020

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	Location	Temp	Item	Location	Temp	Item	Location	Temp
CFPM	J.G. Dong 01/29/23	00	miso soup	hot holding kettle	175	salad	upright reach in	40
cabbage	make unit	36	fried rice	instapot	186	chicken	final cook	172
mushroom	make unit	37	wht rice	hot holding	156			
steamed chx	make unit	37	scallop	walk in cooler	34	hot water	prep sink	138
raw beef	make unit 2	36	salmon	walk in cooler	34	chlorine	3 comp sink	100
scallops	make unit 2	34	salmon	sushi station	37	chlorine	wiping cloth bucket	200
salmon	final cook	205	squid	sushi station	39	chlorine	dishwasher	100
scallop	final cook	155	tofu	sushi station	40			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C. 4 employee beverages located on prep surfaces throughout kitchen. Employees shall eat or drink only in designated areas where contamination of exposed food, clean equipment, utensils, unwrapped single service, etc. cannot result. CDI - beverages relocated or disposed of.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. Repeat. In walk in freezer, previously opened chicken stored over beef, uncooked chicken strips stored over ice cream & crab. In chest freezer (sushi station), raw fish/seafood products (yellowfin, tuna) stored over & comingled w/ready to eat items (imitation crab, octopus, ice cream). Store raw animal products according to final cook temperatures, with ready to eat foods above raw animal products. CDI - foods rearranged to proper stacking order; several foods removed from chest freezer and moved to walk in freezer. Food employee was going to use same cutting board for raw and cooked meats; employee used same tongs for raw beef and salmon. Use separate utensils for different raw animal products and for raw/cooked products. CDI - inspector stopped employee from using contaminated cutting board, PIC educated employee about using separate utensils and new utensil for salmon was provided.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. Repeat. Several plates, bowls, saucers with dried food debris but stored with clean utensils. Meat tenderizer had dried meat residue on it. Scoops for sugar and rice were heavily soiled. Food contact surfaces and utensils shall be clean to sight and touch. CDI - all items taken to dishwashing area to be washed.

Lock
Text



Person in Charge (Print & Sign): *First* Leslie *Last* Easter

Regulatory Authority (Print & Sign): *First* Jian *Last* Gui Dong

Leslie Easter, REHS #1908

Jian Gui Dong

REHS ID: 1908 - Easter, Leslie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3138



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P. Several sushi items (mackerel, salmon, spicy crab, imitation crab) and cooked asparagus were not marked with date of prep or discard. Ready to eat/potentially hazardous foods, once opened or prepared, must bear a date mark indicating date of prep/open or date of discard. CDI - foods were labeled with correct datemark.
- 26 7-102.11 Common Name-Working Containers - PF. One spray bottle of red liquid not labeled. Once removed from original container, poisonous or toxic materials shall be labeled with common name of the material. CDI - spray bottle labeled with name.// 7-202.12 Conditions of Use - P,PF. Two containers of pest control chemicals (bug spray and decon rodent killer) inside the kitchen. Poisonous or toxic materials shall be used according to manufacturer's specifications and instructions shall state that use is allowed in a food establishment; neither chemical had such statements on instructions. CDI - pest control chemicals stored elsewhere and conversation with PIC that chemicals need to be used outdoors or removed from premises. PIC agreed to remove from premises.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C. Repeat. Large bus bin of cut zucchini on floor of kitchen at prep sink. Store food at least 6" above floor. Several foods uncovered in refrigeration units, keep foods covered. Anise and baking soda stored in open bags with dry goods. Pre-portioned soup bowls in reach-in refrigerator are nested together so that the bottom of the top bowl directly touches the food in the bottom bowl. Use a barrier between the bowls so that the food is protected.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C. Repeat. Scoop handle in bread flour was submerged into the product - keep the handle above the food. Scoops used with bulk sugar and rice containers were stored outside the bin, through the side handle, and food contact surface up. Store in-use utensils for these products in the food product with handle above the food, on a clean and sanitized surface (if cleaned/sanitized at frequency in 4-602.11 and 4-702.11), or in a clean protected location.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C. Bus tub of clean soup spoons were sitting directly on top of (nested) bus tub of clean small saucers, with bottom of bus tub touching the saucers below. Provide a barrier between the two to prevent contamination of the saucers.
4-904.11 Kitchenware and Tableware-Preventing Contamination - C. Soup spoons are stored in a manner that employees will touch the food contact surface of the spoon when attempting to reach the handle of the spoon. Rearrange spoons so that only handles will be touched by employees.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C. Dishwasher was full of single use articles (plastic to-go tubs and lids) that had recently been washed; MSG stored in soy sauce buckets. Single-service and single-use articles may not be reused.
- 45 4-101.19 Nonfood-Contact Surfaces - C. Repeat. Rusty casters on cart that holds cooked rice. Nonfood contact surfaces of equipment exposed to splash, spillage, etc. shall be constructed of corrosion resistant, smooth material. // 4-205.10 Food Equipment, Certification and Classification - C. Insta Pot used for fried rice. Label on this piece of equipment states for "Household Use" only. Equipment shall meet parts 4-1 and 4-2 of Food Code, and shall be used in accordance with the manufacturer's specifications.//4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C. Hood needs re-caulked to wall; caulking is in poor repair and no longer easily cleanable or sealing the hood to the wall.//4-201.11 Equipment and Utensils-Durability and Strength - C. Homemade seasoning shaker made out of single use plastic tub with holes punched in lid. Utensils shall be designed and constructed to be durable and retain their characteristics under normal use.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. Repeat. Insides of all equipment needs detailed cleaning; food debris on shelves and along bottom of insides. Upper edges of make units and inside the cover of make unit need detailed cleaning. Shelves in walk in cooler have built up food debris. Outsides of fryers have heavy grease and batter build up. Sushi freezer has food debris build up.//4-602.13 Nonfood Contact Surfaces - C. Broiler and cooking range have heavy carbon build up. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to prevent accumulation of residues.
- 52 5-501.113 Covering Receptacles - C. Dumpster lid open. Keep dumpster closed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C. Repeat. Floors soiled under equipment (especially the woks), under shelving, and where the wall meets the floor. Walk in units need detailed floor cleaning. Physical facilities shall be cleaned at a frequency to keep them clean.//6-201.18 Walls and Ceilings, Studs, Joists, and Rafters - C. Missing wall tile over Walk-in Freezer; PIC stated it was removed when the kitchen gets hot. Keep wall and ceiling coverings in place; do not expose studs, joists, rafters, etc.



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