

Food Establishment Inspection Report

Score: 93

Establishment Name: SAKURA JAPANESE RESTAURANT AND SUSHI

Establishment ID: 3034011677

Location Address: 548 S STRATFORD RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11 : 45 am pm Time Out: 03 : 45 am pm

Permittee: W S SAKURA INC

Total Time: 4 hrs 0 minutes

Telephone: (336) 777-8744

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: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	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	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" 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	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
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	1	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	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						7		



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: wssakura@aol.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: W S SAKURA INC

Email 3:

Telephone: (336) 777-8744

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Anggi Atmadja 3/20/19	0	rice	walk in cooler	50	chix	cook temp	196
rice	prep unit	50	butter	walk in cooler	39	shrimp	cook temp	181
quat sanitizer	front spray bottle	300	beef	walk in cooler	39	hot water	rice scoop storage	120
chlorine	wiping cloth bucket	200	crab meat	walk in cooler	40	tuna	worktop sushi area	38
chlorine	dish machine	100	crab	left prep	42	octopus	sushi cooler right	42
soup	hot holding	173	shrimp	left prep	41	eel	sushi cooler left	43
dressing	dressing cooler	39	shrimp	right prep	42	calamari	sushi cooler left	42
hot water	3 compartment sink	142	beef	right prep	42	hot water	hand sink	127

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw eggs and raw crab stored over cooked rice in left prep unit. Always store raw foods below ready to eat foods to avoid contamination. CDI. Rice container relocated. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 0 points. Toasting oven at sushi counter soiled on inside grate. Food contact surfaces shall be clean to sight and touch. CDI. Toaster grates sent to 3 compartment sink for additional cleaning.
- 18 3-501.14 Cooling - P One large bin of rice cooling in walk in cooler overnight still 50 degrees. Rice cooling in left prep unit 50-53 degrees. PIC states that it had been cooling since last night. When cooling foods, allow only two hours to bring food temps down to 70 degrees. Allow only 4 additional hours to bring food temp down to 41 degrees. CDI. Rice had exceeded cooling parameters and was discarded.

Lock Text

Person in Charge (Print & Sign): Anggi *First* Atmadja *Last*

Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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- 26 7-102.11 Common Name-Working Containers - PF 0 points. Label for sanitizer bucket has worn off. Be sure to clearly label all chemicals. CDI. Sanitizer labeled during inspection.
- 31 3-501.15 Cooling Methods - PF 0 points. Rice discovered in left prep and walk in cooler cooling from last night in tightly closed containers. When cooling foods, allow the lids to be loosely covered or vented to allow heat to escape. CDI. Rice discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Container of noodles stored in freezer had no cover on it. Cover foods(unless cooling) when in storage to avoid contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat violation. Two wet wiping cloths observed on drainboard and left prep unit. Once wiping cloths become wet, they shall be stored in sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat violation. Scoop for rice stored in water that was 120 degrees. Rice scoops may be stored in water only if the temperature is 135F or greater, or 45F or lower. Tongs for salad stored on lid to salad container in upright cooler. Store tongs on a sanitary surface or in salad with handles protruding out.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean plates in sushi area stored on shelf that had debris and food crumbs on it. Clean spoons stored in cup holder that was soiled outside with food splash from soup. Store clean utensils in a clean location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair torn gasket on left door of right prep unit. Adjust legs to level prep table in meat prep area. Resurface legs and bottom shelf of prep table holding soup warmers to be smooth and easily cleanable. Repair or replace top of stool in sushi prep area where the material has cracked. Discard heavily dented pot in clean dish area as it is no longer smooth nor easily cleanable. Resurface racks in dry storage area to be smooth and easily cleanable. Equipment shall be in good repair.



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Spell

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Equipment cleaning needed around and inside fryer. Clean inside of oven where food debris has burned onto surface. Clean tops of large plastic containers in dry storage area.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed under shelving and equipment throughout facility, especially under 3 compartment sink. Clean stain from light lens above grill. Clean wall where grease has accumulated to right of hood. Physical facilities shall be maintained clean,
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -
C Reseal splash guard at sushi area hand sink. Current sealant is deteriorated. Physical facilities shall be maintained in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C 0 points. Lighting low at mens restroom sink and urinal at 13 footcandles. Lighting at can wash 6 footcandles. Increase lighting to 20 footcandles at plumbing fixtures. Lighting low in beverage service area at 30 footcandles. Lighting in meat prep area 23-30 footcandles. Increase lighting to 50 footcandles in food prep areas.



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✓
Spell

