

Food Establishment Inspection Report

Score: 85

Establishment Name: MIYAKO JAPANESE RESTAURANT

Establishment ID: 3034011715

Location Address: 5086 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 17 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 12 : 40 ^{am}_{pm} Time Out: 6 : 10 ^{am}_{pm}

Permittee: HORNG HUYEN, NU HUYNH & CINDY QUACH

Total Time: 5 hrs 30 minutes

Category #: IV

Telephone: _____

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 9

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Total Deductions:										15	

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011715

Location Address: 5086 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 07/17/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1:

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: HORNG HAUYEN, NU HUYNH & CINDY QUACH

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sanitizer	Bottle	200	Sushi Rice	Container	135			
Rice	Rice Cooker	188	Raw Beef	Reach In	36			
Rice	Rice Cooker	167	Ginger Sauce	Beverage Cooler	39			
Raw Shrimp	WIC	40	Raw Shrimp	Reach In	39			
Raw Chicken	WIC	41						
Hot water	3-comp	137						
Sanitizer	Dishwasher	50						
Sushi Rice	Container	99						

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.

- 1 2-102.12 Certified Food Protection Manager - C-Repeat-. The PIC present during the inspection was not a certified food protection manager. A Certified Food Protection Manager must be present during all hours of operation. Ensure that enough employees have completed an ANSI-certified Food Protection Manager Course so that a Certified Food Protection Manager is always present, during every shift.
- 6 2-301.12 Cleaning Procedure - P. Three employees observed washing hands for less than 10 seconds and turning off faucet with bare hands. When washing hands follow these procedure: (1) Rinse under clean, running, warm water (2) Apply soap (3) Rub hands vigorously for 10-15 seconds while scrubbing underneath fingernails (4) Thoroughly rinse under clean, running, warm water and (5) Dry hands with paper towel & then use the paper towel to shut off the faucet.
- 7 3-301.11 Preventing Contamination from Hands - P/PF. Employee observed cutting carrots with his bare hands. The carrots were going into ginger dressing and were not going to be cooked. Food employees may not touch ready-to-eat food with bare hands. CDI-Employee discarded all carrots that they had touched & washed hands and donned gloves before continuing to cut carrots.

✓
Spell

Person in Charge (Print & Sign): Vu *First* Huynh *Last*

Regulatory Authority (Print & Sign): Jo Farmer, MEM, REHS *First* Tony Williams, REHS *Last*

REHS ID: 1846 - Williams, Tony

Verification Required Date: ____ / ____ / ____

REHS Contact Phone Number: (____) ____ - ____



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- 8 6-301.12 Hand Drying Provision - PF-General Comment-One hand sink out of 5 had no paper towels. All hand sinks must be provided with individual, disposable, towels. CDI-Employee replaced paper towels.
- 12 3-402.11 Parasite Destruction - P. Parasite destruction documentation could not be provided for the escolar or yellowtail that is served raw in sushi & sashimi rolls. If fish are frozen by supplier, a written agreement from the supplier stipulating that the fish supplied are frozen to a temperature and time required must be kept at the restaurant at all times. Some parasite destruction documentation for raw tuna was provided but not for other fish species, served raw. Acquire appropriate parasite destruction documentation from your supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P General Comment-Garlic & oil was stored underneath raw seafood in one make unit. Ready-to-eat food such as garlic & oil must be stored above raw food. CDI-Moved garlic & oil to be above raw seafood.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. Plates, 1/3 pans, utensils, & cups were stored with dried food debris. Food contact surfaces must be clean to sight & touch. CDI-All soiled items sent back for rewashing.
- 22 3-501.19 Time as a Public Health Control - P,PF. Sushi rice is held out of temperature control and not labeled with time as required. Time as a public health procedures were provided but had a few errors in the procedures. Sushi rice must be labeled for 4 hours as soon as it is no longer under temperature control, not just after it is acidified with vinegar. Correct Time as a Public Health Control procedures and email them to farmerjj@forsyth.cc for approval.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF. Sushi menu does not have a disclosure or a reminder as required. The menu must have a consumer advisory disclosure that states: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." Each item containing raw fish must be asterisked as a reminder for consumers to read the disclosure.
- 33 3-501.13 Thawing - C. Soup, noodles, & rice were observed being thawed at room temperature. When thawing food, do so under running cold water or in the walk-in cooler under refrigeration. CDI-items moved back into the walk-in cooler to thaw.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. Sesame seeds, ground mustard, sugar, and other items were stored in unlabeled containers. When you remove items from their original packaging, label new containers with the common name of the food./3-601.12 Honestly Presented - C. Escolar & Tilapia are being sold as White Tuna & Red Snapper on the menu. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.
- 37 3-307.11 Miscellaneous Sources of Contamination - C. General Comment-Employee food was located throughout the kitchen above & adjacent to food for the establishment. Avocados were stored next to personal items. A wet wiping cloth was stored covering sushi rice. Food must be protected from miscellaneous forms of contamination. Acquire a container, label it 'employee food' and store all employee food in it. Store container underneath & away from food for the establishment. Do not store avocados in personal item storage & do not cover sushi rice with wet cloths.
- 38 2-303.11 Prohibition-Jewelry-C General Comment-One employee preparing food was wearing a watch. All food employees must no wear jewelry on their wrists or hands except for simple wedding bands. Do not allow food employees to wear watches, bracelets, or elaborate rings.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. General Comment-At least 5 wet wiping cloths were observed sitting on counters throughout the kitchen. When not in use, wet wiping cloths must be stored, completely submerged, in sanitizer buckets. Acquire & store wet wiping cloths in sanitizer buckets. Store sanitizer buckets off of the floor but underneath food prep areas.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C. At least 5 scoops were stored with their handle submerged in the product. Scoops for food must be stored so that the handle does not contaminate the product. CDI-All scoops repositioned with handle sticking out of the product.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C. Single-service plastic cups are used for portioning meats are being washed in the dishwasher for reuse. Single-service articles, such as 9 oz. cups cannot be reused. Discard 9 oz. cups after use./Fish roe containers are being reused to store dry goods. Single-use containers cannot be reused. Discontinue reuse of fish roe containers & acquire approved food storage containers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. Shelving in the walk-in cooler is rusted & needs to be replaced or reconditioned./4-205.10 Food Equipment, Certification and Classification - C. Black & Decker toaster oven in the kitchen is for domestic use. Discard & replace toaster oven with an ANSI-accredited manufactured oven. Bowls were being used as scoops in three containers of sauce & dry goods. Bowls are not approved to be used as scoops because they do not have handles. CDI-Took all bowls out of products.



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C. General Comment-The dishwasher is heavily soiled with dried food debris on the inside and outside. The dishwasher must be cleaned as frequently as necessary to keep it clean, and at least daily. The dishwasher must be cleaned so that it does not recontaminate clean dishes. Clean the dishwasher more frequently.
- 47 4-602.13 Nonfood Contact Surfaces - C.-General Comment-Clean the outside of the microwave ovens & reach-in refrigerators. Make sure to clean the 3-comp sink as well.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P. A backflow preventer is needed on the water line feeding the iced tea maker. Backflow preventers are required to protect the water supply. Acquire & install a backflow preventer rated for continuous pressure on the water line feeding the iced tea machine./5-205.15 System Maintained in Good Repair - P. Faucets are leaking at one hand sink near the entrance to the kitchen, the 3 comp-sink, & two prep sinks. Repair.
- 52 5-501.15 Outside Receptacles - C.-Repeat- The outdoor dumpster has a thick accumulation of grease on the ground that is at least 4 inches thick. Grease drains out of the dumpster pad area & into the surrounding woods. Grease containers need to be emptied properly at a frequency to maintain the cleanliness of the parking lot & surrounding environment. Replace grease containers if leaking or have them emptied frequently enough to prevent grease from overflowing & draining into the environment.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C-Remove broken bottle cooler in drink area./ 6-501.12 Cleaning, Frequency and Restrictions - C. Walls and floors need cleaning, especially behind equipment./ 6-201.11 Floors, Walls and Ceilings-Cleanability - C. Replace broken floor tiles in dry storage/office area. Repair wall damage in the men's restroom by repairing repaired area under men's urinal & repaint around the escutcheon plate that is coming off of the wall./ 6-501.16 Drying Mops - C. Hang mops to dry them, do not dry them by hanging them over the trash can.



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