

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT

Establishment ID: 3034012595

Location Address: 3619 CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 12 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 11 : 00 am Time Out: 02 : 40 pm

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Total Time: 3 hrs 40 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: 4

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										7.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Telephone: (336) 602-1560

Establishment ID: 3034012595

☒ Inspection ☐ Re-Inspection Date: 08/12/2019

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
Servsafe	JianGuiDong1/29/23	0	Miso soup	hot holding	174	Cut salad with	reach in cooler	41
Raw shrimp	in pot	60	Onion soup	hot holding	187	Bass	make unit	43
Cooked	walk in cooler	41	Beef	make unit	40	Mackerel	make unit	42
Crab	reach in cooler	38	Salmon	reach in cooler	40	Ebi	make unit(l)	41
Bean sprouts	make unit	40	Hot water	3 compartment sink	137	Maguro	make unit	43
Shrimp	final cook	162	Chlorine	warewashing machine	50	Smoked	reach in cooler	41
Cooked	make unit	39	Chlorine	3 compartment sink	50			
White rice	hot holding	157	Hamachi	make unit	41			

## 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.

- 8 6-301.12 Hand Drying Provision - PF No disposable, paper towels both handwashing sinks in the kitchen and handwashing sink in the sushi bar. Each HANDWASHING SINK shall be provided with: (A) Individual, disposable towels. CDI: Disposable, paper towels were provided at the handwashing sinks.  
//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Sponge and stainless steel wool in the handwashing sink located in the sushi bar area. (A) HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. Pf (B) A HANDWASHING SINK may not be used for purposes other than handwashing. CDI: Person in charge removed the items inside the handwashing sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P/C Repeat. Raw shrimp 60 F in a pot above cut lime and ginger in the make unit. Raw shrimp/ raw shelled eggs above items such as katsu sauce, udon and soybeans in the reach in cooler. Raw chicken stored above cut lettuce and sauces in the walk in cooler. Store foods according to cooking temperatures. FOOD shall be protected from cross contamination. CDI: Item(s) were properly stored in the reach in cooler and walk in cooler. Raw shrimp in the pot was voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Stack of plastic containers, 2 plastic lids, stack of large metal bowls, stack of metal strainers (holes), cutting board, and medium size metal bowl were soiled with food debris and/or residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items taken to the warewashing area. -

Lock  
Text



Person in Charge (Print & Sign): Shao First Li Last

Regulatory Authority (Print & Sign): Jill First Last  
Sakamoto REHSI

*[Handwritten signatures]*

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Raw shrimp 60 F in pot located above cut lime/ginger inside the make unit. Mackerel 42 F, bass 43 F, and maguro 43 F in the make unit located in the sushi area. Cold holding potentially hazardous food shall be maintained at 41 F or less. CDI: Raw shrimp was voluntarily discarded by person in charge. Educated person in charge about cold holding temperatures.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Cooked noodles, bean sprouts, and cooked chicken with no date marking labeled located inside the walk in cooler and/or make unit. Smoked salmon and salmon in the reach in cooler(s) located in the sushi area. Person in charge stated all the items were from yesterday. **POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)** prepared and held in a **FOOD ESTABLISHMENT** for more than 24 hours shall be marked to indicate the date or day by which the **FOOD** shall be consumed on the **PREMISES**, sold, or discarded. CDI: Items were labeled.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Container with lid of brown rice stored in direct contact with the white rice. Person in charge stated the container of brown rice was an employee's food. Personal red seasoning in single-use Styrofoam container above food for sale to customers in the main reach in cooler. Container of coffee (personal) on shelving above the soda machine/ice bin. Metal container filled with items such as fish heads located on top box of fish and crab inside the walk in freezer. Person in charge stated the items were personal. Few bananas on top ingredients located on the food storage area. Person in charge stated the bananas were personal and confirmed it was used for items on the menu. Food shall be protected from contamination. CDI: Container of brown rice and red seasoning were removed by person in charge. Coffee was placed in locker. Banana was removed by employee
- 39 3-304.14 Wiping Cloths, Use Limitation - C Chlorine measured less than 50ppm in the sanitizing bucket. Cloths in-use for wiping counters and other **EQUIPMENT** surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D). CDI: Chlorine measured 50ppm in the sanitizing bucket.
- 40 3-302.15 Washing Fruits and Vegetables - C Repeat. Sticker on whole uncut avocados in the reach in cooler (sushi area). Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in **READY-TO-EAT** form. CDI: Employee removed the sticker on the avocados.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Single-use plastic container(s) (no handle) inside: batter (tempura) reach in cooler, shrimp sauce in walk in cooler, and sugar bin. During pauses in **FOOD** preparation or dispensing, **FOOD** preparation and dispensing **UTENSILS** shall be stored: (A) Except as specified under ¶ (B) of this section, in the **FOOD** with their handles above the top of the **FOOD** and the container; (B) In **FOOD** that is not **POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)** with their handles above the top of the **FOOD** within containers or **EQUIPMENT** that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the **FOOD** preparation table or cooking **EQUIPMENT** only if the in-use **UTENSIL** and the **FOOD-CONTACT** surface of the **FOOD** preparation table or cooking **EQUIPMENT** are cleaned and **SANITIZED** at a frequency specified under §§ 4-602.11 and 4-702.11. CDI: Single-use container(s) were removed in the sugar bin and shrimp
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat. Cut lettuce stored inside soy sauce bucket inside the walk in cooler. **SINGLE-SERVICE** and **SINGLE-USE ARTICLES** may not be reused. CDI: Cut lettuce placed in proper container.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Debris and/or residue underneath/sides of equipment such as make unit/microwave/fryers and shelving throughout the establishment. Ice build up and debris on the floor in the walk in freezer. Nonfood-contact surfaces of equipment shall be free from an accumulation of dust, dirt, food residue and other debris.

✓  
Spell



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Spell

