

Food Establishment Inspection Report

Score: 83Establishment Name: KYOTO FANTASY EXPRESSEstablishment ID: 3034011211Location Address: 204 S STRATFORD RD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 11 / 2014 Status Code: AZip: 27103County: 34 ForsythTime In: 12 : 28 ^{am}~~pm~~ Time Out: 05 : 30 ^{am}~~pm~~Permittee: KYOTO FANTASY EXPRESS WINSTONTotal Time: 5 hrs 2 minutesTelephone: (336) 724-2235Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 3

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<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"/>	<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"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
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	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input 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"/>	<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"/>	<input type="checkbox"/>	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>	
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<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"/>	<input type="checkbox"/>	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<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"/>	<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"/>	<input type="checkbox"/>	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Total Deductions:										17	

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

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KYOTO FANTASY EXPRESS

Location Address: 204 S STRATFORD RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: KYOTO FANTASY EXPRESS WINSTON

Telephone: (336) 724-2235

Establishment ID: 3034011211

☒ Inspection ☐ Re-Inspection Date: 08/11/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Steam table	143	Chicken	walk in	40			
Beef	Steam table	146	Hot water	prep sink	140			
Shrimp	Steam table	156	Hot water	hand sink 100+	0			
Rice	Steam table	157						
Chicken	Final cook	170						
Beef	Final cook	186						
Crab	sushi prep top	41						
Lettuce	sushi prep top	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.

- 2-102.12 Certified Food Protection Manager - C Person in charge is not a certified food protection manager. The person in charge shall have completed an ANSI approved course with exam certifying them as a food protection manager. Complete ANSI approved course. Repeat.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P An employee health policy is not in place at this time. The establishment shall have an employee health policy in place that instructs employees on the "big 5" diseases and symptoms that require exclusion or restriction from food service and how these conditions are to be reported to the person in charge. Implement an employee health policy, Department CD given to PIC.
- 2-301.12 Cleaning Procedure - P Person in charge washed hands for less than 20 seconds. Hands shall be washed with soap and warm water for at least 20 seconds and rinsed thoroughly. CDI: PIC rewashed hands as corrective action. CDI. // 2-301.14 When to Wash - P PIC touched paper towel dispenser and handles of faucet with clean hands after washing hands. Employees shall dispense paper towel prior to washing hands and use paper towel to turn off faucets to prevent recontaminating hands. CDI: PIC rewashed hands as corrective action. CDI.

Person in Charge (Print & Sign): *First* Romeo *Last* pelep

Regulatory Authority (Print & Sign): *First* Joseph Chrobak *Last* Michelle Kirkley

[Signature]

[Signature] REHS

REHS ID: 1203 - Kirkley, Michelle

Verification Required Date: / /

REHS Contact Phone Number: () -



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Establishment ID: 3034011211

Observations and Corrective Actions

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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Sharpening blocks stored on top of handsink in back kitchen area. Handwashing sinks shall be used for handwashing only. Remove any items not related to handwashing from hand sinks. GC.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw beef was stored above soba noodles and cooked chicken in victory reach in cooler. Food shall be stored according to final cook temperature, raw foods shall be stored below ready to eat foods. Beef removed from cooler. / Food stored in front reach in cooler with out lids (beef, chicken, vegetables) subject to debris from shelves with rust damage and food debris, onions, sauce stored without lids in walk in. All foods that are subject to potential sources of contamination shall be covered. Cover containers of food. / sushi roller stored on top of ready to eat lettuce, mesh bag of avocado stored in contact with cut avocado, empty wrap for crab meat in contact with avocado. Food shall be protected from potential sources of contamination. Keep soiled utensils and food containers away from ready to eat foods. Clean sushi roller every 4 hours if it is stored out of sushi cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P One rusted knife with food debris on blade stored under prep table beside point of sale counter. / Vegetable chopper stored by three compartment sink has grease and food build up on it. / three emersion blenders in dry storage have food grime buildup on food contact blade attachments. / Soda nozzles at drink machine have white buildup inside of them, black buildup on side of ice machine chute. / Knives stored on magnetic rack have food debris on blades. / Container lids for food throughout the establishment were dirty with food buildup and grease. / Bowls and measuring cup used as food scoops were dirty. / Inside of container of seaweed was rusted and dirty. Cutting board at sushi prep cooler was stained. Food contact surfaces shall be maintained clean to sight and touch. Clean all soiled food contact items (equipment, utensils).
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF A date marking procedure is not in place, no date marking on chicken in victory reach in cooler or in walk in cooler. A date marking procedure is required for ready to eat, potentially hazardous foods that are held for more than 24 hours with foods marked with date of preparation and held for no more than 4 days at 41-45F or 7 days at 41F or below with the day of preparation counting as the first day. Establish a date marking procedure. Repeat.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF No variance obtained for sushi rice (rendering non potentially hazardous by changing pH). A variance shall be requested for preparation of sushi rice. Variance request guidance document left with PIC. Repeat. Time as a public health control can also be used if written procedures are provided and correct procedure with ph and time log provided.
- 34 4-302.12 Food Temperature Measuring Devices - PF Thermometer used on site is not a thin diameter probe thermometer. When measuring the temperature of thin masses (shrimp, beef, chicken) a thermometer with a thin diameter probe shall be used. Purchase a thermometer with a thin diameter probe. GC
- 37 3-307.11 Miscellaneous Sources of Contamination - C Used containers of employee food stored in fry baskets by three compartment sink. Throw used containers in trash.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs stored on cart by fryer and on fryer basket handle, Scoops for sugar and rice stored with handles in product. Bowls used as scoops in victory reach in cooler. Utensils shall be stored on a clean surface when not in use, if stored in product the utensils shall be stored with handles out of the product. Only use utensils with a handle for dispensing foods.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 75% of stored containers and pans were stacked wet, Cutting board surface at sushi prep station was wet underneath and starting to show evidence of mold. Cleaned equipment and utensils shall be allowed to air dry completely. Allow for air drying when washing surfaces and utensils. Repeat.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service sauce cups stored out of protective plastic in cardboard box under prep table. Keep single service and single use articles in their protective sleeves. // 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Sushi seaweed containers being reused, teriyaki bucket and oil bucket reused with spigots attached to dispense teriyaki sauce and oil respectively. Single service and single use articles shall not be reused. Remove reused single service and single use articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Gasket improperly installed on front victory cooler. Caulking peeling around hood unit in front of kitchen. / Sauce cooler in front out of temperature at 51F. / Shelves throughout the establishment (in coolers and out) are chipping and rusted. / Gaskets are torn in the sushi make unit cooler. / Mccall Sushi make unit lid is not attached on right side and is rusted on edges. / Vollrath utility cart top is bent and the wheels are melted leaving streaks on the floor. / Handles broken on rice cookers. / Vegetable chopper repaired with rope on handles. / Multiple containers have cracks and melted holes in their sides and lids. / two of three stored immersion blenders are broken. / Handsink in womens restroom is detaching from the wall. Equipment shall be maintained in good repair and condition. Repair or replace all damaged items. // 4-205.10 Food Equipment, Certification and Classification - C Four rubbermaid carts in establishment without NSF or equivalent
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on all prep tables legs and shelves, wire shelving, hand sinks, plastic containers and trash cans, inside and out of reach in coolers, utility carts, under all handles of equipment, and the light fixture in the walk in cooler. Cardboard box of tools soiled with grease on a prep table shelf and mop heads and utensils stored in a dirty and non functioning fryer by the can wash. Non food contact surfaces shall be maintained clean. Clean all non food contact surfaces and maintain a cleaning schedule to prevent buildup.
- 49 5-202.11 Approved System and Cleanable Fixtures - P Lid of grease trap has an open gap in the middle seam. A plumbing system (including the grease trap) shall be installed and maintained according to law. Repair grease trap lid so that it stays closed.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Baseboards of restrooms are not coved, quarter round is being used as baseboard. Where the wall attaches to the floor only coved attachments shall be installed to allow for ease of cleaning. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning is needed on walls and ceiling surrounding the grill hoods where grease has accumulated. Walls through the establishment have accumulated grease and food splash. Floors under equipment and shelves in kitchen areas and in walk in need to be swept and cleaned to remove food debris. Light fixtures have grease film accumulation on them in kitchen area. Cleaning needed on doors, soap and towel dispensers throughout kitchen. Floors, walls, and ceilings shall be maintained clean. Clean noted areas and maintain cleaning schedule to prevent buildup. // 6-501.16 Drying Mops - C Mops in can wash were stored on the floor of the can wash. Mops shall be hung to dry to prevent



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- 54 4-202.18 Ventilation Hood Systems, Filters - C Filters were not in place in back grill hood during inspection. Hood filters shall be kept in place during food service to maintain functionality of hood system. Keep filters in place during service hours. // 6-303.11 Intensity-Lighting - C Lighting low at both grill stations under the hoods (32ft/cl - 36ft/cl) All food preparation areas shall be provided a light intensity of 50 f/ct. Increase lighting at grill stations.

General Comment: Keep grade card posted. Do not move locations or obscure. Call for reinspection when violations have been corrected. Call Joseph Chrobak 703-3164.



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