

Inspection: Inspection

Food Business Record HAN AH REUM CORP

Print Inspection Report

 Inspection report

Food License 2013-0151

Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24

Evaluation SATISFACTORY

Inspection Date 08/27/2013

Re-Inspection Date

Inspector JF

Health Officer JAMES FEDORKO

Risk Type

Inspector License B-102424
JENNIFER GALARZA

Health Officer License

Time/Activity

Time/Activity 1 Date 08/27/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 10:30 AM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 12:00 PM

Time/Activity 2 End

Time/Activity 3 End

Code 1

Code 2

Code 3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness. **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV - Repeat Violation

Checklist

Line Items **1-52** of **52**

Sort

Risk Factor

IN OUT NO NA COS RV Chapter 24 - Code Ref

MANAGEMENT & PERSONNEL

- 1 PIC demonstrates knowledge of food safety principles pertaining to this operation.
- 2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.
- 3 Ill or injured foodworkers restricted or excluded as required.

PREVENTING CONTAMINATION FROM HANDS

- 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- 5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- 6 Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.
- 7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

6.7(i)
Supplied with soap

FOOD SOURCE

- 9 All foods, including ice and water, from approved sources with proper records.
- 10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
- 11 PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).

FOOD PROTECTED FROM CONTAMINATION

- 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
- 13 Food protected from contamination.
- 14 Food contact surfaces properly cleaned and sanitized.

PHFs TIME/TEMPERATURE CONTROLS

- SAFE COOKING TEMPERATURES**(Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130F for 112 minutes:
- 15 Roasts or as per cooking chart found under 3.4(a)2; 145F:Fish,Meat,Pork: 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat.
- PASTEURIZED EGGS:** substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 16
- COLD HOLDING:** PHFs maintained at Refrigeration Temperatures(41F)
- 17
- COOLING:** PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within
- 18

2 hours.
 19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.

20 REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.

21 HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. 3.5(f)1 Hot PHFs maintained at 135°f

22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

23 SPECIALIZED PROCESSING METHODS

24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

25 Hot and cold water available; adequate pressure.

26 Food properly labeled, original container.

27 Food protected from potentially contamination during preparation, storage, display.

28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.

29 Raw fruits & vegetables washed prior to serving.

30 Wiping cloths properly used and stored.

31 Toxic substances properly identified, stored and used.

32 Presence of insects/rodents minimized; outer openings protected, animals are allowed.

33 Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

34 Food temperature measuring devices provided and calibrated.

35 Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets),

36 Frozen foods maintained completely frozen.

37 Frozen foods properly thawed.

38 Plant food for hot hot holding properly cooked to

at least 135F.

39 Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS & LINENS

40 Materials, construction, repair, design, capacity; location, installation, maintenance.

41 Equipment temperature measuring devices provided (refrigeration units, etc).

42 In-use utensils properly stored.

43 Utensils, single service items, equipment, linens properly stored, dried, and handled.

44 Food and non-food contact surfaces properly constructed, cleanable, used.

45 Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.

PHYSICAL FACILITIES

46 Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.

47 Sewage & waste water properly disposed.

48 Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

49 Design, construction, installation & maintenance proper.

50 Adequate ventilation; lighting; designated areas used.

51 Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.

52 All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

Line Items **1-52** of **52**

Inspection Information

Remarks NAMOODOL

21) 3.5F1 OBSERVED AT NAMOODOL SOUP CONTAINERS, SEAWEED ROLLS, PORK HOCK AND NOODLES WITH SAUTEED VEGETABLES SITTING OUT AT ROOM TEMPERATURE. FOODS WERE NOT BEING TEMPERATURE CONTROLLED TO PREVENT PATHOGENS FROM GROWING. (20 CONTAINERS OF SOUP, 8 SEAWEED ROLLS, 2 PORK HOCKS AND 2 NOODLES WITH

SAUTEED VEGETABLES)
GOOD- SOUP AND RICE HOT HOLDING ABOVE 145F
GOOD- M3 TURBO FREEZER 3F AND LOW BOY 38F
GOOD- HAND WASH SINK STOCKED AND OPERATIONAL
GOOD- WOONGJIN REFRIGERATOR 36F
17) 3.5F2 VEGETABLE DISPLAY CASE 48-60F
GOOD- MEAT REFRIGERATOR 38F
GOOD- MIDDLE DISPLAY FREEZERS 8F-10F
GOOD- DAIRY REFRIGERATOR 32F
GOOD- MEAT FREEZER 14F
NOTE: LITTLE NECK CLAMS SOLD IN INDIVIDUAL PACKAGES.
WALK-IN BOXES
GOOD- FREEZER 9F
GOOD- VEGETABLE REFRIGERATOR 40F
GOOD- DAIRY REFRIGERATOR 40F
GOOD- MEAT REFRIGERATOR 38F
GOOD- VEGETABLE WALK-IN 43F
GOOD- SERVS SAFE CERTIFIED EXP 12-29-17
GOOD- UNITED PEST CONTROL 3X MONTH LAST VISIT 8-22-13
GOOD- ALL FOODS ON THE SELLING FLOOR ARE
MAINTAINED OFF THE FLOOR
GOOD- MEAT DEPT SATISFACTORY
GOOD- RECORDS FOR SHELLFISH PROVIDED

NOTE: A TRANSLATOR CAME TO THE RESTAURANT. I
ADVISED THE NAMOODOL TEAM ABOUT THE PROPER WAYS
TO KEEP COOKED FOODS OUT OF THE DANGER ZONE. FOODS
EITHER HAVE TO BE COLD 41F OR BELOW OR HOT 135F OR
ABOVE. ANYTHING IN THE MIDDLE IS IN THE DANGER ZONE.
EMPLOYEE REMOVED FOODS AND REHEATED AND PLACE
INTO HOT HOLDERS.

**Name/Title: Person
Receiving Report
Copy**