

Inspection: Inspection

Food Business Record AKAI LOUNGE (DU ENTERPRISES)
Food License 2013-0087

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 09/13/2013

Evaluation SATISFACTORY
Re-Inspection Date

Inspector JF

Health Officer JAMES FEDORKO

Risk Type

Inspector License B-102424

Health Officer License

Time/Activity

Time/Activity 1 Date 09/13/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 01:10 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:20 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

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Sort
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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. 2.3(f) When hands must be washed

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. 6.7(n) Maintained and accessible for employee use 6.7(o) Prohibited use for other purposes

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.

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: 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;

15

- 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
- 17 **COLD HOLDING:** PHFs maintained at Refrigeration Temperatures(41F)
- 18 **COOLING:** PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 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.
- 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

3.3(d) Containers Identified/Common Name
 3.3(q) Food Storage
 3.3(r) Food storage/ Prohibited Areas

	servicing.	<input type="checkbox"/>					
30	Wiping cloths properly used and stored.	<input type="checkbox"/>					
31	Toxic substances properly identified, stored and used.	<input type="checkbox"/>					
32	Presence of insects/rodents minimized; outer openings protected, animals are allowed.	<input type="checkbox"/>					
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	<input type="checkbox"/>					
FOOD TEMPERATURE CONTROL							
34	Food temperature measuring devices provided and calibrated.	<input type="checkbox"/>					
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets),	<input type="checkbox"/>					
36	Frozen foods maintained completely frozen.	<input type="checkbox"/>					
37	Frozen foods properly thawed.	<input type="checkbox"/>					
38	Plant food for hot hot holding properly cooked to at least 135F.	<input type="checkbox"/>					
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	<input type="checkbox"/>					
EQUIPMENT, UTENSILS & LINENS							
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	<input type="checkbox"/>					
41	Equipment temperature measuring devices provided (refrigeration units, etc).	<input type="checkbox"/>					
42	In-use utensils properly stored.	<input type="checkbox"/>					
43	Utensils, single service items, equipment, linens properly stored, dried, and handled.	<input type="checkbox"/>					
44	Food and non-food contact surfaces properly constructed, cleanable, used.	<input type="checkbox"/>					
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.	<input type="checkbox"/>					
PHYSICAL FACILITIES							
46	Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.	<input type="checkbox"/>					

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|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 47 | Sewage & waste water properly disposed. | <input type="checkbox"/> |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> |
| 49 | Design, construction, installation & maintenance proper. | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> |
| 51 | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> |

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

Inspection Information

Remarks 6) COS HAND WASH SINK BLOCKED- CUMBER RINSING INSIDE OF SINK
 4) COS- OBSERVED EMPLOYEE WORK WITH RAW FOODS THEN WENT TO COOK WITHOUT WASHING YOUR HANDS.
 27) COS- LETTUCE HEADS STORED DIRECTLY ON TOP OF THE RAW CLAMS AND LOBSTERS
 27) COS FOODS INSIDE THE WALKIN REFRIGERATOR STORED DIRECTLY ON THE FLOOR
 26) 3.3D BOTTLES MUST BE LABELED
 44) 4.6I MICROWAVE MUST BE CLEANED AT LEAST EVERY 24HRS
 GOOD- RICE AND SOUP HOT HOLDING 135F
 GOOD- LOW BOY IN THE KITCHEN 42F
 GOOD- WALK-IN BOX 43F
 GOOD- WALK-IN FREEZER 3F
 GOOD- PH LOG FOR SUSHI RICE UP TO DATE
 GOOD- LOW BOY IN SUSHI ARE 42F
 NOTE: SHELLFISH TAGS MUST BE KEPT WITH PRODUCT UNTIL IT RUNS OUT AND THEN YOU CAN STORE TAGS.
 NOTE: EDUCATED PIC OF WHERE HANDS MUST BE WASHED.
 NOTE: HAND WASH SINK CAN NOT BE USED TO WASH OUT CUCUMBER. ITS ONLY FOR HAND WASHING.

**Name/Title: Person
 Receiving Report
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