

| | |
|--|---------------------|
| DBA/NAME Gen Kai | DATE 9/30/09 |
| Page 2 of 2 2201 Pillsbury Road, #E1, Chico, CA 95926 | 2287 |

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler making sushi clean hands by wiping with soiled wiping rag sitting on cutting board. Observed different food handler clean hands by rinsing with water at utensil sink. Properly clean hands at hand sink whenever hand washing is required.
- 6- Observed hand sinks in kitchen and sushi bar to have been removed. Replace within 48 hours. No soap or paper towels observed at utensil sink currently used as hand sink or sushi bar; no paper towels observed at wait station or bar hand sink. Provide.
- 7- Observed assorted foods at 44°F-46°F in walk-in refrigerator (air temperature 45°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 13- Observed food handler prepping fresh salmon for sushi. **Fresh salmon used for sushi MUST be frozen and held at - 4°F for 7 days before use as a required parasite control.** Air temperature in facility's freezer 10°F during inspection. Purchase sushi grade fish—which has already been properly frozen—or provide freezer capable of maintaining - 4°F. Observed flour mixture sitting by fryer. Food handler reports flour, which is used to dredge uncooked shrimp and chicken, is left at fryer and reused multiple days. Discard flour used with uncooked potentially hazardous foods every four hours or refrigerate between uses so as to prevent growth of harmful bacteria.
- 14- Observed food handler chopping green onions at sushi bar wipe finger along blade to clear food debris. Discontinue use of hand/finger to clear blade to prevent contamination of knife/food.
- 13, 14- Observed food handler prepping sushi wipe fish with saturated paper towels. Reported fish are wiped to remove "slime". Discontinue use of paper towels to wipe fish.
- Note: Slime is by product of bacterial action. Ensure fish are held at 41°F or below and that facility uses fish received in timely manner.
- 17- Observed box of frozen, raw oysters in freezer. Attached tag states oysters harvested in Florida. No harvest dates observed on box. Facilities may not have raw Gulf oysters on the premises between April 1 and October 31.
- Note: Gulf oysters impounded during inspection.
- 18- Sushi logs available through July only. Test and record pH of every batch of sushi rice; entire date, including year, shall be on log.
- 26- Observed shrimp defrosting at room temperature. Defrost foods under running water (70°F or colder) or in refrigerator.
- 29- Observed a few unlabeled chemical spray containers at sushi bar and in kitchen. Label as to contents.
- 35- Clean behind and between nozzles of beverage dispenser and inside ice machine to remove accumulated residues. Observed unused refrigerators (2 sushi display, 1 two door) in kitchen. Remove unused equipment from facility. Observed leak at drain pipe under dishwasher. Repair.
- 35, 45- Observed domestic toaster used by sushi bar to be placed in wall. Place toaster on approved surface and seal hole in wall to prevent harborages.
- 39- No thermometer in walk-in refrigerator. Provide.
- 40- Observed soiled wiping rags on food contact surfaces in kitchen and sushi bar. Store wiping rags in container of approved sanitizer between uses.
- 45- No approved 3/8 inch coving (extending 4 inches up wall) on vinyl flooring under hot water heater. Provide. Observed missing grout on floor tiles by refrigerators. Replace. Observed top set coving at walk-in refrigerator/freezer to be separating from wall. Re-secure.