

DBA/NAME Gen Kai	DATE 10/7/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handlers in sushi bar report hands cleaned at hand sink only. Violation corrected.
Note: Ensure all food handlers aware of proper hand washing procedure (wash with warm water and soap for minimum 10 seconds, dry with single use paper towel).
- 6- Observed hand sinks in sushi bar and kitchen to be replaced and soap and paper towels at hand sinks. Violation corrected.
- 13- Observed fresh salmon during inspection. Reported salmon cooked to order and not used for sushi. Violation corrected.
- 14- Food handlers report all knives used for food prep are properly cleaned in dishwasher and that hand/fingers are no longer used to clear debris from knives. Violation corrected.
- 16- No shellfish certification tag on bagged raw shell oysters in refrigerator. Oysters impounded during inspection. Shellfish certification tags shall remain attached to shellfish until completely gone. Facility shall keep tags on file for 90 days after use.
Note: Shell fish shall not be comingled.
- 17- No gulf oysters observed during inspection. Violation corrected.
- 23- Observed several adult and nymph cockroaches on kitchen floor by fryers, on wall and in floor sink in sushi bar and on back of utensil sink in bar. Contact Pest Control Operator and abate immediately.
- 35- Observed air temperature in walk-in refrigerator at 45°F. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
Note: Manager reports repair scheduled and that walk-in refrigerator used to thaw seafood over night. Seafood in walk-in refrigerator 38°F-40°F during inspection. Reported no other potentially hazardous foods will be stored in unit until unit is able to maintain foods at 41°F or below.

RE-INSEPCION FEES APPLY TO SUBSEQUENT INSPECTIONS