

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT

Establishment ID: 3034012595

Location Address: 3619 CLEMMONS RD

City: CLEMMONS

State: NC

Zip: 27012

County: 34 Forsyth

Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.

Telephone: (336) 602-1560

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

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

☐ Inspection ☒ Re-Inspection

Date: 06/16/2021

Status Code: A

Time In: 10:50 AM

Time Out: 2:00 PM

Total Time: 3 hrs 10 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision</b> .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
<b>Employee Health</b> .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
<b>Good Hygienic Practices</b> .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
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	3	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
<b>Approved Source</b> .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination</b> .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
<b>Consumer Advisory</b> .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
<b>Highly Susceptible Populations</b> .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
<b>Chemical</b> .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	X	0	X	X
<b>Conformance with Approved Procedures</b> .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	2	1	0		

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/C	Compliance Status	OUT	CDI	R	VR	
<b>Safe Food and Water</b> .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
<b>Food Temperature Control</b> .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	X		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
<b>Food Identification</b> .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	X	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	X	X	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	X	0		
<b>Proper Use of Utensils</b> .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	X		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
<b>Utensils and Equipment</b> .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	2	1	X		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X	0		
<b>Physical Facilities</b> .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	X	0	X	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:						5.5			



North Carolina Department of Health & Human Services

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Food Protection Program

Page 1 of \_\_\_\_\_

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KOTO SUSHI JAPANESE RESTAURANT  
 Location Address: 3619 CLEMMONS RD  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: KOTO SUSHI JAPANESE RESTAURANT, INC.  
 Telephone: (336) 602-1560

Establishment ID: 3034012595

☐ Inspection ☒ Re-Inspection Date: 06/16/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: ivy6793@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
crab stick	sushi prep	41.0						
seared tuna	sushi prep	40.0						
salad	1 dr cooler	40.0						
cooked noodles	walk-in cooler	40.0						
raw shrimp	prep cooler (top)	40.0						
raw steak	prep cooler (base)	40.0						
shrimp	FINAL COOK	154.0						
onion soup	soup warmer	193.0						
white rice	rice pot	158.0						
fried rice	rice pot	147.0						
hot water	prep sink and 3 comp sink	144.0						
Cl sani	towel bucket (ppm)	50.0						
Cl sani	3 comp sink (ppm)	50.0						
Cl sani	dish machine (ppm)	50.0						
ServSafe	Shao Li 6/16/22	0.0						

Person in Charge (Print & Sign): Shao *First* Li *Last*  
 Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

*[Signature]*  
*Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



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Page 1 of \_\_\_\_

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**Establishment Name:** KOTO SUSHI JAPANESE RESTAURANT

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## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Several stacks of plates with food debris, soiled whisk in container of cleaned utensils on clean dish rack, grease buildup inside handles of strainers. Food contact surfaces of equipment and utensils shall be clean to sight and touch. REPEAT. CDI - dishes placed at 3 comp sink for re-washing.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF In sushi prep coolers, wrapped plates of crab sticks and cooked shrimp, portions of smoked salmon, seared tuna, and small cups of roe were not dated. In 1-door freezer, wrapped portions of cooked duck were not dated; in walk-in freezer, sheet pans of crab rangoon made in-house were not dated. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. If you prep a food then freeze it, date it with the prep/freeze date, then when you pull it out to thaw, add a thaw date. CDI - foods were dated appropriately.  
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Squid salad in sushi prep dated 6/08. Once potentially hazardous foods exceed safe holding limit (7 days including day of prep/opening), they must be discarded. CDI - Squid salad discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Chlorine sanitizer in bowl at sushi area measured over 200 ppm on test strip. Chlorine sanitizer in bucket at sushi area was sudsy; it was discovered that this bucket contained a mixture of soapy water and bleach. Do not add soap to sanitizing solutions. Chlorine sanitizers shall be 50-200 ppm. CDI - bowl removed, bucket removed for replacement with sanitizer only. Chlorine sanitizer above 200 ppm is a REPEAT.  
7-102.11 Common Name-Working Containers - PF 1 spray bottle of yellow liquid without a label; another bottle containing yellow liquid was labeled "sanitizer;" a third bottle of yellow liquid was labeled "disinfectant"- it was discovered that the substance was actually disinfectant. Working containers used for storing poisonous or toxic materials shall be clearly and individually identified with the common name of the material. CDI - bottles were labeled correctly.
- 33 3-501.13 Thawing - C Tuna in ROP packaging - the packages should be cut open to thaw, per label directions - this is to reduce the risk of botulism. This is a requirement in later versions of the Food Code; NC still uses 2009 Food Code.
- 35 3-601.12 Honestly Presented - C Escolar observed in establishment, but not listed on the menu. Sushi specials board lists "white tuna." You cannot call escolar "white tuna," you must call it escolar. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. CDI - discussion with PIC, specials board edited.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloths in soiled sanitizer solution at sushi prep area. Chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. CDI - bowl removed.
- 40 3-302.15 Washing Fruits and Vegetables - C - Stickers on avocados in sushi cooler. Fruits and vegetables shall be thoroughly washed prior to use. Remove stickers when washing fruits and vegetables. REPEAT.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Plates and sushi serving dishes on top of sushi bar, in close proximity to seating. Plastic bag of gloves sitting on stack of cleaned plates. Food debris/greasy residue in bases of plastic containers on cleaned dish rack that were holding cleaned utensils. The blue plastic mats on clean dish rack are in need of cleaning, as well as shelf over 3 comp sink (some dust buildup). Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - PIC placed soiled items at sink for re-cleaning, and relocated dishes on top of sushi bar.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Damaged smallwares such as gray bus tub, scoop with missing end cap, ladle with damaged handle, a chipped sushi plate. The seams at hood have been caulked, but the caulk is not smooth. Equipment shall be maintained in a state of repair and condition that meets Food Code. (note: damaged smallwares discarded by PIC during inspection).
- 47 4-602.13 Nonfood Contact Surfaces - C Continue to work on cleaning, such as: prep table - underside of lid and handle, gasket with accumulation of crumbs; bases of fryers; excessive carbon buildup around stove eyes, underside of shelf above stove, and fire suppression system in this area. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Continue to work on floor cleaning, such as under/around beer cooler in sushi area. Physical facilities shall be cleaned as often as necessary to keep them clean.  
6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Outside back door under the ramp, there are several old mop buckets and other misc. items that need to be removed. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter.