



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	10-206-07838	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	TOKYO SUSHI HIBACHI	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	1501 N HIGHWAY 17 UNIT 4	<b>Start Date:</b>	09 Apr 2019 02:16 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	09 Apr 2019 04:36 PM
<b>City/State/Zip:</b>	MOUNT PLEASANT, SC 294640000 CHARLESTON		

**Overall Score**  
**79%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more Priority Violations cited at time of inspection. Not Corrected - Verification Required</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> <li>Non-Violation Notes <i>Observed Food Protection Manager Certification.</i></li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. <b>Comments</b> <ul style="list-style-type: none"> <li>2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	Not Observed	3	3
8. Handwashing sinks, properly supplied and accessible <b>Comments</b> <ul style="list-style-type: none"> <li>6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>No paper towels provided at sushi handsink. Corrected - Verification Required.</i></li> <li>** Consecutive Violation ** 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Priority Foundation Violation) - Advised PIC that handwashing sinks shall be accessible at all times for employee use and that handwashing sinks shall not be used for purposes other than handwashing. <i>Observed bowl of clothes in handsink basin in waitstation room. Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	2
9. Food obtained from approved source	In	2	2

10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	In	2	2
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> <li><i>Observed freeze records for sushi fish.</i></li> </ul>			
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> <li><i>Chemical dish machine; wash 119 F, rinse 50 ppm, chlorine test strip used.</i></li> </ul>			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>Non-Violation Notes</li> <li><i>Flat top: chicken 191 F</i></li> </ul>			
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures	Correction During Inspection	1	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.14 - Cooling (Priority Violation) - Provided and explained Fact Sheet/Provided Link - Cooling -</li> <li><a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a></li> <li><i>Chicken 70 F ( 2:25 ), 70 F ( 3: 30)= 0 Cooling rate does not meet requirement of .12 or greater for foods between 70 F and 41 F.</i></li> </ul>			
19. Proper hot holding temperatures	Out	0	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>3-501.16 (A1)3-501.16 (A1) - TCS Food-Hot Holding (Priority Violation) - Provided and explained Fact Sheets/Provided Links - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food -</li> <li><a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a></li> <li><a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a></li> <li><i>Rice cooker in sushi area: rice 127 F. Corrected - Verification Required.</i></li> <li>Non-Violation Notes</li> <li><i>Hot well: egg drop soup 154 F, sweet and sour soup 157 F / rice cooker in kitchen: white rice 160 F, brown rice 147 F</i></li> </ul>			
20. Proper cold holding temperatures	Out	0	3
<b>Comments</b>			
<ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food -</li> <li><a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a></li> <li><a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a></li> <li><i>Walk in cooler: cream chese 44 F, butter 45 F, pork 44 F (ambient temperature 45 F) / lowboy on cookline: liquid egg 49 F; product panned held above rails: Chicken 47 F, crumbled chicken 45 F, shrimp 46 F. Not Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> <li>Non-Violation Notes</li> <li><i>Walk in cooler: shelled egg 45 F / lowboy on cookline: tofu 41 F, beef 40 F, chicken 40 F / sushi area tuna 39 F, octopus 39 F, crab 40 F, salmon 39 F</i></li> </ul>			

21. Proper date marking and disposition <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.17 - Ready-To-Eat TCS Food-Date Marking (Priority Foundation Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods prepared and held for more than 24 hours shall be clearly marked to indicate the use by, sold or discarded date, not to exceed 7 days. (See 3-501.17 for more details and exceptions) <i>Facility does not have a date marking system in place for RTE TCS foods held over 24 hours. Not Corrected - Verification Required.</i></li> <li>** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked. <i>Observed crab meat mixture, sushi tuna, cooled/cooked chicken and cooled/portioned brown rice from day prior not date marked. Not Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	3
22. Time as a Public Health Control: procedures and records <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Facility uses time as a public health control for tempora batter. No batter out during inspection.</i></li> </ul>	Not Observed	2	2
23. Consumer advisory provided for raw or undercooked foods <b>Comments</b> <ul style="list-style-type: none"> <li>Disclosure Reminder Verified.</li> </ul>	In	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a> <i>Observed chicken cooling in covered container in walk in cooler. Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.13 - Thawing <i>Observed thawed tuna in ROP where packaging states to remove from packaging prior to thawing; package was intact. Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	1
34. Thermometers provided and accurate <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Accurate probe thermometer available at facility.</i></li> </ul>	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored <b>Comments</b>	Out	0	1

<ul style="list-style-type: none"> <li><b>** Consecutive Violation ** 3-304.14 - Wiping Cloths-Use Limitation</b> <i>Wiping clothes not held in sani bucket between uses. 0 ppm, Chlorine and quaternary strips used. Not Corrected - Verification Required.</i></li> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>			
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	Out	0	2
<b>Comments</b> <ul style="list-style-type: none"> <li>5-205.15 (B) - System Maintained in Good Repair-Leakage <i>Hand sink in bar does has a leak on top of faucet. Handsinks in sushi area does not drain properly.</i></li> </ul>			
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	Out	0	1
<b>Comments</b> <ul style="list-style-type: none"> <li>6-303.11 - Intensity-Lighting <i>Lighting in bar near handsink (0.4) and lighting in sushi area (1.9) does not meet minimum requirements of 10 foot candles and 50 foot candles respectively.</i></li> </ul>			
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
<b>Totals</b>		<b>79</b>	<b>100</b>

## Temperature Observations

<b>Comments:</b>			
<i>Temperatures indicated at appropriate item number.</i>			
Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
<b>Totals</b>			

## Inspection Report Information

<b>Comments:</b>			
<i>Investigated complaint # 37482. Correct Verification Required violations within 10 days to be subject to downgrade.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	B		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	18 Apr 2019		

DHEC Contact Phone and Fax Number.	Low Country EQC McMillian - (843)- 953-0150 Fax- (842)- 953-0151		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information, please see <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .			
<b>Totals</b>			