



Retail Food Establishment Inspection Report


Facility Information		Audit Information	
Permit:	10-206-08683	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	YADAH HOSPITALITY DBA KANPAI	Audit Type:	10_Routine Inspection
Address:	1035 JOHNNIE DODDS BLVD. B-9	Start Date:	30 Jan 2018 02:47 PM
Facility Service (Full/Limited):	F	End Date:	30 Jan 2018 05:35 PM
City/State/Zip:	MOUNT PLEASANT, SC 294640000 CHARLESTON	Inspector:	Jennifer Paige
Contact Name:	sang park		

Overall Score
74%

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. Comments <ul style="list-style-type: none"> • ** 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> • ** Consecutive Violation ** 2-102.20 - Food Protection Manager Certification- Provided and explained the Fact Sheet – CFPM <i>No certified food protection manager certification provided. Not Corrected - Verification Required.</i> • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Comments <ul style="list-style-type: none"> • 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement. 	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 Comments <ul style="list-style-type: none"> • 2-301.14 - When to Wash (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed food handler pick up dog, exit building then to return to kitchen and resume work without washing hands. Corrected- verification required.</i> • 2-301.15 - Where to Wash (Priority Foundation Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Observed hand washing at prep sink. Corrected - Verification Required.</i> 	Out	0	4
7. No bare hand contact with RTE foods	Not Observed	3	3
8. Handwashing sinks, properly supplied and accessible Comments <ul style="list-style-type: none"> • 6-301.11 - Handwashing Cleanser-Availability (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with soap. <i>Kitchen and sushi area handsinks not supplied with soap. Not Corrected - Verification Required.</i> • 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>Kitchen and sushi area handsinks not supplied with paper towels. Not Corrected - Verification Required.</i> • 6-301.14 - Handwashing Signage <i>Sushi handsink does not have hand washing sign.</i> • ** 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>Sushi bar handsink not draining. Not Corrected - Verification Required. / Kitchen handsink is obstructed. Not Corrected - Verification Required.</i>  <ul style="list-style-type: none"> • If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	2
9. Food obtained from approved source Comments <ul style="list-style-type: none"> • 3-201.11 (B) - Compliance with Food Law-Food Not Prepared in Home (Priority Violation) - Advised the PIC that all food shall be obtained from approved sources. 	Out	0	2

<p><i>Facility has cheesecake for dessert menu produced in private home. Corrected - Verification Required.</i></p> <ul style="list-style-type: none"> 3-201.14 - Fish (Priority Violation) - Advised the PIC that all food shall be obtained from approved sources. <i>Fish at facility from an unapproved source. Not Corrected - Verification Required.</i> 			
<p>10. Food received at proper temperature</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Delivery: frozen arrived frozen; no ice crystals present. Refrigerated: Sea Urchin 33 F, sprouts 36 F.</i> 	In	2	2
<p>11. Food in good condition, safe and unadulterated</p>	In	2	2
<p>12. Required records available: shellstock tags, parasite destruction</p> <p>Comments</p> <ul style="list-style-type: none"> 3-203.12 - Shellstock, Maintaining Identification (Priority Foundation Violation) - Provided and explained Fact Sheet - Molluscan Shellfish & Shellstock Information <i>Facility has fresh mussels on premise with tag. Facility provided one tag from previous shellstock. No date provided with tag indicating last sold/serve date. Requirement is to maintain shellstock tags for 90 days, in chronological order with last sold/served date for each tag. Not Corrected - Verification Required.</i> 	Out	0	2
<p>13. Food separated and protected</p> <p>Comments</p> <ul style="list-style-type: none"> ** Consecutive Violation ** 3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) - Advised PIC that foods must be protected from potential cross contamination. <i>Observed raw beef stored with cooked pork. Observed sushi grade tuna stored with raw shrimp. Upright cooler has RTE foods stored throughout cooler near and around raw meats. Not Corrected - Verification Required.</i>  <ul style="list-style-type: none"> If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 	Out	0	3
<p>14. Food-contact surfaces: cleaned and sanitized</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Dishroom: Chemical dish machine wash 120 F, 100 ppm, chlorine test strip used. / triple sink: sanitize 100 ppm, chlorine test strip used.</i> 	In	3	3
<p>15. Proper disposition of returned, previously served, reconditioned, and unsafe food</p>	In	2	2
<p>16. Proper cooking time and temperatures</p>	Not Observed	3	3
<p>17. Proper reheating procedures for hot holding</p>	Not Observed	3	3
<p>18. Proper cooling time and temperatures</p>	Not Observed	3	3
<p>19. Proper hot holding temperatures</p>	Not Observed	3	3
<p>20. Proper cold holding temperatures</p> <p>Comments</p> <ul style="list-style-type: none"> ** 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 - Time as a Public Health Control Measure for Hot or Cold Food. <i>Sushi rice from previous day 70 F, Sushi rice on speed rack in kitchen 73 F. All rice voluntarily discarded- verification required.</i> If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. Non-Violation Notes <i>Facility intends to use time for safety control for sushi rice moving forward.</i> <i>Kitchen: 2 door upright: beef 42 F, pork 41 F, tofu 40 F / sushi cooler #1: salmon 30 F, tuna 33 F / sushi cooler # 2 salmon 35 F, tuna 34 F</i> 	Out	0	3
<p>21. Proper date marking and disposition</p> <p>Comments</p> <ul style="list-style-type: none"> ** 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. Observed cooked beef, cooked pork, sushi grade fish and caviar without date marks. Not Corrected - Verification Required.</i> ** 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>Not Corrected - Verification Required.</i> If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. Non-Violation Notes <i>Reviewed date marking guide with PIC.</i> 	Out	0	3
<p>22. Time as a Public Health Control: procedures and records</p> <p>Comments</p> <ul style="list-style-type: none"> Non-Violation Notes <i>Reviewed time for safety control with facility for sushi rice and the requirement to have an SOP (standard operation procedure) for the follow up inspection.</i> 	Not Applicable	2	2
<p>23. Consumer advisory provided for raw or undercooked foods</p> <p>Comments</p> <ul style="list-style-type: none"> Disclosure Reminder Verified. 	In	1	1
<p>24. Pasteurized foods used; prohibited foods not offered</p>	Not Applicable	2	2
<p>25. Food additives: approved and properly used</p>	Not Applicable	2	2
<p>26. Toxic substances properly identified, stored, and used</p>	In	2	2
<p>27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan</p>	Not Applicable	2	2
<p>28. Pasteurized eggs used where required</p>	Not Applicable	1	1
<p>29. Water and ice from approved source</p>	In	2	2

30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	Not Observed	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	Out	0	2
Comments			
<ul style="list-style-type: none"> ** Consecutive Violation ** 6-501.115 - Prohibiting Animals (Priority Foundation Violation) - Advised the PIC that live animals may not be allowed on the premises of a RFE with the exceptions listed in 6-501.115(B-C). <i>Owners dog in establishment at time of inspection. Evidence that dog eats and sleeps in kitchen. Corrected - Verification Required.</i> 			
			
<ul style="list-style-type: none"> If the violation identified as consecutive is observed on the next inspection, the facility may be referred to the Enforcement Section. 			
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	In	1	1
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-903.11 (A&B) - Equipment, Utensils, and Linens-Storing <i>Utensils stored less than 12 inches above handsink in sushi area where they are exposed to splash.</i> 			
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency <i>Equipment surfaces of equipment and shelving throughout facility has residue build up.</i> 			
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
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	Out	0	1
Comments			
<ul style="list-style-type: none"> 6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Several holes in the floor by the kitchen exit door. Three foot section of corner bead is broken away from wall by exit door. Ceiling tile peeling away and has hole.</i> 6-501.12 - Cleaning Frequency and Restrictions <i>Vent system above stove has layer of grease covering entire surface.</i> 			
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
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
Totals		74	100

Temperature Observations

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

Inspection Report Information

Comments:			
<i>Correct Verification Required violations by follow up inspection.</i>			
Item	Answer	Points Current	Points to Total
Facility Category	Category 3		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	02 Feb 2018		

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 www.scdhec.gov/food .			
Totals			

Auditor Signature: Jennifer Paige



Account Signature: sang park

