



# Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet

Date 11/8/24

Establishment Sushi + Wok

Town Seymour

### TEMPERATURE OBSERVATIONS

| Item/Location/Process | Temp  | Item/Location/Process | Temp | Item/Location/Process | Temp |
|-----------------------|-------|-----------------------|------|-----------------------|------|
| FOH hand sink         | 98 F  | salmon cH             | 38 F |                       |      |
| white rice HH         | 161 F | fish cH               | 41 F |                       |      |
| egg soup HH           | 173 F |                       |      |                       |      |
| chx cH                | 38 F  |                       |      |                       |      |
| raw shrimp cH         | 38 F  |                       |      |                       |      |
| mushrooms diced       | 41 F  |                       |      |                       |      |
| garlic in oil         | 45 F* |                       |      |                       |      |

### 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 & 8-406.11 of the food code.

| Item Number | Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. |
|-------------|--|
|             | CFPM: <u>JU Zheng 2/28/28</u>  |
|             | Hand sink stocked ✓ signage ✓ hot h2o ✓<br>sanitizer: Bleach test strips ✓<br>nitrite gloves probe thermometer<br>date marking ✓               |
| 21p/19p     | Improper HH & reheating of soup <u>COS</u> PIC discarded & made fresh product  |
| 28pf        | Sanitizer buckets not labeled  |
| 35pf        | Improper thawing methods - frozen chx @ room temp<br><u>COS</u> PIC placed in fridge   |
| 28p         | 3 bay sink reading 0 ppm, <u>COS</u> PIC added bleach 50ppm  |
| 15p         | raw meats stored above produce in w/c. <u>COS</u> PIC rearranged   |
| 13p         | Dented cans in dry storage area, <u>COS</u> PIC removed  |
| 49c         | Hoods unclean, have serviced soon!   |
| 43c         | rice scoop stored in stagnant water ✓  |
| 56c         | phone stored on prep table/cutting board <u>COS</u> removed  |
| 41c         | Improper use of wiping cloths. Store in buckets when not in use  |
| 37c         | food containers & spices not labeled   |
| 28pf        | raid insect killer stored @ dish area<br><u>COS</u> PIC removed  |

Person in Charge (Signature) [Signature]  
Inspector (Signature) [Signature]

Date 11/8/24  
Date 11/8/24