

4777

Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet

Date 11/22/24

Establishment sushi & wok

Town Seymour

TEMPERATURE OBSERVATIONS

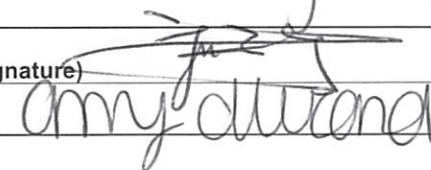
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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.

- reinspection from routine inspection on priority violations @ COS 11/8/24
- ✓ 21p Improper HT of soup → SOUP 181F 11/22/24
- ✓ 19p Improper reheating of soup
- ✓ 28p 3 bay sink reaching 0 ppm 11/22/24 50ppm ✓
- ✓ 15p raw meats stored over produce in walkin - organization good 11/22/24
- ✓ 13p Dented cans in dry storage 11/22/24 no dented cans
- priority foundation violations due 11/10/24
- ✓ 28pf Sanitizer buckets not labeled 11/22/24 labeled ✓
- ✓ 35pf Improper thawing methods of raw chicken 11/22/24 no thawing observed
- ✓ 28pf raid insect killer stored in dish area 11/22/24 - removed
- core violations due 2/8/24
- ✓ 49c Hoods unclean - 11/22/24 - hoods cleaned
- ✓ 43c rice scoop stored in stagnant water 11/22/24 removed
- ✓ 41c improper use of wiping cloths 11/22/24 - wiping cloths good
- ✓ 37c food containers & spices not labeled 11/22/24 - items labeled
- ✓ 56c phone stored on prep table/cutting board COS 11/8/24

all violations have been corrected as of 11/22/24
good job ☺

Person in Charge (Signature) 

Date 11/22/24

Inspector (Signature) Amy Durand

Date 11/22/24