



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> SUSHI TABLE	<b>BUSINESS PHONE:</b> (559) 925-1698	<b>RECORD ID#:</b> PR0009175	<b>DATE:</b> January 05, 2017
<b>FACILITY SITE ADDRESS:</b> 155 W HANFORD-ARMONA RD STE B	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SUNNY LAW	<b>CERTIFIED FOOD MANAGER:</b> SUNNY LAW	<b>EXP DATE:</b> 12/17/2019	<b>INSPECTOR:</b> Abel Simon - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Observed an employee working in the sushi bar to not have a food handler card on site. Please make sure to keep copies of all cards on site.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Observed a dead cockroach in the kitchen. Copies of certified pest control were available on site. Please make sure to continue having pest control service this facility.

**General Comments:**

During today's inspection, it was observed that there was a remodel in the facility. The sushi bar area was relocated from one side of the facility to the adjacent room, closer to the restrooms. This was remodeled without submitting a plan check to our Department. This inspection will be a billed inspection as a part of the plan check process.

The flooring of the new sushi bar area was observed to be a laminate wood floor. Please submit a copy of the specs sheet indicating that the flooring in this area is approved to be for commercial use. A hand wash sink was observed to be plumbed in this area as well. The same cold holding display case for the sushi was being used. As a reminder, please contact this department prior to making any remodeling at the facility for any future changes.

The hand wash stations were all observed to be fully stocked.

All cold holding temperatures were observed to be at or below 41°F.

The white rice being used for sushi was observed to have time stamps as time is used as a form of control for these foods.

The foods in the cold holding units were observed to be fully covered.

The restrooms were observed to be fully stocked with hot water, soap, and paper towels.

NOTE: This report must be made available to the public on request



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<b>OWNER NAME:</b> SUNNY LAW	<b>CERTIFIED FOOD MANAGER:</b> SUNNY LAW	<b>EXP DATE:</b> 12/17/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Abel Simon - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed live and dead roaches in the kitchen area and the dining area.

General Comments:

Today's inspection was conducted due a complaint received to our department alleging that there were cockroaches found in the dining area, the register, and the brooms. The facility was inspected for this issue and live roaches were found in the kitchen area as well as the dining area. The following was observed:

There were also one live cockroach observed on the wall of the dining area and the kitchen area. There were cockroaches noted in the kitchen floor area. The pest control company (O'Conner Pest Control) was contacted at the time of the inspection and company representative David Johnson stated they would perform service at this facility as soon as possible.

Observed 4 residential pesticide products in the kitchen area. As stated in Section 114254, only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

A re-inspection will be performed on or after September 16, 2016 at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection. Thank you.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [X] No: [ ] Reinspection Date (on or after): 9/16/2016 [ ] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Abel Simon - REHS

Agency Representative

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<b>FACILITY NAME:</b> SUSHI TABLE	<b>BUSINESS PHONE:</b> (559) 925-1698	<b>RECORD ID#:</b> PR0009175	<b>DATE:</b> July 08, 2016
<b>FACILITY SITE ADDRESS:</b> 155 W HANFORD-ARMONA RD STE B	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SUNNY LAW	<b>CERTIFIED FOOD MANAGER:</b> SUNNY LAW	<b>EXP DATE:</b> 12/17/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Observed four dead crickets in the hallway of the restroom and one in the dining area. No receipts of certified pest control were available on site. Food operators stated that the owner keeps copies of service. Please make sure to keep copies of the invoice on site.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The cold holding unit with raw fish in the sushi prep table were noted to be at 45°F. Food handler added ice to this unit. Please use a thermometer to monitor and make sure temperatures of foods in this unit are kept at or below 41°F. Additionally, the raw fish foods in this unit were placed on top of a white ceramic plate. As a suggestion, consider using shallow metal containers that have the capability to be submerged in the ice. The current set up does not allow for the foods which are on top to be cooled completely. This unit was measured at the end of the inspection and the temperatures inside this unit were noted to be at 41°F.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The inside of the ice maker was observed to have a grime build-up inside the lip of the unit. Please remove all the ice and thoroughly wipe down this machine.

**General Comments:**

Hand wash stations were noted to be fully stocked with hot water, soap, and paper towels.

Apart from the above noted violation, the walk-in refrigerator and refrigeration unit in the kitchen area were noted to holding temperatures below 41°F.

The temperature of the hot holding foods was noted to be above 135°F.

All items in the dry storage area were observed to be above the floor six inches.

Sanitizer in the dish washing machine was noted to be at 100 PPM Chlorine.

The restrooms were observed to be fully stocked.

Thank you.

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