

Food Establishment Inspection Report

Score: 90.5

Establishment Name: UMI JAPANESE STEAKHOUSE AND SUSHI

Establishment ID: 3034012455

Location Address: 1280 CREEKSHIRE WAY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: UMI JAPANESE STEAKHOUSE, INC.

Telephone: (336) 999-7227

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/20/2021 Status Code: A

Time In: 11:41 AM Time Out: 4:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN				
Procedures for responding to vomiting & diarrheal events		1	0.5		<input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN				
Proper eating, tasting, drinking or tobacco use		1	0		
7	<input checked="" type="checkbox"/> IN				
No discharge from eyes, nose, and mouth		1	0.5		
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN				
Handwashing sinks supplied & accessible		2			<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> IN				
Food obtained from approved source		2			<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/> IN				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3			<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3			<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	0		<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN				
Food properly labeled: original container		2	1		<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5		<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0		
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	0.5		<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN				
Plumbing installed; proper backflow devices		2	1		<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0		<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0.5		<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0		
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

UMI JAPANESE STEAKHOUSE AND SUSHI

Establishment Name: LOUNGE
 Location Address: 1280 CREEKSHIRE WAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: UMI JAPANESE STEAKHOUSE, INC.
 Telephone: (336) 999-7227

Establishment ID: 3034012455
 Inspection Re-Inspection Date: 10/20/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: teamuminc@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	final cook	179.0						
Salmon	final cook	187.0						
Shrimp	final cook	151.0						
Vegetable	cooked to	165.0						
Rice	cooked to	155.0						
Beef Broth Soup	hot holding	183.0						
Miso Soup	hot holding	174.0						
Steamed Broccoli	make-unit	41.0						
Shrimp	make-unit	40.0						
Soft Shell Crab	make-unit	40.0						
Spring Mix	walk-in cooler	40.0						
Noodles	walk-in cooler	41.0						
Tuna	protein make-unit	38.0						
Tofu	protein make-unit	32.0						
Crab Salad	sushi station	41.0						
Peppered Tuna	sushi station	41.0						
Hot Water	dish machine	165.0						
Hot Water	3-compartment sink	122.0						
Quat Sani	3-compartment sink	200.0						

Person in Charge (Print & Sign): Xiaobin First Last
Chen

Regulatory Authority (Print & Sign): Victoria First Last
Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

● Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: UMI JAPANESE STEAKHOUSE AND SUSHI LOUNGE **Establishment ID:** 3034012455

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 of the food code.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF: There was no vomiting and diarrheal clean up kit or procedure in the establishment. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Education was given involving the procedures and how the procedures should be implemented. An information packet was given.
- 6 2-401.11 Eating, Drinking, or Using Tobacco-C: An employee was observed eating in the grill unit and the make-unit. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance-PF: The PIC was observed pouring ice into the handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI: Education was given an the handwashing sink was cleaned.
- 11 3-201.11 Compliance with Food Law-P: Per conversation with PIC employee cut limbs from a tree outside of the building that is not edible and used it to plate as garnish for sushi bar. CDI: After education, items were discarded.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area: 8 plates, 3 pans, 2 slicers, 2 bowls. Food-contact surfaces shall be clean to sight and touch. CDI: All items were taken to warewashing area to be cleaned.
- 20 3-501.14 Cooling-REPEAT-PF: A container of broccoli cooked and cooled the previous night measured at 43 F. Cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F or less. CDI: PIC discarded item after education.
- 33 3-501.15 Cooling Methods-REPEAT-PF: A container of broccoli cooked and cooled the previous night measured at 43 F. Cooling shall be accomplished by: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitates heat transfer, adding ice as an ingredient or other effective methods. CDI: PIC discarded items.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C: Several containers of condiments and spices unlabeled throughout the establishment. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of food.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: Several stacks of dishes were stacked and stored wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C: Protein shelves rusting in the walk-in cooler/replace broken make-unit/rice maker rusting. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace wearing cutting boards throughout establishment. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: fan covers, ceilings in the walk-in cooler, shelves in walk-in cooler, inside reach-in cooler, shelves of prep tables, over head shelving. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair-C: Tighten faucet at drink station handwashing sink/leak at sushi station handwashing sink. Plumbing fixtures shall be maintained in good repair.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair-REPEAT-C: Replace rusting recyclable. Storage areas, enclosures and receptacles for refuse, recyclables, and returnables shall be maintained shall be maintained in good repair.//5-502.11 Frequency - Removal: Flies and harsh odors coming from refuse and recyclable area. PIC stated the recyclable and not removed for two weeks. refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Recaulk around toilets in the employees restroom/recalk around sinks in warewashing area/plaster hole in dry storage room. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning needed on walls throughout the kitchen area and on floors under equipment. Physical facilities shall be clean as often as necessary to keep them clean.
- 56 6-305.11 Designation - Dressing Areas and Lockers-C: Employees food stored over for sale food and items in the walk-in cooler and dry storage areas/employee phone and keys stored on overhead shelf above make-unit/employee vitamins stored on prep table/a pan of employee items stored on prep table. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions