



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 2/16/10
 Page 1 of 2

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Kenzo Sushi Permit Holder: _____
 Address: 1655 Colusa Ave City: Yuba City Zip: 95993 Phone: _____
 Computer #: 1769

- Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS			
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN
1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: _____ Exp. Date: _____			
EMPLOYEE HEALTH & HYGIENIC PRACTICES			
2. Communicable disease; reporting, restrictions & exclusions			
3. No discharge from eyes, nose, or mouth; no open wounds			
4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS			
5. Hands clean and properly washed; gloves used properly			
6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS			
7. Proper hot and cold holding temperatures			
8. Time as a public health control; procedures & records			
9. Proper cooling methods			
10. Proper cooking time & temperatures			
11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION			
12. Returned and reservice of food			
13. Food in good condition: safe and unadulterated			
14a. Food contact surfaces: clean and sanitized			
14b. Proper warewashing and sanitizing procedures			
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other			
Sanitizer Concentration (ppm): _____			
FOOD FROM APPROVED SOURCES			
15. Food obtained from approved source			
16. Compliance with shellstock tags, condition, display			
17. Compliance with Gulf oyster regulations			
CONFORMANCE WITH APPROVED PROCEDURES			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY			
19. Raw, undercooked, and confectionary containing alcohol foods			
HIGHLY SUSCEPTIBLE POPULATIONS			
20. Licensed health care facilities/public & private schools; prohibited foods not offered			
WATER/HOT WATER			
21. Hot and cold water available			
Ware Sink Temp _____ °F Hand Sink Temp _____ °F			
LIQUID WASTE DISPOSAL			
22. Sewage and wastewater properly disposed			
VERMIN			
23. No rodents, insects, birds, or animals			

APPROVED RETAIL PRACTICES	
SUPERVISION	MIN
24. Person in charge present and performs duties	
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	
27. Food separated and protected	
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	
31. Consumer self-service	
32. Food properly labeled & honestly presented	
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	
35. Equipment/Utensils approved; installed; clean; good repair, capacity	
36. Equipment, utensils and linens: storage and use	
37. Vending machines	
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): _____	
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44a. Premises kept free of debris and unnecessary equipment	
44b. Appropriate use of equipment	
44c. Janitorial area, provided maintained, and kept clean	
44d. Employee personal items stored in approved location	
44e. Facility is equipped to prevent vermin entrance/harborage	
PERMANENT FOOD FACILITIES	
45. Floor walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/living or sleeping quarters	
SIGNS/REQUIREMENTS	
47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	
52. Other	
NON-PERMANENT FOOD FACILITIES	
53. Mobile Food Facilities	
54. Temporary Food Facilities	

Owner/Operator: [Signature]

Title: _____

REHS: [Signature]



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ITEM LOCATION	TEMP	ITEM LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

Find attached CalCode regulations for oysters and other shellfish. Note that the requirements for shucked shellfish are much less than shellfish in shell. Buying shucked oysters either from fish distributor or other source are OK as long the container is labelled according to section 114039. If purchasing shelled oysters the containers must have tags as described and the tags must be kept for 90 days as required in 114039.1

Owner/Operator: [Signature] Title: _____

REHS: [Signature]

requirements as specified in Section 113996.

114037. Receiving temperatures

- (a) Except as specified in subdivision (b), refrigerated, POTENTIALLY HAZARDOUS FOOD may be at a temperature of 45°F or below when received, if the POTENTIALLY HAZARDOUS FOOD is cooled within four hours of receipt to a temperature at or below 41°F.
- (b) If a temperature other than 41°F for a POTENTIALLY HAZARDOUS FOOD is specified in LAW governing its distribution, the FOOD may be received at the specified temperature and cooled as specified in subdivisions (d) and (e) of Section 114002.
- (c) Live MOLLUSCAN SHELLFISH shall not be accepted unless received at an internal temperature of 45°F or below, or, if received on the date of harvest, at a temperature above 45°F.
- (d) POTENTIALLY HAZARDOUS FOOD that is received hot shall be at a temperature of 135°F or above.
- (e) A FOOD that is labeled FROZEN and shipped FROZEN by a FOOD processing plant shall be received FROZEN and accepted only if there are not visible signs of thawing or refreezing.
- (f) Upon receipt, POTENTIALLY HAZARDOUS FOOD shall be free of evidence of previous temperature abuse.

114039. Shucked shellfish, packaging and identification

- (a) Raw SHUCKED SHELLFISH shall be obtained in nonreturnable packages that bear a legible label that identifies the name, address, and certification number of the shucker-packer or repacker of the MOLLUSCAN SHELLFISH, and a "sell by" date or a "best if used by" date for packages with a capacity of less than one-half gallon, or the date shucked for packages with a capacity of one-half gallon or more.
- (b) A package of raw SHUCKED SHELLFISH that does not bear a label or that bears a label that does not contain all the information required by subdivision (a) shall be subject to IMPOUND pursuant to Section 114393.

114039.1. Shellstock identification

- (a) SHELLSTOCK shall be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester or each dealer that depurates, ships, or reships the SHELLSTOCK. Except as specified by subdivision (c), on the harvesters or dealer's tag or label, the following information shall be listed in the following order:
 - (1) The harvesters or dealer's name and address.
 - (2) The harvester's certification number as assigned by the authority and the original SHELLSTOCK shipper's certification number.
 - (3) The date of harvesting.
 - (4) The most precise identification of the harvest location or

114039.1 (cont)

aquaculture site that is practicable based on the system of harvest area designations that is in use by the SHELLFISH CONTROL AUTHORITY and including the abbreviation of the name of the state or country in which the shellfish are harvested.

- (5) The type and quantity of shellfish.
 - (6) The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS."
 - (7) The dealer's tag or label shall also indicate the original shipper's certification number, including the abbreviation of the name of the state or country in which the shellfish are harvested.
- (b) A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information required under subdivision (a) shall be subject to IMPOUND pursuant to Section 114393.
 - (c) If the harvester's tag or label is designed to accommodate each dealer's identification, individual dealer tags or labels need not be provided.

114039.2. Shellstock, condition

When received by a FOOD FACILITY, SHELLSTOCK shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or SHELLSTOCK with badly broken shells shall be discarded.

114039.3. Molluscan shellfish, original container

- (a) Except as specified in subdivisions (b) and (c), MOLLUSCAN SHELLFISH shall not be removed from the container in which they are received other than immediately before sale or preparation for service.
- (b) SHELLSTOCK may be removed from the container in which they are received and displayed on drained ice or held in a display container. A quantity specified by a CONSUMER may be removed from the display or display container and provided to the CONSUMER if the source of the SHELLSTOCK on display is identified as specified under Section 114039.1 and recorded as specified under Section 114039.4 and the SHELLSTOCK are protected from contamination.
- (c) SHUCKED SHELLFISH may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a CONSUMER's request if the labeling information for the shellfish on display as specified under Section 114039 is retained and correlated to the date when, or dates during which, the shellfish are sold or served and the shellfish are protected from contamination.