FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE SAMURAI
BUSINESS PHONE: (559) 837-2562
RECORD ID#: PR0010560
DATE: August 27, 2019

FACILITY SITE ADDRESS: 215 N DOUTY ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION

OWNER NAME: ANTONIO DE JESUS CERDA
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: Liliana Stransky - 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: None Noted

General Comments:

Follow-up inspection conducted to verify that all the prior noted violations were corrected.

The condiments for the sushi bar are stored over an ice bath as was requested.

The sushi rice is kept refrigerated and only small portions are taken out when ready to prepare sushi rolls.

The dishwasher had 50ppm chlorine concentration at the final rinse cycle. Please raise the drain pipe and keep it above the rim of the floor sink at least 1/4 inch.

The walk-in unit was observed at 41F. The crab meat was noted at 37F. The thermostat was adjusted to 38F for the ambient temperature.

Food handler certificates are available for all employees as required.

Thank you for your cooperation in correcting all prior violations.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Liliana Stransky - REHS
Agency Representative

NOTE: This report must be made available to the public on request
# Food Safety Evaluation Report

<table>
<thead>
<tr>
<th>Facility Name:</th>
<th>Business Phone:</th>
<th>Record ID:</th>
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<tbody>
<tr>
<td>THE SAMURAI</td>
<td>(559) 837-2562</td>
<td>PR0010580</td>
<td>August 23, 2019</td>
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<th>City:</th>
<th>Zip Code:</th>
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<tbody>
<tr>
<td>215 N DOUTY ST</td>
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<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>Owner Name:</th>
<th>Certified Food Manager:</th>
<th>Exp Date:</th>
<th>Inspector:</th>
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<tr>
<td>ANTONIO DE JESUS CERDA</td>
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<td>Liliana Stransky - REHS</td>
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### Violation: Improper Cold Holding Temperature(S)

**Description/Corrective Action:** The condiments for the sushi rolls must be kept refrigerated, either over an ice bath or inside the refrigerator. That includes the cucumber and sprouts.

### Violation: Improper Hot Holding Temperature(S)

**Description/Corrective Action:** Sushi rice was observed at 102°F inside the rice cooker. Cool the rice after it’s cooked and keep it at 41°F or below or leave the rice cooker turned on and keep the rice at 135°F or higher. Do not leave the rice at ambient temperature. You can portion it out and keep it refrigerated, then remove only one portion for a limited time (2 hrs.) and then switch to a new batch.

### Violation: Improper Thawing Of Frozen Foods

**Description/Corrective Action:** Thaw fish used for sushi is served raw and can only be thawed inside the refrigerator or under cold running water and refrigerated at 41°F immediately after thawing. Raw fish was observed on the counter thawing at 43°F. The operator placed it inside the refrigerator.

### Violation: Foods & Equipment Not Protected From Contamination

**Description/Corrective Action:** The dishwasher was not dispensing sanitizer in the rinse cycle even though sanitizer was available. Have this unit inspected and in the meantime, manually sanitize dishes after rinsing them by adding 100ppm concentration of bleach and water solution to the 2 compartment sink as the final step.

### Violation: No Current Food Handler Card Certificates For Employees

**Description/Corrective Action:** Submit copies of food handler certificates for the sushi chefs and keep copies of their certificates on file. The employee currently preparing sushi is waiting for his certificate to arrive in the mail (email). Have this completed by Monday 8/26/19.

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**General Comments:**

A re-inspection will be conducted on or after Monday, August 26 to verify that all corrections to the noted violations were completed. Your anticipation in addressing these violations is appreciated. If you have any questions, please don't hesitate to contact our office at 559-584-1411.

Thank you for your attention.

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# FOOD SAFETY EVALUATION REPORT

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**RESULTS OF EVALUATION:**

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [x] Yes  [ ] No

Reinspection Date (on or after): 8/26/2019

**Received By:**

[Signature]

Liliana Stransky - REHS

Agency Representative

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