



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

FACILITY NAME: THE SAMURAI	BUSINESS PHONE: (559) 837-2562	RECORD ID#: PR0010560	DATE: August 27, 2019
FACILITY SITE ADDRESS: 215 N DOUITY 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:	INSPECTOR: 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: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:

SAMU!

Received By:

Liliana Stransky - REHS
 Agency Representative

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



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FACILITY NAME: THE SAMURAI	BUSINESS PHONE: (559) 837-2562	RECORD ID#: PR0010560	DATE: August 23, 2019
FACILITY SITE ADDRESS: 215 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANTONIO DE JESUS CERDA	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

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) [HSC 113996]

Description/Corrective Action: Sushi rice was observed at 102F inside the rice cooker. Cool the rice after its cooked and keep it at 41F or below or leave the rice cooker turned on and keep the rice at 135F 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 [HSC 114020]

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 41F immediately after thawing. Raw fish was observed on the counter thawing at 43F. The operator placed it inside the refrigerator.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113990, 114025-114027]

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.

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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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): 8/26/2019 <input type="checkbox"/> Potential Food Safety All Star:
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Saul Z. Villanueva
Received By:

Liliana Stransky - REHS
Agency Representative

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