

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: MT. FUJI JAPANESE RESTAURANT (ID: 750897)
Facility Name: MT. FUJI JAPANESE RESTAURANT
Facility Code: 01066-01 Facility Email: None
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
WEN-JUN REN ELMIRA RESTAURANT, INC
DBA - MT. FUJI JAPANESE RESTR. 830 COUNTY ROUTE 64
ELMIRA , NY 14903- Owner/Operator Email: wenjunren657@gmail.com

Inspection
Date: JUN 05, 2017 03:08 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 5
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.

Inspector Findings

Plastic container labelled hot chili sauce contained pink soap located on floor next to cook line. Employee voluntarily discarded bottle with pink soap. Discussed not using food containers as containers to store chemicals and discussed clearly labelling containers to prevent contamination of food items with chemicals. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

1. At ~2:40, observed 2 plastic wrap covered, large plastic bus pans containing ~6 lbs in one pan and ~10 lbs in the other at a depth no more than 4 inches deep, located next to door in walk-in cooler and with temperatures from 49F on the outside and 53F on the inside. Per employee, rice had been cooked and placed in walk-in cooler the previous day. Employee stated during interview that rice is cooked, separated into plastic bus pans, covered with plastic wrap, and placed in walk-in cooler overnight to cool. Rice had not met the approved cooling schedule by employee's cooling process. Employees voluntarily discarded bus pans of rice. Discussed cooling rice in bus pans with no lids and to separate rice into more bus pans to help meet the cooling schedule. CORRECTED 2. At ~2:45, observed a metal strainer covered in plastic wrap, inside a metal bowl, containing ~5 lbs of steamed broccoli at a depth no more than 4 inches deep, located in walk-in cooler with temperatures from 50F on the outside and 54F on the inside. Per employee, broccoli had been cooked and placed in walk-in cooler at ~12pm that day. Employee stated during interview that broccoli is steamed, covered with plastic wrap (improper method), and placed in walk-in cooler to cool. Employee voluntarily discarded broccoli. Discussed cooling broccoli with no lids in order to ensure the item meets the approved cooling schedule. CORRECTED

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 2:20pm, observed ~8 fish (8-10 oz each) in a bin, a half pound of steamed broccoli and scallions in another bin, covered in plastic wrap, unattended on kitchen prep table at temperatures of 66-69F. Per interview with employee, food was for employees' lunches and would be cooked at 2:30pm. Employee stated food had been out for just under 2 hours. Employee voluntarily cooked food in wok at 2:25pm. Discussed keeping all potentially hazardous food (PHF/TCS) at or below 45F when not being prepared. Discussed keeping food in refrigeration unit until time to cook lunch. Discussed that food meant for employees' lunches should be treated as food meant to be served to the public. CORRECTED

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

At ~2:10pm, observed ~1 pound of cooked rice in rice cooker at the sushi bar at temperature of 118F. Rice meant for sushi and held at the sushi bar is under hot hold waiver. Conditions for hot hold waiver not being met as rice container was not labelled with discard time. Employee voluntarily discarded rice. Discussed labelling container with discard time using card and placing on container. Facility lacking copy of waiver as required. Sanitarians provided copy of hot hold waiver to staff. CORRECTED

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Interior metal door frame of walk-in freezer in disrepair. Condensate build up observed around door frame.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Paper towels and soap lacking at hand washing sink in employee toilet room and soap dispenser at hand washing sink next to dish washer in disrepair. Employee replaced soap and paper towels in employee toilet room and fixed soap dispenser at hand sink next to dish washer during time of inspection. CORRECTED

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Large gaps, including large hole at top, observed around door to outside located at rear entrance of kitchen.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1. Floor tiles in disrepair observed in hallway in front of employee toilet room.
2. Ceiling tiles missing in kitchen area.

ITEM # 15B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

1. Lights in front prep area in room behind sushi bar unshielded.
2. Several lights within kitchen area flickering causing inadequate lighting.

Additional Information Collected During Inspection

Comments

Sanitarian to contact operator and discuss time table of correction (TTOC) for each violation in need of correction. Observed facility's accurate probe thermometer and discussed proper calibration. Discussed proper cooling method to allow for food to meet the approved cooling schedule of 120F to 70F in 2 hours and from 70F to 45F in an additional 4 hours. Observed adequate levels of chlorine (50ppm) sanitizer in facility's dish washer, verified using facility's test strips.

END of REPORT

[Submit# 290815] MT. FUJI JAPANESE RESTAURANT (ID 750897) Inspection#

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