

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
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

Field Visit
Date: JUL 06, 2017 03:25 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

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

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

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

J. Keough and Z. Cavaluzzi conducted food worker training with Cindy as per conditions of stipulation offer. Provided Cindy with informational packets in simple Chinese, which included information about keeping potentially hazardous foods out of the danger zone (45-140F) except during cooking, rapid cooling and rapid reheating, prevention of barehand contact with ready to eat foods, washing hands, not working while ill, prevention of cross-contamination of surfaces such as cutting boards, gloves, knives, washing, rinsing and sanitizing of wares, sanitizing sinks used for preparing or thawing of potentially hazardous, especially raw, foods. Discussed cooling requirements-all parts of potentially hazardous foods being cooled must be cooled from 120-70F within 2 hours and 70F to 45F or less within 4 more hours. Recommended cooling methods for steamed broccoli, including ice or ice & water bath, which Cindy reported facility is doing currently, and uncovered shallow pans with less than 2-3 inches of cooked rice placed directly in walk-in refrigerator immediately after cooking or hot-holding has been completed. Discussed requirements, including marking with a discard time not to exceed 4 hours after removal from cooking, for using waiver to use time as a public health control, which facility utilizes for sushi rice. Reviewed log book with times rice was removed from cooking and waiver began and discard times, which were less than 4 hours after rice was cooked. Suggested to Cindy that Chemung County Health Department be consulted with for any questions about food handling procedures. Offered to do training to more individuals in future and advised providing cooks with the informational packets and to explain all that had been discussed during the training to the food workers. Advised Cindy that a reinspection to verify correction of items observed in violation during inspection will be conducted in near future.

END of REPORT