

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

Re-Inspection  
Date: NOV 07, 2017 02:01 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Cindy Liu  
(email: fengyun87@live.com)

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

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

### 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 lacking at employee hand wash sink in employee bathroom. Employee placed new paper towel roll in toilet room during inspection.  
CORRECTED

### 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

Ceiling tiles missing in kitchen above walk-in freezer. Time table of correction set for 11/14/17.

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Additional Information Collected During Inspection

Comments

Violations corrected from previous inspection include 10B - interior metal door frame in disrepair, 14B - large gaps around door at rear entrance of kitchen, 15A - floor tiles in disrepair observed in hallway in front of employee toilet room, and 15B - lights in front prep area unshielded, several light flickering in kitchen inadequate lighting. Discussed requirements of hot holding waiver for sushi rice and marking 4 hour discard times as agreed upon by operator. Discussed cooling rice in shallow containers at depths no greater than 4 inches and uncovered to meet proper cooling schedule of 120F to 70F in 2 hours and 70F to 45 F in an additional 4 hours.

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END of REPORT

[Submit# 339528] MT. FUJI JAPANESE RESTAURANT (ID 750897) Inspection# 1002215999