

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

Inspection
Date: FEB 28, 2018 02:34 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Cindy Liu
(email: fengyun87@live.com)

Summary
Number of public health hazards found: 1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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 ~2:30pm, observed 2 cups of garlic in oil mixture in small stainless steel bowl with a temperature of 63F located on prep table between flat top grill and wok. Employee stated garlic and oil mixture had been portioned into bowl at beginning of service, at 11:30am. Per interview with staff, typically, garlic is minced and mixed with oil and placed in food grade buckets to be cold held in walk-in cooler. Observed food grade bucket of minced garlic and bucket of oil and minced garlic mixture in walk-in cooler during inspection with temperatures of 41F. Garlic and oil mixture is portioned from bucket into bowl continuously throughout the day as needed. Garlic in oil is a time/temperature controlled for safety food and is to be cold hold at 45 F or less, due to oil creating an anaerobic environment in which the garlic is held. Recommended cold holding small stainless steel bowl in cold holding unit across from flat top grill, and pulling it out whenever garlic-oil mixture is needed, then putting back into refrigeration. Manager voluntarily discarded oil-garlic mixture in small stainless steel bowl that was observed at 63F. CORRECTED.

Additional Information Collected During Inspection

Comments

Raw salmon in sushi make cold holding unit had a temperature of 41 F. Raw chicken in cold holding unit across from flat-top grill had a temperature of 42 F. Rice in rice cook unit had a temperature of 170 F. Observed raw beef on bottom shelf in walk-in cooler had a temperature of 40 F. Observed facility correctly following hot holding waiver for sushi rice.

END of REPORT