**Demonstration of Knowledge**

1. Demonstration of knowledge; food safety certification
2. Communicable disease; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use

**Employee Health & Hygiene Practices**

5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

**Preventing Contamination by Hands**

7. Proper hot and cold holding temperatures

**Time and Temperature**

8. Time as a public health control; procedures & records
9. Proper cooling methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding

**Protection from Contamination**

12. Returned and reserve food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

**Food from Approved Sources**

15. Food obtained from approved source
16. Compliance with shelf stock tags, condition, displayed
17. Compliance with Gulf Oyster Regulations

**Conformance with Approved Procedures**

18. Compliance with variance, specialized process, & HACCP Plan

**Consumer Advisory**

19. Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

20. Licensed health care facilities/public & private schools; prohibited foods not offered

**Water/Hot Water**

21. Hot and cold water available

**Violation Description:**

Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114343(a))

**Violation Comments:**

*food temperatures ranging from 40-50 degrees F in primary walk in refrigerators, front line refrigerators; accordingly adjust refrigerators such that the food internal temperature is at 41 degrees F or less, if food is stored in boxes or less cold conducting containers and the walk in refrigerator is being used to cool large batches of hot food that tend to warm the then refig the ambient temperatures should be in the low 20's to high teen degrees Fahrenheit to reach a food internal temperature of 41 degrees F or less

*various foods being held in prep top refrigerators in double containers due to missing dividers, thereby affecting food internal temperature; discontinue storing foods in double containers, install dividers

**Official Inspection Report**

Berkeley, CA 94704
Environmental Health
City of Berkeley Division of Environmental Health

<table>
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<tr>
<th>Number of Major Violations</th>
<th>Date</th>
<th>Number of Non-Major Violations</th>
<th>Time In</th>
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**License/Permit #**

<table>
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<tr>
<th>Permit Holder</th>
<th>Purpose of Inspection</th>
<th>Est. Type</th>
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</thead>
</table>

**COMPLIANCE WITH APPROVED PROCEDURES**

10. Proper cooking methods

**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

20. Licensed health care facilities/public & private schools; prohibited foods not offered

**WATER/HEAT WATER**

21. Hot and cold water available

**LIQUID WASTE**

22. Sewage and wastewater properly disposed

**Purpose of Inspection**

- ROUTINE INSPECTION

**Compliance with Gulf Oyster Regulations**

17

**Proper cooling methods**

9

**Proper cooking time & temperatures**

10

**Proper reheating procedures for hot holding**

11

**Proper eating, tasting, drinking or tobacco use**

4

**Hands clean and properly washed; gloves used properly**

5

**Adequate handwashing facilities supplied & accessible**

6

**Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114343(a))**

**Violation Comments:**

"no hot water of 120 degrees F at hot water supply lines of food prep sinks or dish wash sink; provide a minimum temperature of 120 degree F or hotter water to hot water supply lines; dishes being washed at high temperature dishwasher in which temperature is at 120 degrees F only"
23. No rodents, insects, birds, or animals  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

24. Person in charge present and performs duties  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

25. Personal cleanliness and hair restraints  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food maintained frozen  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

27. Food separated and protected  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Violation Comments:

*employee eyeglasses and case stored on top of prep table while prepping sushi;

-----discontinue storing personal items on food prep surfaces to prevent contamination

28. Fruits and vegetables washed as required  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

29. Toxic substances properly identified, stored, used  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

Violation Comments:

*sanitizer bucket on prep table at sushi bar/prep table while fish being portioned; discontinue storing sanitizer buckets on active prep areas/surfaces while prepping foods to prevent contamination or adulteration

FOOD STORAGE/DISPLAY/SERVICE

30. Food properly stored; food storage containers identified  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Violation Comments:

*food in boxes stored directly on floor in walk in freezer;

-----store all food 6 inches above ground to prevent contamination

31. Consumer self service  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Comments: 

*employee bag stored on shelves under prep table in rear kitchen on front cook's line;

---discontinue storing employee personal items with food and or food items to prevent contamination

32. Food properly labeled & honestly presented  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

EQUIPMENT/UTENSILS/LINENS

33. Nonfood-contact surfaces clean and in good repair  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

34. Warewashing facilities: Adequate, maintained, properly use, test strips available  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

35. Equipment/Utensils - approved; installed; clean; good repair, capacity  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114169, 114177, 114180, 114182)

Violation Comments: 

*refrigerators on front line with ambient temperatures of 45-40 degrees F, including dessert refirgs;

*refrigerators on front line with significant ice build up on rear condensors;

-------eliminate ice in refrigerators to increase air flow and monitor ambient temperatures such that the ambient temperatures are at 29 degrees F or less to ensure that food internal temperatures reach 41 degrees F or less at all times

*make shift box with towels and wiping rags being held inside prep refrig at sushi bar; use refrigerator according to manufacturers specifications to ensure proper air flow and coldness, discontinue using box and storing towels

36. Equipment, utensils and linens: Properly storage and use  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

37. Vending machines  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

38. Adequate ventilation and lighting; designated areas, use  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

39. Thermometers provided and accurate  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°vtd° shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Violation Comments: 

*no thermometers in refrigerators on front line and waiter's station; provide thermometers to monitor refrigerator temperatures

40. Wiping cloths: properly used and stored  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))

Violation Comments: 

*wiping rags being used to line the bottom of food containers of veggies on front line; discontinue using wiping rags to line food bins and or cover foods

PHYSICAL FACILITIES

41. Personal cleanliness and hair restraints  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: Discontinue using wiping rags to line food bins and or

personal refrigerator on front line; discontinue using wiping rags to line food bins and or

covered containers

42. Food properly stored; food storage containers identified  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

Violation Comments: 

*employee eyeglasses and case stored on top of prep table while prepping sushi;

-----discontinue storing personal items on food prep surfaces to prevent contamination

43. Fruits and vegetables washed as required  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

44. Toxic substances properly identified, stored, used  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)

Violation Comments: 

*sanitizer bucket on prep table at sushi bar/prep table while fish being portioned; discontinue storing sanitizer buckets on active prep areas/surfaces while prepping foods to prevent contamination or adulteration

45. Food properly labeled & honestly presented  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

EQUIPMENT/UTENSILS/LINENS

46. Nonfood-contact surfaces clean and in good repair  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

47. Warewashing facilities: Adequate, maintained, properly use, test strips available  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

48. Equipment/Utensils - approved; installed; clean; good repair, capacity  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114169, 114177, 114180, 114182)

Violation Comments: 

*refrigerators on front line with ambient temperatures of 45-40 degrees F, including dessert refirgs;

*refrigerators on front line with significant ice build up on rear condensors;

-------eliminate ice in refrigerators to increase air flow and monitor ambient temperatures such that the ambient temperatures are at 29 degrees F or less to ensure that food internal temperatures reach 41 degrees F or less at all times

*make shift box with towels and wiping rags being held inside prep refrig at sushi bar; use refrigerator according to manufacturers specifications to ensure proper air flow and coldness, discontinue using box and storing towels

49. Equipment, utensils and linens: Properly storage and use  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

50. Vending machines  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

51. Adequate ventilation and lighting; designated areas, use  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA

52. Thermometers provided and accurate  □ COS □ IN □ OUT □ MAJ □ NA □ NO □ TSA
PHYSICAL FACILITIES 

Plumbing: Plumbing in good repair, proper backflow devices

Violation Description:
The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes.

(114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114193, 114193.1, 114199, 114201, 114269)

Violation Comments:
*sink leaking at waste water line of sink in rear kitchen on cooks line;
*sink leaking at rinse sink on waste water line that is connected to dishwasher in dish room;
----------repair waste water lines and maintain in a good condition

Garbage and refuse properly disposed; facilities maintained

Violation Description:
All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Violation Comments:
*dumpsters left open, trash, debris, recyclable materials, and broken glass in refuse area and area leading to it; clean and sanitize refuse area, keep dumpsters closed at all times unless they are being filled

Toilet facilities: properly constructed, supplied, cleaned

Violation Description:
Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Violation Comments:
towel dispenser in women's rest room non-functional; repair towel dispenser

Premises; personal/cleaning items; vermin-proofing

PERMANENT FOOD FACILITIES

Floors, walls and ceilings: properly built, maintained in good repair and clean

No unapproved private homes / living or sleeping quarters

SIGNS/POSTING REQUIREMENTS

Plan Review required for new or remodel construction

Permits Available

Impoundment of unsanitary equipment or food

Permit Suspension

TEMPERATURE OBSERVATIONS

No Temperature Observations

Overall Inspection Comments:
***routine inspection done along with food borne illness investigation in which 1 person had stomach cramps allegedly after eating shrimp starter, fish stew, garlic bread, creme brule and california sushi roll---- Chef said there are over 90+ orders of dishes with shrimp served daily and approximately 30+ orders serving fish like in the fish stew daily, the cal sushi roll is made of crab meat from a can, the other items are served almost consistently with all orders/service; there are a number of violations that would indicate an FBI but due to the volume that goes out it is not apparent that the FBI confirmed at this facility

Person in Charge (Signature) Date: 10/02/2023

Inspector (Signature)