



EMAIL

NAME OF ESTABLISHMENT: Tokyo Stop Teriyaki & Sushi ADDRESS OR LOCATION: 477 Cascade Mall Dr CITY: Burlington

MEALS SERVED: B L D C O PURPOSE OF INSPECTION: Routine Preoperational Reinspection Illness Investigation Temporary Complaint Other: small ESTABLISHMENT TYPE: small RISK CATEGORY: 3

DATE: 1/24/18 TIME IN: 3:30P ELAPSED TIME: 5 TOTAL POINTS: 5 RED POINTS: 0 REPEAT RED: 0 PHONE:

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

#	Compliance Status	Description	CDI	R	PTS	#	Compliance Status	Description	CDI	R	PTS
Demonstration of Knowledge											
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>	5	16	IN	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	25
2	IN	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	<input type="checkbox"/>	<input type="checkbox"/>	25 (5)
Employee Health											
3	IN	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	25	18	IN	Proper cooking time and temperature; proper use of noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	25
Preventing Contamination by Hands											
4	IN	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	25	19	IN	No room temperature storage; proper use of time as a control	<input type="checkbox"/>	<input type="checkbox"/>	25
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	25	20	IN	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	15
6	IN	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10	21	IN	Proper cold holding temperatures (5 pts if 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	10 (5)
Approved Source, Wholesome, Not Adulterated											
7	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15	22	IN	Accurate thermometer provided and used to evaluate temperature of PHFs	<input type="checkbox"/>	<input type="checkbox"/>	5
8	IN	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	10	Consumer Advisory					
9	IN	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	10	23	IN	Proper Consumer Advisory posted for raw or undercooked foods <u>meat</u>	<input type="checkbox"/>	<input type="checkbox"/>	5
10	IN	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	10	Highly Susceptible Populations					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	10	24	IN	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	10
12	IN	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	5	Chemical					
Protection from Cross Contamination											
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	<input type="checkbox"/>	<input type="checkbox"/>	15	25	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	10
14	IN	Raw meats below or away from ready-to-eat food; species separated	<input type="checkbox"/>	<input type="checkbox"/>	5	Conformance with Approved Procedures					
15	IN	Proper handling of pooled eggs	<input type="checkbox"/>	<input type="checkbox"/>	5	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	10
BLUE LOW RISK FACTORS											
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.											
Food Temperature Control											
28		Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5	Utensils and Equipment					
29		Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5	40		Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5
30		Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3	41		Warewashing facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	5
Food Identification											
31		Food properly labeled	<input type="checkbox"/>	<input type="checkbox"/>	5	42		Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
Protection from Contamination											
32		Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5	43		Nonfood-contact surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	3
33		Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5	Physical Facilities					
34		Wiping cloths properly used, stored; proper sanitizer	<input type="checkbox"/>	<input type="checkbox"/>	5	44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	5
35		Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3	45		Sewage, wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	5
36		Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3	46		Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	3
Proper Use of Utensils											
37		In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3	47		Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	3
38		Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3	48		Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>	2
39		Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3	49		Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	2
						50		Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>	2

Red Points 0

Blue Points 5

Use the following blank lines to write comments.

Person In Charge (Signature) Tobias Perez Gomez

Person In Charge (Print Name) Tobias Perez Gomez Date 1/24/18

Regulatory Authority (Signature) Jeanne Long

Regulatory Authority (Print Name) Jeanne Long

Follow-up Needed? Yes No

Food Establishment Inspection Report

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EMAIL

NAME OF ESTABLISHMENT <i>Tokyo Stop Teriyaki & Sushi</i>		ADDRESS OR LOCATION <i>477 Cascade Mall Dr</i>		CITY <i>Burien</i>	
MEALS SERVED B L D C O	PURPOSE OF INSPECTION <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Other:	<input type="checkbox"/> Preoperational	<input type="checkbox"/> Reinspection	ESTABLISHMENT TYPE <i>small</i>	RISK CATEGORY <i>3</i>
DATE <i>1/24/18</i>	TIME IN <i>3:30 p</i>	ELAPSED TIME	TOTAL POINTS <i>5</i>	RED POINTS <i>0</i>	REPEAT RED
					PHONE

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
<i>under counter refrigerator</i>	<i>reach in refrigerators</i>	<i>44°</i>	<i>CDI - Adjusted</i>		
		<i>< 41°</i>			
<i>rice</i>	<i>rice cooker</i>	<i>150°+</i>			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
<i>33</i>	<i>Rice grain is stored in a garbage can with out a lid. - store in a food grade container with a lid to prevent foreign objects from falling into rice container</i>	<i>5</i>

Comments

Person In Charge (Signature) <i>Tobias Perez Gomez</i>	Person In Charge (Print Name) <i>Tobias Perez Gomez</i>	Date <i>1/24/18</i>
Regulatory Authority (Signature) <i>Janne Vies</i>	Regulatory Authority (Print Name) <i>Janne Vies</i>	Follow-up Needed? Yes <input type="radio"/> No <input checked="" type="radio"/>