



Establishment: Hokkaido Ramen & Sushi	Permit #: 000652-06-2022	Date: 6/29/23
Address: 4300 A W Waco Dr	City: WACO	Zip Code: 76710

TEMPERATURE OBSERVATIONS	
Item/Location/Food Temperature °F	
RIC-Shredded cabbage 39°F	Counter-top-Cooked tempura crab-88°F
HH Line-Cooked Pork 130°F	Imitation crab-53°F
RIC Line-Tofu 53°F	Sliced avocado-61°F
Cooked beef 51°F	RIC Sushi-Raw salmon 41°F
Cooked chicken 61°F	RIC Line-Cooked peeled hard boiled egg 60°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
2	The following TCS foods were stored above 41°F for for less than 4 hours inside the reach-in cooler at the line: Tofu 53°F, cooked beef 51°F, cooked peeled hard boiled egg 60°F, and cooked chicken 61°F. Employee placed containers inside the reach-in cooler (lower half).
2	The following TCS foods were stored above 41°F for less than 4 hours on the countertop at the sushi line: Imitation crab 53°F and sliced avocado 61°F.
3	The following TCS foods were stored below 135°F for less than 4 hours: Cooked tempura crab 88°F on the countertop at the sushi line and cooked pork 130°F at the hot hold line.
9	Raw shell eggs stored directly above ready to eat foods such as containers of sauce at the line reach-in cooler. COS- Employee moved eggs to lowest shelf.
9	Package of Sukiyaki Beef in direct contact with cooked pork at the line hot hold.
9	Raw shrimp stored behind RTE corn at the cook's line reach-in cooler instead of in front of RTE items.
9	Raw spicy tuna stored above cooked pork in the walk-in cooler.

Received by: (signature) <i>[Signature]</i>	Print: Rexanne Ramirez	Title: Manager
Inspected by: <i>[Signature]</i>	Print: Dori Medina / Tullis	



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TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
10	No detectable sanitizer in the dishwashing machine after several cycles. No sanitizer buckets prepared and utilized throughout facility.
10	Old food debris on utensils and equipment stored clean.
10	Black substance on ice chute of beverage machine and at the ice machine doors and chute.
**	Due to lack of sanitizer, everything needs to be properly washed, rinsed and sanitized.
14	Employee changing tasks such as scratching face and food prep without proper handwashing. Employee placed single-use gloves on hands without proper handwashing.
15	Employee at line handled cooked tempura crab with bare hands and employee handling cooked hard boiled eggs with bare hands. No bare hand policy is approved for facility.
18	Unlabeled green buckets in the lobby.
18	Unapproved flying insect killer at mop sink.
18	Bottle of DayQuil above slicer in prep area.
18	Squeeze bottle of unlabeled hand soap next to hand sink.
19	Provide approved air gap at the ice machine.

Received by: (signature) 	Print: <u>Dori Medina</u>	Title: <u>Manager</u>
Inspected by: 	Print: <u>Dori Medina</u>	<u>TWIS</u>



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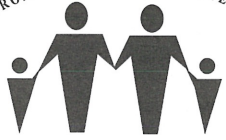
TEMPERATURE OBSERVATIONS

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.
21	Certified food manager not on duty at time of arrival. CFM is lacking knowledge of sanitization, sushi rice pH, thawing, etc.
22	Several employees lacking food handler certificates and employed over 30 days.
25	Facility unable to provide approved HACCP Plan for sushi rice. Employee's unable to produce required documentation to include sushi rice log sheets. Employee unaware how to properly test pH of sushi rice. At this time, your variance request to prepare sushi has been suspended. Prior to preparing sushi, you must submit a HACCP Plan & Variance for approval to include updated training plans
28	Prepared sauces, cooked pork, prepared tuna in walk-in cooler over 24 hours lacking use by dates.
29	Missing sanitizer test strips. <u>COS</u> -Provided.
31	Missing paper towels at sushi hand sink. <u>COS</u> -Provided.
31	Provide missing hot water (100°F) at the women's restroom handsinks.
32	Replace all torn gaskets, broken equipment, heavily stained equipment, and deteriorated ice machine door pannels.

Received by: (signature) <i>[Signature]</i>	Print: Rexanna Reuter	Title: Manager
Inspected by: <i>[Signature]</i>	Print: Dori Medina /TWI's	



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

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34	Eliminate flying insects throughout facility. Provide pest control invoice at time of reinspection.
35	Employees in the sushi bar and at the line lacking hair and beard restraints.
36	Soiled, damp wiping cloths on food prep counter at sushi bar and at line. Discontinue storing soiled wiping cloths in back pocket or hanging on apron.
36	Discontinue storing knives and rice on wiping cloths.
37	Remove unapproved cardboard lining shelves in sushi bar.
37	Remove heavily soiled curtain between the line and food prep area and curtain between back and front of house.
34	Remove unapproved fly strips from food prep areas.
37	Ensure all food is at least 6 inches off the ground. (Sprouts and vegetables on ground at line).
38	Fish thawing at room temperature in standing water at 3 comp. sink.
38	Raw fish in walk-in cooler was not removed from original vacuum sealed package prior to thawing.
39	Knife in standing water above prep table.
39	Utensils in clean storage not stored with handles upright
40	Single-use plastic containers stored upright instead of inverted. 40) Do not use single-use containers in bulk
Received by: (signature) <u>[Signature]</u>	Print: <u>Rexanne Reminger</u> Title: <u>Manager</u>
Inspected by: <u>Dori Medina / Mills</u>	Print: <u>Dori Medina / Mills</u>

