



Food Establishment Inspection Report

Date: <u>6/28/22</u>	Establishment Name: <u>Ichiban Japanese Steakhouse</u>	Permit #: <u>000479</u>	TOTAL/SCORE
Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			35
Contact/Owner Name: <u>Ivan Seagovia / Shuang Lin</u>		* Number of Repeat Violations: <u>0</u>	
Physical Address: <u>2501 S. Jack Kuyper</u>		City: <u>Waco</u>	Zip Code: <u>76711</u>
		Phone: _____	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
		Date: <u>7/5/22</u>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3							✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓											Preventing Contamination by Hands	
	✓											14. Hands cleaned and properly washed/ Gloves used properly	
	✓						3					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y (R))	
	✓											Highly Susceptible Populations	
							✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3							Chemicals						
	✓											17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
							3					18. Toxic substances properly identified, stored and used	
3							Water/ Plumbing						
							✓					19. Water from approved source; Plumbing installed; proper backflow device	
							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
Safe Water, Record Keeping and Package Labeling												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
	✓						✓					30. Food Establishment Permit (Current & Valid)	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
2												31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓						2					33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided	

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓											42. Non-Food Contact surfaces clean	
	✓											43. Adequate ventilation and lighting; designated areas used	
	✓											44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils												45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: (signature)	Print: <u>Shuang Lin</u>	Title: <u>owner</u>
Inspected by: (signature)	Print: <u>Jeffrey Hunter/Twill</u>	Permit Expires: <u>6/2022</u> Mo / Yr
Notes: <u>See page 2+3 A reinspection fee in due is of \$85 is due in our office before July 5, 2022.</u>		



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: Ichiban Japanese Steakhouse	Permit #: 000 479	Date: 6/28/23
Address: 2501 S. Jack Kuttgen	City: Waco	Zip Code: 76711

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.

- 2 Cold TCS food on countertop about 41°F (Tofu + mushrooms @ 69.2°F)
~~Ice~~ The restaurant does not have time/temperature control plan in place. It is unknown how long temperature has been about 41°F.
- 10 Ice machine needs to be cleaned. Black mold like substance was found inside ~~at~~ on walls of machine.
- 9. ^{raw} Fish is being stored above vegetables.
- 9. Eggs are being stored above sauce and edamame.
- 2 Cooked crab is being stored at 56°F
- 39 Ice scoop is being stored on top of liquor bottles
- 39 Food containers are being stacked clean while they are still wet.
- 18 Chemical (Medicine) above prep area and sushi line
- 45 ~~38~~ Personal ^{items} comingled with restaurant food along ^{food} prep line and sushi area
- 37 Some seasonings were stored uncovered in ~~storage~~ ^{storage} area.
- 37 cardboard is lining shelves in dry storage.
- 37 Hanging fly strips in food prep area
- 25 Vacuum packed beef is walking with an ^{Approved} HACCP plan
- 33 Food debris was found on dishwasher drain board.
- 10 Dishes with food debris are being stored with clean dishes
- 41 Bulk containers with seasonings are not labeled
- 32 cutting board ~~is~~ cut^{up}; dishes are broken, knife tips are broken and

Received by: (signature)	Print: Shuang Lin	Title: owner
Inspected by:	Print: Jeffrey Hunter	TRESTA LLC



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

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

Establishment: <u>Ichiban Japanese Steakhouse</u>	Permit #: <u>000479</u>	Date: <u>6/28/22</u>
Address: <u>2501 S. Jack Kultima</u>	City: <u>Waco</u>	Zip Code: <u>76711</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
Raw shrimp / 41°F
Pecan carrots / 41°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.

- 11 Several cans of food in dry storage ^{are} dented or leaking.
- 34 Numerous insects found inside sushi prep bowl and clothes
- 41 Bulk containers are not labeled with their contents.
- 38 Fish has been thawed and still in its packaging material
- 7 cut pineapple and cauliflower have a mold like substance on the outside of it.
- 37 ~~38~~ ^{Uncovered} ~~prepared~~ meats in walk-in cooler are not labeled with a date.
- 9 Steaks are being stored in refrigerator on cloth napkins
- 18 Chemical spray bottles are not label with contents
- 10 Cooking utensils were not washed and sanitized properly before putting them back on shelf to be re-used.
- 15 ~~14~~ Employee was handling cut lemons for water glasses without gloves
- 25 Log book for ^{Rice} VPH is already filled out until the end of the month. Employees are unaware of how to check the pH of the sushi rice.
- 31 Paper towels are not available at handwash sink behind bar.

Received by: (signature)	Print: <u>Shuang Lin</u>	Title: <u>owner</u>
Inspected by:	Print: <u>Jeffrey Hunter</u>	<u>TRESA WILKES</u>