

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128		No. of Risk Factor/Intervention Violations 3	Date 7/28/21
Establishment Fujiyama		License/Permit # 678		No. of Repeat Risk Factor/Intervention Violations 1	Time In 10:50
Street Address 225 W Grant City Rd				Permit Holder	Time Out 12:30
City/State Carbondale		ZIP Code 62901		Purpose of Inspection Routine	
				Risk Category I	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<input checked="" type="radio"/> In <input type="radio"/> Out			15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A			16	<input type="radio"/> In <input checked="" type="radio"/> Out <input type="radio"/> N/A		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	<input checked="" type="radio"/> In <input type="radio"/> Out			17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	<input checked="" type="radio"/> In <input type="radio"/> Out			18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	<input checked="" type="radio"/> In <input type="radio"/> Out			19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O			23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Hands clean and properly washed				Proper date marking and disposition			
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			24	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	<input checked="" type="radio"/> In <input type="radio"/> Out			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> In <input type="radio"/> Out			26	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
13	<input checked="" type="radio"/> In <input type="radio"/> Out			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
14	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures			
GOOD RETAIL PRACTICES				29	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A		
				Compliance with variance/specialized process/HACCP			

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
31	Water and ice from approved source			In-use utensils: properly stored			
32	Variance obtained for specialized processing methods			44	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Food Temperature Control				Utensils, equipment & linens: properly stored, dried, & handled			
33	Proper cooling methods used; adequate equipment for temperature control			45	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
34	Plant food properly cooked for hot holding			Single-use/single-service articles: properly stored and used			
35	Approved thawing methods used			46	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
36	Thermometers provided & accurate			Gloves used properly			
Food Identification				Utensils, Equipment and Vending			
37	Food properly labeled; original container			47	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
Prevention of Food Contamination				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
38	Insects, rodents, and animals not present			48	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
39	Contamination prevented during food preparation, storage and display			Warewashing facilities: installed, maintained, & used; test strips			
40	Personal cleanliness			49	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
41	Wiping cloths: properly used and stored			Non-food contact surfaces clean			
42	Washing fruits and vegetables			Physical Facilities			
Employee Training				50	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
57	All food employees have food handler training			Hot and cold water available; adequate pressure			
58	Allergen training as required			51	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Plumbing installed; proper backflow devices			
				52	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Sewage and waste water properly disposed			
				53	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Toilet facilities: properly constructed, supplied, & cleaned			
				54	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Garbage & refuse properly disposed; facilities maintained			
				55	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Physical facilities installed, maintained, and clean			
				56	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O		
				Adequate ventilation and lighting; designated areas used			

Food Establishment Inspection Report

Establishment: Fujiyama Establishment #: 678
 Water Supply: Public Private Waste Water System: Public Private
 Sanitizer Type: Bleach PPM: 100/100 Heat: R/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walkin	39°F	Rice Cooker	147°F		
Meat 2-Door	39°F				
Melba Table	41°F				
Waitress Sliding	41°F				
Sushi Display	37°F				
Sushi Undercounter	39°F				
Bar 3-Drawer	41°F				
Bar 2-Door	40°F				
Bar Walkin	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
8	Provide proper hand washing + glove changing for cook's @ wok. Upon inspection cook grabbing raw shrimp w/ gloves + proceeding to handle utensils. Gloves must be changed on a routine basis!	7/30/21
8	Instruct employees on proper hand washing process. Upon inspection employee washing hands + drying them on apron + then adjusting hat + running hand through hair w/o washing hands again.	
16	Provide proper wash, rinse, + sanitizing process for all soiled dishes/utensils throughout facility. Cook's constantly "washing" items in utility sink. All items must be properly sanitized! This is a reoccurring issue!	
16	Clean tall "clean" utensils/knives @ Clean storage stop in rear prep. Upon inspection most utensils present w/ food debris	✓

CFPM Verification (name, expiration date, ID#):

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HACCP Topic: 8, 16, 21, 22, 23

Person in Charge (Signature) [Signature] Date 7/28/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 7/30/21

Food Establishment Inspection Report

Establishment: Fujiyama

Establishment #: 678

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
23	Provide accurate 7-day labeling for all cooked/cooled rice/noodles throughout facility	7/30/21
35	Refrain from thawing egg noodles @ room temp. Items must be thawed under refrigeration or part of a cooking process.	
39	Refrain from storing raw meat product (shrimp, beef, etc.) above ready to eat food in walk-in cooler. All raw store below or away from RTE.	
39	Refrain from storing pans of food in direct contact w/ other non-covered food in walk-in. There must be a barrier to contact.	
39	Refrain from storing any food product below dripping drain pan/line in walk-in freezer. Ice noted on boxes below. This must be repaired or no food storage in this area.	
43	Refrain from using bowls as scoops in any food product throughout kitchen. Scoop must have a handle to prevent potential contamination.	
47	Refrain from using cloth towels below food products in sushi area. Cloth is not an approved food contact surface!	
49	Clean handles on make table & wok area. Food buildup noted.	
55	Clean vent hood + filters + suppression lines @ cook's line dripping grease noted.	
55	Clean all treated ceiling tiles in kitchen. Excessive dust buildup noted.	
	<p>* Note - You must do training w/ kitchen staff on proper glove use, hand washing, + wash, rinse, + sanitize processes! Gloves are not meant to be kept on all day throughout every task!</p>	

Person in Charge (Signature)

Date

7/28/21

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

7/30/21