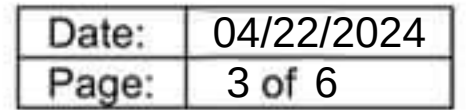




County of Sacramento - Environmental Management Department
11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513
<http://emd.saccounty.gov/EH>





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ESTABLISHMENT NAME: AJI SUSHI Permit Holder: AJI SUSHI LLC

Address: 5239 Elkhorn Blvd City Sacramento Zip Code 95842 Phone (916) 550-0333

FA FA0002754	PR PR0003022	Type of Inspection INSPECTION
Program Identifier		

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed 52F ambient temperature inside sushi cold top refrigerator. Repair/adjust cold top refrigerator to maintain 41F or below at all times. Correct in 24 hours.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed rice scoop stored in 58F stagnant water bucket. Provided education to store utensils below 41F (e.g. submerged in an ice bath), above 135F (e.g. inside a steam table insert) or in a sufficiently acidic solution (pH<4.6). Corrected on site.

Observed 1 box of single use cup on the floor next to glass door refrigerator, and 1 box of straw on the floor next to register. Store all single-use utensils at least 6 inches off the floor. Correct immediately.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

38. VENTILATION AND LIGHTING

Observations: Observed 2 nonfunctional lightbulbs on ceiling near above walk-in refrigerator. Correct/replace lightbulbs within 15 days.

Observed 2 missing light covers on ceiling above kitchen prep area. Cover all lightbulbs in kitchen prep area. Correct in 7 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be



County of Sacramento
Retail Food Facility
Official Inspection Report

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ESTABLISHMENT NAME: AJI SUSHI Permit Holder: AJI SUSHI LLC

Address: 5239 Elkhorn Blvd City Sacramento Zip Code 95842 Phone (916) 550-0333

FA FA0002754 Program Identifier	PR PR0003022	Type of Inspection INSPECTION
Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.		

OBSERVATIONS

Name on Food Safety Certificate Linfei Zhuang Expiration Date 05/07/2026

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat 120 °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 128 °F Hand Sink Temp 100 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Raw salmon / Sushi prep cooler / 41F
Rice / Rice Cooker / 150F
Rice / Rice Cooker / 4.0pH
Cooked Eel / Warmer temperatures / 159F
Imitation Crab / Glass door refrigerator / 40F

NOTES

Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.

Accepted by: _____

Name and Title: Sent Via Email / Marco - Manager

Specialist: M. Thao Phone: (916) 639-3414

Co-Inspector: _____