



County of Sacramento **Retail Food Facility**

04/22/2024 Date: Page: 1 of 6

Official Inspection Report

ESTABLISHMENT NAME: AJI SUSHI		Permit Holder: AJI SUSHI LLC		
Address: 5239 Elkhorn Blvd	C	ity 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.				

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

- 52F Cheese in cold top refrigerator. Per manager, cheese been in refrigerator over night

- 52F salmon, 52F raw tuna, 52F tempura shrimp, 52 imitation crab, 52F eel in cold top refrigerator (ambient temperature 52F). Per manager, salmon, raw tuna, tempura shrimp, eel, and imitation crab were prepped 1 hour prior to inspection and stored in cold top refrigerator.

Manager voluntarily discarded cheese and move all other potential hazardous food items into walk-in refrigerator. Corrected on site.

Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for

destruction.

1) Cheese

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: Trash Can

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

9.COOLING METHODS

Observations: MAJOR VIOLATION: Observed 47-48F tempura shrimp and sesame ball inside bottom kitchen cold top refrigerator. Per manager, tempura shrimp and sesame ball were cooked yesterday and cooled on prep counter before cooling inside cold top refrigerator. Provided education to use approved methods to cool foods from 135F to 70F within 2 hours, then from 70F to 41F or less within 4 hours. Manager voluntarily discarded tempura shrimp and sesame ball.





County of Sacramento

Date: 04/22/2024 Page: 2 of 6

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Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

1) Tempura Shrimp

2) Sesame ball

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: Trash Can

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

1c.FOOD HANDLER CARDS

Observations: Observed 1 expired California Food Handler cards. Renew within 30 days.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Observed employee beverage without lid/straw stored back kitchen prep counter. Provide a lid & straw and store below/away from any food or food prep areas. Correct immediately.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food,





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Date:	04/22/2024	
Page:	3 of 6	

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clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Observed following unapproved food storage:

- raw pork stored below raw fish inside walk-in freezer
- raw pork rib nesting on box of avocado inside walk-in refrigerator
- raw tuna stored above produce box inside walk-in refrigerator

Provided education to stored food items in freezer in following order from top to bottom shelves:

- -Ready to eat food items
- -Fish, eggs,
- -Cut whole raw beef/pork
- -Ground meats ex: hamburger, sausage
- -Raw Poultry ex: chicken
- Correct immediately.

Observed 3 tray of food items stored below ice buildup inside walk-in freezer. Store all food items away from ice buildup. Correct immediately.

Observed 3 uncovered ice cream bucket inside chest freezer. Correct immediately.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Observed 1 box of syrup on the floor in dry storage area. Store all food items at least 6inches off the floor. Correct immediately.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))





County of Sacramento **Retail Food Facility**

Date:	04/22/2024
Page:	4 of 6

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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 6inches 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





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Page:	5 of 6

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approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40.WIPING CLOTHS STORAGE AND USE

Observations: Observed 0ppm sanitizer residue on multiple wiping cloth on multiple prep counters. Store wiping cloth in sanitizer bucket when not in use. Correct immediately.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

44b.APPROPRIATE USE OF EQUIPMENT

Observations: Observed thawing and prepping food items in front hand sink (sushi prep area). Discontinue thawing and prepping food items in hand sink immediately.

Code Description: Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)



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OBSERVATIONS

Name on Food Safety Certificate	Linfei Zhuang	Expiration Date	05/07/2026
Warewash Chlorine (CI) <u>50</u> ppn Water/Hot Water Ware Sink Temp			DDBSAppm 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		The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all			
	GREEN - Pass	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.			
X	YELLOW - Conditional Pass; Reinspection required	assessed as admonzed by current bacramento county code, chapter 0.88.100.			
	RED- Closed; Suspension of permit to operate				
	Placard program not applicable at this time	Accepted by:			
AC	TIONS				
	Photographic documentation obtained	Name and Title: Sent Via Email / Marco - Manager			
	Compliance conference required	Cont via Email / Maroo Manager			
	Food / equipment impounded (50)	Specialist: M. Thao Phone: (916) 639-3414			
	Food safety education required; # of employees				
	Permit Suspension; facility closure required	Co-Inspector:			
	Cou				

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