



County of Sacramento

Retail Food Facility Official Inspection Report

| Date: | 03/26/2024 | | | |
|-------|------------|--|--|--|
| Page: | 1 of 2 | | | |

| ESTABLISHMENT NAME: FUKUMI SUSHI LLC Permit | | | ermit Holder: HAN WOOL SONG | | | |
|---|-----------------------------|-----------------------|-----------------------------|----------------|-----------------------|--|
| Address: 1735 Arden Way Ste 200 | | city Sacramento | Zip Code | 95815 | Phone (916) 846-5585 | |
| FA | PR | | Type of Inspection | | | |
| FA0001502 | PR152945 | | REINSPE | CTION | | |
| Program Identifier | | | | | | |
| Items listed on this report as violations do not meet a All violations must be corrected within specified time potential to cause foodborne illness. All major violations | eframe. Violations that are | classified as "Major" | " pose an immediate th | reat to public | c health and have the | |

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

27.FOOD PROTECTED FROM CONTAMINATION

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)

35.EQUIPMENT APPROVED AND MAINTAINED

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)



County of Sacramento

Retail Food Facility Official Inspection Report

| Date: | 03/26/2024 | | | |
|-------|------------|--|--|--|
| Page: | 2 of 2 | | | |

| ESTABLISHMENT NAME: FUKUMI SUSHI LLC | | Permit Holder: _ | IAN WOOL SONG | <u> </u> | | |
|---|--|-----------------------|----------------------------|--------------|-----------|----------------|
| Address: 1735 Arden Way Ste 200 | City | Sacramento | Zip Code | 95815 | Phone | (916) 846-5585 |
| FA FA0001502 Program Identifier | PR PR152945 | | Type of Inspection REINSPE | CTION | | |
| Items listed on this report as violations do not meet t | ho roquiroments set forth in | the California Healt | a and Safaty Codo of | mmonoina | with soot | tion 7: 113700 |
| All violations must be corrected within specified time potential to cause foodborne illness. All major violations | frame. Violations that are cla | assified as "Major" p | ose an immediate thi | eat to publi | c health | and have the |
| OBSERVATIONS | | | | | | |
| Name on Food Safety Certificate | | Expiration | n Date | | _ | |
| Warewash Chlorine (CI)ppm Qua Water/Hot Water Ware Sink Temp | ternary Ammonia (QA) _°F Hand Sink Temp | | °F DDBSA , | ppm pm | | |
| FOOD ITEM / LOCATION / TEMP °F DOCUME | NTATION | | | | | |
| | | | | | | |
| | | | | | | |
| <u>NOTES</u> | | | | | | |

This reinspection was conducted to follow up on violations observed during the 3/25/2024 routine inspection. No major violations observed at time of re-inspection.

- -all PHFs observed were 41 F and below or 135 F and above.
- -observed proper TPHC documentation on all PHFs held on TPHC
- -all hand sinks were fully stocked and accessible

Continue to make corrections to remaining minor violations. Will work with facility to ensure reclassification as a restaurant with a bar is completed.

| | The person in one go | is responsible for crisuring | dular the above mention | ned facility is in compliance with all |
|--|--|--|--|--|
| EN - 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. | | | |
| OW - Conditional Pass; Reinspection required | assessed as datrionE | od by darront daoramento | county code, chapter | 0.00.100. |
| - Closed; Suspension of permit to operate | | | | |
| ard program not applicable at this time | Accepted by: | | | |
| | | | | |
| ographic documentation obtained | Name and Title: | Emailed to: Jay / M | lanager | |
| pliance conference required | - Automobiles Automobiles | Emanea to. day 1 W | lariager | |
| / equipment impounded (50) | Specialist: N | 1. Cuevas | Phone: | (916) 639-3418 |
| safety education required; # of employees | | | | (010) 000 0 110 |
| it Suspension; facility closure required | Co-Inspector: | | | |
| p | OW - Conditional Pass; Reinspection required Closed; Suspension of permit to operate rd program not applicable at this time graphic documentation obtained liance conference required / equipment impounded (50) safety education required; # of employees | Closed; Suspension of permit to operate Indigraphic documentation obtained It is graphic documentation obt | assessed as authorized by current Sacramento Closed; Suspension of permit to operate Independent of program not applicable at this time Graphic documentation obtained Independent impounded (50) Independent i | assessed as authorized by current Sacramento County Code, Chapter assessed; Suspension of permit to operate and program not applicable at this time. Graphic documentation obtained liance conference required requipment impounded (50) Safety education required; # of employees Accepted by: Name and Title: Emailed to: Jay / Manager Specialist: M. Cuevas Phone: |