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Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: HIBACHI SUSHI BUFFET SUSHI & Permit Holder: HIBACHI S			<u>CHI SUSHI BUFFET C</u>	;ORP
Address: 5623 Sunrise Blvd	Cit	Citrus Heights	Zip Code <u>95610</u>	Phone (279) 333-5550
FA	PR		Type of Inspection	
FA0006282	PR152480		INSPECTION	
Program Identifier				
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violat	eframe. Violations that are cl	lassified as "Major" pose ar	n immediate threat to public	c health and have the

6.HANDWASHING FACILITIES

Observations: No soap available at handwashing sink in server area. Corrected. No soap available at handwashing sink in mongolian beef/sushi prep area. Corrected.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: - Major

- Ribs at 54F in large plastic container on shelf under prep table near walkin refrigerator. Corrected by moving to refrigerator.
- Pork (uncooked) at 60F in large container in prep area. Corrected by moving to refrigerator.
- Mongolian BBQ buffet line: Shrimp at 55F, noodles, 46F, bean sprouts at 46F.
- Sushi buffet: fish, sea food on sushi at 55-59F.
- Tabigo at 54F (green, orange), cooked eggs at 45F at cold top prep line.
- Fruit buffet: honey dew at 60F, cantaloupe at 60F.
- Salad bar: cheese at 51F.
- Hot food buffet: Multiple food items shrimp, chicken, pork between 120-135F.

Maintain at 135F or above or 41F or below or use time as health control, use within 4 hours and discard left overs after 4 hours.

Minor:

- Liquid eggs at 45F at cold top prep line in cooking area. Correct immediately.

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)

5a.HANDWASHING PROCEDURES

Observations: Employees observed wiping their hands on aprons. correct immediately.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food





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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.							

preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

9.COOLING METHODS

Observations: Observed multiple food items cooling improperly in covered containers with tight fitting lids (noodles, ribs). Correct immediately.

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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: - Bulk food items in open bags in storage room. Correct today.

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: - Food items stored on floor in walkin refrigerator and freezer. Correct in 24 hours.

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 with undrained ice. (114047, 114049, 114053, 114069 (b))

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Quaternary ammonium test strips not available. Correct in 3 days.





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Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Food items (meats) stored in unapproved plastic bags in freezers. Correct in 2 days. Use approved containers or bags only.

- Unapproved scoops in use for dry food items in bulk food containers. Correct immediately.

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)

39.TEMPERATURE MEASURING DEVICES

Observations: Refrigeration units lacks a visible thermometer. Provide near door in 7 days.

Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE

Observations: 0 ppm sanitizer on wiping towels between uses in cooking areas. 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, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)





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FA0006282 Program Identifier	PR152480		INSPECTION	
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OBSERVATIONS				
Name on Food Safety Certificate		Expiration Date		
			-	_
	aternary Ammonia (QA) O_°F Hand Sink Temp	ppm Heat 120 °F 100 °F Wiping Cloth		
FOOD ITEM / LOCATION / TEMP °F DOCUM	ENTATION			
noodles / reachin refrigerator / 39F				
NOTES				
Inspection receives a Yellow placare Due to receipt of yellow placard, a reingreen placard, all major violations mus	spection will be conduct			To receive a
CTATUS:	The person in charge is re	enoneible for encuring that th	a above mentioned facility	is in compliance with all
GREEN - Pass	applicable sections of the	sponsible for ensuring that th California Health and Safety (Code. If a reinspection is re	equired, fees may be
VEN ON O III ID DA III	assessed as authorized by	y current Sacramento County	Code, Chapter 6.99.150.	
RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	2 31 W2			
ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Name and Title:	soiled to record and		
☐ Compliance conference required	Hame and Title: Em	nailed to manager / ma	anager	
☐ Food / equipment impounded (50)	Specialist: R. Si	nah	Phone: (016)	21 <i>1</i> 6952
☐ Food safety education required; # of employees	R. SI	ngn	(910)	214-6853
Permit Suspension; facility closure required	Co-Inspector:			