

## Food Establishment Inspection Report - 31935

Kansas Department of Agriculture  
Division of Food Safety and Lodging  
1320 Research Park Drive  
Manhattan, KS 66502

No. Of Priority Violations	3
No. Of Priority Foundation Violations	5

Date: 5/2/2016  
Time In: 12:45 PM  
Time Out: 4:45 PM  
Inspector Badge ID: KDA 19  
Follow Up Required: Yes



<b>Establishment:</b> 8321 YOKOHAMA SUSHI DOWNTOWN	<b>Address:</b> 811 NEW HAMPSHIRE ST	<b>City/State:</b> LAWRENCE, KS	<b>Zip:</b> 66044	<b>Telephone:</b> 7858568862
<b>License/Permit#:</b> 2993 - Food Establishment License	<b>Permit Holder:</b> YOKOHAMA SUSHI KS LLC	<b>Inspection Reason:</b> Routine	<b>Est. Type:</b> Restaurant	<b>Risk Category:</b> I (High Risk)

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsi@kda.ks.gov](mailto:fsi@kda.ks.gov), OR CALL (785) 564-6767.

**IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (\*) = Corrected on site during inspection (COS) R = Repeat violation**

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
<b>Demonstration of Knowledge</b>			
1 Certification by accredited program, compliance with Code, or correct responses.	N/O	13 Food separated and protected.	IN
<b>Employee Health</b>		14 Food-contact surfaces: cleaned and sanitized	OUT
2 Management awareness; policy present.	IN	15 Proper disposition of returned, previously served, reconditioned and unsafe food	N/O
3 Proper use of reporting, restriction and exclusion.	IN	<b>Temperature Control for Safety Time/Temperature</b>	
<b>Good Hygienic Practices</b>		16 Proper cooking time and temperatures.	N/O
4 Proper eating, tasting, drinking, or tobacco use.	IN	17 Proper reheating procedures for hot holding.	N/O
5 No discharge from eyes, nose and mouth.	IN	18 Proper cooling time and temperatures.	N/O
<b>Preventing Contamination by Hands</b>		19 Proper hot holding temperatures.	IN
6 Hands clean and properly washed.	IN	20 Proper cold holding temperatures.	IN
7 No bare hand contact with RTE foods or approved alternate method properly followed.	IN	21 Proper date marking and disposition.	IN
8 Adequate handwashing facilities supplied and accessible.	OUT, (*), R	22 Time as a public health control: procedures and record.	N/A
<b>Approved Source</b>		<b>Consumer Advisory</b>	
9 Food obtained from approved source.	IN	23 Consumer advisory provided for raw or undercooked foods.	IN
10 Food received at proper temperature.	N/O	<b>Highly Susceptible Populations</b>	
11 Food in good condition, safe and unadulterated.	IN	24 Pasteurized foods used; prohibited foods not offered.	N/A
12 Required records available: shellstock tags, parasite destruction.	IN	<b>Chemical</b>	
<b>Protection from Contamination</b>		25 Food additives: approved and properly used.	N/A
		26 Toxic substances properly identified, stored and used.	OUT, (*)
		<b>Conformance with Approved Procedures</b>	
		27 Compliance with variance, specialized process and HACCP plan.	N/A

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES		GOOD RETAIL PRACTICES	
<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
28 Pasteurized eggs used where required.	N/A	41 In-use utensils: properly stored.	OUT
29 Water and ice from approved source.	IN	42 Utensils, equipment and linens: properly stored, dried and handled.	IN
30 Variance obtained for specialized processing methods.	N/A	43 Single-use and single-service articles: properly used.	IN
<b>Food Temperature Control</b>		44 Gloves used properly.	N/O
31 Proper cooling methods used; adequate equipment for temperature control.	IN	<b>Utensils, Equipment and Vending</b>	
32 Plant food properly cooked for hot holding.	N/O	45a Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items.	OUT, (*)
33 Approved thawing methods used.	N/O	45b Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items.	OUT
34 Thermometers provided and accurate.	IN	46 Warewashing facilities: installed, maintained and used; test strips.	IN
<b>Food Identification</b>		47 Non-Food contact surfaces clean.	OUT, R
35 Food properly labeled; original container.	IN	<b>Physical Facilities</b>	
<b>Prevention of Food Contamination</b>		48 Hot and cold water available; adequate pressure.	IN
36 Insects, rodents and animals not present.	OUT, R	49 Plumbing installed; proper backflow devices.	IN
37 Contamination prevented during food preparation, storage and display.	IN	50 Sewage and waste water properly disposed.	IN
38 Personal cleanliness.	IN	51 Toilet facilities: properly constructed, supplied and clean.	OUT
39 Wiping cloths: properly used and stored.	OUT	52 Garbage and refuse properly disposed; facilities maintained.	IN
40 Washing fruits and vegetables.	N/O	53 Physical facilities installed, maintained and clean.	OUT, R
		54 Adequate ventilation and lighting: designated areas used.	OUT
		<b>Administrative/Other</b>	
		55 Other violations	OUT

### Non - Violative Comments

Item Number	Comment
1	Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)
3	FE does have a personal illness restrictions policy.
17	FE does reheating. Educated staff to use a cooking thermometer and check temperatures to see that foods for hot holding are reheated to 165F.
18	FE does cool down PHF food items after cooking or meal service. Educated staff on cooling from 135F to 70F in 2 hours then 70F to 41F in 4 hours.
19	Cooked rice 152.8F
20	Cooking drawers: shrimp 40.2F; chicken 36.8F  Bar RIC: milk 41.1F  Sushi RIC: tuna 32.3F; milk 35F  Sushi cold holding: tuna 29.3F; salmon 34.3F
36	Pest control company is used every 2 weeks. Pest control company will treat the FE today and then return every week until roaches are not present.
39	Wiping cloth bucket with chlorine sanitizer solution was 100ppm.
46	Dish machine uses chlorine for sanitizer. Test strips were available.
49	All hand sinks hot water temperatures were above 100F.  The hand sink faucets in the mens toilet room, ladies toilet room and sushi bar are all hooked up backwards and the cold and hot water are switched.

### Priority Violations

Item Number	Violation of Code	Priority Level	Comment
36	6-501.111(A)	P	<p>Pests (Prohibited) the PREMISES shall be maintained free of insects, rodents, and other pests. [Located under the dish machine in a glue trap there were approximately 10 live roaches.</p> <p>Located in the cabinet in the cooking area there were approximately 5 live roaches.</p> <p>Located on the floor under the cooking equipment there were approximately 20 live roaches.</p> <p>Located inside a motor cabinet under the cooking area there were approximately 20 live roaches clinging to the back panel.</p> <p>Located under the cooking preparation tale there were approximately 5 live roaches.</p> <p>Located under the RIC in the cooking area there were approximately 5 live roaches.</p> <p>Located in the purple cabinet for storage of single use towels and toilet paper there were approximately 20 live roaches.</p> <p>Located inside the clean utensil drawers there were approximately 10 live roaches.</p> <p>Located in the kitchen cooking and preparation area there were approximately 10 flying insects.]</p>
26	7-201.11(B)	P	<p>Chemical storage (not above FOOD, etc.) POISONOUS or TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, equipment, UTENSILS, LINENS, and single-service and SINGLEUSE ARTICLES by locating the POISONOUS or TOXIC MATERIALS IN an area that is not above FOOD, equipment, UTENSILS, LINENS, and single-service or single-use ARTICLES. [There were 2 bottles of chemical chlorine cleaner sitting on top of the dish machine. COS. Chemicals were moved.]</p>
55	8-404.11	P	<p>A LICENSEE shall immediately discontinue operations and notify the regulatory AUTHORITY if an IMMINENT Health HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or WATER service, SEWAGE backup, misuse of POISONOUS or TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger Public health. a LICENSEE need not discontinue operations IN an area of an ESTABLISHMENT that is unaffected by the IMMINENT Health HAZARD. [The FE has a gross insanitary occurrence of at least 95 live cockroaches that may endanger Public health.</p> <p>The FE has immediately discontinued operations and will notify the regulatory AUTHORITY when the situation has been taken care of by being free of live insects, rodents or other live pests and when the FE has been properly cleaned.]</p>

## Priority Foundation Violations

Item Number	Violation of Code	Priority Level	Comment
45a	4-202.11(A)(2)	Pf	FCS (Imperfections) Multiuse FOOD-Contact SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Located on the rack for clean dishes there was one food container lid that had cracks and jagged edges. COS. Item was place in trash can.]  The lid to the rice container had cracks and jagged edges. COS. Lid was placed in trash can.]
14	4-601.11(A)	Pf	Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Located on the shelving unit for clean dishes in the cooking area there were 6 cooking pans, 3 large bowls, 3 colanders, 2 plastic food containers with dried food debris on the food contact surface.]
8	6-301.11	Pf	Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Located at the hand sink in the employee toilet room there was not any hand cleaning supplies. COS. Hand soap was placed at sink.]
51	6-302.11	Pf	A SUPPLY of toilet tissue shall be available at each toilet. [There was not any toilet paper in the mens toilet room.]
26	7-102.11	Pf	Common Name (Working containers) Working containers used for storing POISONOUS or TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the Common Name of the material. [Located in the sushi area there was a bucket of clear water with a wiping rag inside and no label on the bucket. PIC said it was bleach sanitizer solution. COS. Bucket was labeled.]

## Core Violations

Item Number	Violation of Code	Priority Level	Comment
36	6-501.112	Core	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Located under the dish area there were approximately 10 dead roaches.]  Located in the dry pantry room there were approximately 20 dead roaches.  Located under the cooking equipment there were approximately 10 dead roaches.]
39	3-304.14(B)(1)	Core	Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There was a wet wiping cloth sitting on the make table in the cooking area and not inside the sanitizer solution.]  There was a wet rag on top of the dish machine inside a storage container and not inside a sanitizer solution. The rag had a very foul odor. COS. Rag was moved.]
41	3-304.12(F)	Core	In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [There were 2 containers of in use utensils sitting inside a standing water bath at a temperature of 35F.]
41	3-304.12(B)	Core	In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Located inside the rice container and inside the sugar container the scoops were laying in the food and the handles were touching the food. COS. Scoops were moved.]
45b	4-501.11(B)	Core	EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Located under the cooking stove the drawers for cold items are being held together with duct tape and are not cleanable.]
47	4-601.11(C)	Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The lid and exterior of the ice machine have an accumulation of sticky debris.]  The cabinet under the soda machine has an accumulation of sticky black debris.]
51	5-501.17	Core	A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is not a cover on the trash in the ladies toilet room.]
53	6-501.12(A)	Core	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The light covers in the kitchen area all have an accumulation of dead bugs and dried food debris.]  The employee toilet room has an accumulation of dirt debris on the floors and walls.]
54	6-303.11(A)	Core	Light intensity (108 lux) The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning. [There are 5 light bulbs not working above the food preparation area in the kitchen and the area is darkened and difficult to properly see to prepare foods or clean.]

**Inspection Published Comment:**



**Kansas Department of Agriculture**

Division of Food Safety and Lodging  
1320 Research Park Drive Manhattan, KS 66502  
(office) 785-564-6767 (fax)

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

**Insp Date:** May 02, 2016

**Business ID:** 8321

**Inspection:** 31935

**Business:** YOKOHAMA SUSHI DOWNTOWN

**Store ID:**

811 NEW HAMPSHIRE ST  
LAWRENCE, KS 66044

**Phone:**

**Inspector Badge ID:** KDA 19

**Reason:** Routine

**Time In / Time Out**

Date	In	Out
May 02, 2016	12:45 PM	04:45 PM

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and /or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A 65-619 et seq, licensees issues authority under Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785)564-6767 IF YOU HAVE ANY QUESTIONS

Follow up Scheduled: May 12, 2016

**Inspection Report Number:** 31935

**Inspection Report Date:** May 02, 2016

**Establishment Name:** YOKOHAMA SUSHI DOWNTOWN

**Physical Address:** 811 NEW HAMPSHIRE ST

**City:** LAWRENCE

**Zip:** 66044

**Additional Notes and Comments**

\_\_\_\_\_  
Inspector

\_\_\_\_\_  
Acknowledged Receipt:



**Kansas Department of Agriculture**  
 Division of Food Safety and Lodging  
 1320 Research Park Drive Manhattan, KS 66502  
 (office) 785-564-6767 (fax)

**VOLUNTARY CLOSURE STATEMENT**

**Insp Date:** May 02, 2016

**Business ID:** 8321

**Inspection:** 31935

**Business:** YOKOHAMA SUSHI DOWNTOWN

**Store ID:**

811 NEW HAMPSHIRE ST  
 LAWRENCE, KS 66044

**Phone:**

**Inspector Badge ID:** KDA 19

**Reason:** Routine

Time In / Time Out

Date	In	Out
May 02, 2016	12:45 PM	04:45 PM

**VOLUNTARY CLOSURE STATEMENT**

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO THE RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for:

**Inspection Report Number:** 31935

**Inspection Report Date:** May 02, 2016

**Establishment Name:** YOKOHAMA SUSHI DOWNTOWN

**Physical Address:** 811 NEW HAMPSHIRE ST

**City:** LAWRENCE

**Zip:** 66044

**Additional Notes and Comments**

Follow up is scheduled for: when notified by owner/manager.

\_\_\_\_\_  
 Inspector

\_\_\_\_\_  
 Acknowledged Receipt: