



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **YAMA S FUSION SUSHI BAR & HIBACHI**
(Establishment)

Acct # **430128**

Address **23940 HWY 59 NORTH**

Zip **77339**

Owner **CAPITAL F & B PARTNERS GROUP, LLC**

Type Insp **Routine Inspection**
(001)

Date
06/04/2018

Arrival
02:15 PM

Departure
03:10 PM

Telephone

District
407

Score
3.00

Permit Expiration
02/27/2019

Permit Type
F,G

Certified Manager
n/a - -

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------|------------|------------------------------|------------|-------------------------|-----------|
| Fish / Walk-In Cooler | 34.00 ° F | Shrimp / Walk-In Cooler | 34.00 ° F | Rice / Walk-In Cooler | 35.00 ° F |
| Rice / Hot-Hold Unit | 165.00 ° F | Soup / Hot-Hold Unit | 200.00 ° F | Shrimp / Cold-Hold Unit | 41.00 ° F |
| Chicken / Cold-Hold Unit | 39.00 ° F | Veggies (cut) / Refrigerator | 41.00 ° F | Sushi / Cold-Hold Unit | 39.00 ° F |
| | | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By |
|-----------------|--|------------|
| 20-21.03(a)(01) | General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed multiple containers of food within the walk-in cooler being stored without being covered. Keep all food products covered as to prevent potential contamination. New Violation. | 06/04/2018 |
| 20-21.14(b)(03) | Storage. Holders for knives, forks and spoons at self-service locations not protecting these articles from contamination and presenting the handle of the utensil to the consumer, except for prewrapped tableware. Observed knives being stored in-between preparation table and wall. Only store knives/kitchen utensils on a smooth, easily cleanable area as to avoid potential food contamination. New Violation. | 06/04/2018 |
| 20-21.15(f) | Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed an accumulation of grudge/slime within the ice machine. Clean ice making machine to prevent contamination of the ice. New Violation. | 06/04/2018 |
| 20-21.22(a) | Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be constructed of smooth durable materials such as sealed concrete, terrazzo, ceramic tile, vinyl, plastic, or tight wood impregnated with vinyl or plastic. Observed the use of cardboard being used as floor mats in the kitchen area. Discontinue using cardboard as floor mats and only use approved material that is non-absorbent. Corrected On-Site. New Violation. | COS |

COMMENTS

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

Person in Charge (Signature) Guohao G.

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 06/04/2018



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| 20-53(a) | Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. No Food Service Manager at time of inspection. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation. | 06/04/2018 |

Person in Charge (Signature) Guohao G.

Date:

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Received By Guohao G.