



Macon County Health Department
Office of Environmental Health
 1221 E Condit Street, Decatur, IL 62521
 Phone: (217) 423-6988 | Fax: (217) 423-0992

Public Health
 Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Date: 7/24/19 a.m.
 Time: 5: p.m.

Establishment <u>Fuji Japanese Home</u>	Phone Number <u>872-0606</u>	No. of Risk Factor/Intervention Violations: <u>7/7</u>	Zone: <u>F</u>
Street Address <u>4292 N Prospect</u>	Permit Holder <u>Wing Wong</u>	No. of Repeat Risk Factor/Intervention Violations:	Risk: <u>F</u>
City/State <u>Decatur IL</u>	ZIP Code <u>62526</u>	Person in Charge (PIC) <u>Mingzhang Zheng</u>	Purpose of Inspection <u>Routine</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status					COS		R	
In	Out	N/A	N/O					
Supervision								
1		X		Person in charge present, demonstrates knowledge, and performs duties				
2	X			Certified Food Protection Manager (CFPM)				
Employee Health								
3		X		Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4		X		Proper use of restriction and exclusion				
5		X		Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices								
6		X		Proper eating, tasting, drinking, or tobacco use				
7	X			No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands								
8	X			Hands clean and properly washed				
9		X		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			X	
10	X			Adequate handwashing sinks properly supplied and accessible				
Approved Source								
11	X			Food obtained from approved source				
12			X	Food received at proper temperature				
13	X			Food in good condition, safe, and unadulterated				
14			X	Required records available: shellstock tags, parasite destruction				
Compliance Status								
In	Out	N/A	N/O		COS	R		
Protection from Contamination								
15		X		Food separated and protected				
16		X		Food-contact surfaces; cleaned and sanitized				
17	X			Proper disposition of returned, previously served, reconditioned and unsafe food				
Time/Temperature Control for Safety								
18			X	Proper cooking time and temperatures				
19			X	Proper reheating procedures for hot holding				
20			X	Proper cooling time and temperature				
21	X			Proper hot holding temperatures				
22		X		Proper cold holding temperatures				
23	X			Proper date marking and disposition				
24			X	Time as a Public Health Control; procedures & records				
Consumer Advisory								
25	X			Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations								
26			X	Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances								
27			X	Food additives: approved and properly used				
28		X		Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures								
29			X	Compliance with variance/specialized process/HACCP				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection

Compliance Status					COS		R	
In	Out	N/A	N/O					
Safe Food and Water								
30				Pasteurized eggs used where required				
31				Water and ice from approved source				
32				Variance obtained for specialized processing methods				
Food Temperature Control								
33				Proper cooling methods used; adequate equipment for temperature control				
34				Plant food properly cooked for hot holding				
35				Approved thawing methods used				
36	X			Thermometers provided & accurate				
Food Identification								
37	X			Food properly labeled; original container				
Prevention of Food Contamination								
38	X			Insects, rodents, and animals not present				
39				Contamination prevented during food preparation, storage and display				
40				Personal cleanliness				
41	X			Wiping cloths: properly used and stored				
42				Washing fruits and vegetables				
Proper Use of Utensils								
43	X			In-use utensils: properly stored				
44	X			Utensils, equipment & linens: properly stored, dried, & handled				
45				Single-use/single-service articles: properly stored and used				
46	X			Gloves used properly				
Utensils, Equipment and Vending								
47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48				Warewashing facilities: installed, maintained, & used; test strips				
49				Non-food contact surfaces clean				
Physical Facilities								
50				Hot and cold water available; adequate pressure				
51				Plumbing installed; proper backflow devices				
52				Sewage and waste water properly disposed				
53				Toilet facilities: properly constructed, supplied, & cleaned				
54				Garbage & refuse properly disposed; facilities maintained				
55	X			Physical facilities installed, maintained, and clean				
56				Adequate ventilation and lighting; designated areas used				
Employee Training								
57				All food employees have food handler training				
58	X			Allergen training as required				

Person in Charge (Signature)

Date

Inspector (Signature)

07/24/19

MW



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Establishment	<u>Fuji Japanese Steak House 4292 N Prospect Decatur IL</u>	Zone:	<u>I</u>
		Risk:	<u>I</u>

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
<u>W-I-C</u>		<u>W-I-F</u>	
<u>Veges</u>	<u>50-58</u>	<u>Steaks</u>	<u>-1</u>
<u>Prepped foods</u>	<u>50-58</u>	<u>Chick</u>	<u>-1</u>
<u>Eggs</u>	<u>50-58</u>	<u>Small Cooler</u>	
<u>Fruits</u>	<u>50-58</u>	<u>Blender</u>	<u>36</u>
<u>Rice</u>	<u>147-165</u>	<u>Knives</u>	<u>36</u>
		<u>Walk-in prep</u>	
		<u>Clean</u>	<u>50-55</u>
		<u>Vegs</u>	<u>50-55</u>
		<u>Eggs</u>	<u>50-55</u>
		<u>Sauces</u>	<u>50-55</u>

SANITIZER OBSERVATIONS	
Sanitizer Type	Concentration/Temp
<u>Bleach Bucket</u>	<u>> 200 ppm</u>

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
<u>6</u>	<u>Drinking by employees in facility. Priority. Disinfect Open bottles of water.</u>
<u>9</u>	<u>Shrimp being prepped without glove usage = no kill stage of shrimp. Also being prepped on worn over-sanitized surface - disinfect see violation #16. Priority. COS</u>
<u>15</u>	<u>Wiping buckets over-sanitized with bleach at > 200ppm all surfaces possible toxicity. When changing concentration employee did not know how to properly change. Priority.</u>
<u>22</u>	<u>- Prep table out of temp > 50° consistent throughout unit. Disinfect all product. Priority.</u>
	<u>- Walk-in - cooler at 48-50 disinfect all product 50° in back.</u>
<u>28</u>	<u>Not using test strips to check concentration of sanitizer. Not labeling sanitizer bucket as to sanitizer. Priority. Priority.</u>
<u>36</u>	<u>Put thermometers in units cooling units by the front doors. Core</u>

CFPM VERIFICATION

Name	ID#	Exp Date	Name	ID#	Exp Date	Name	ID#	Exp Date
<u>Mingshan Zhong</u>	<u>21214519</u>	<u>21</u>	<u>Min Han</u>	<u>21094657</u>	<u>21</u>	<u>Wei Wang</u>	<u>2114760</u>	<u>20</u>

HACCP Topic: Cooler out of temp, fly problem, sanitizer problem

Person In Charge (Signature): [Signature]
 Inspector (Signature): [Signature]

Date: 07/24/19

Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (Check one)
Follow-up Date(s): _____
Fee Assessed: _____

WU



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Inspector: JL

Establishment	Fuji Japanese Steak House 4292 N Prospect	Zone: <u>I</u>
		Risk: <u>I</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	Most products taken out of their original containers and stored in other containers such as plastic containers and squeeze bottles had no life as to the product.
38	Many flies in facility, fly paper hung from ceiling all over back area above prep area. <u>Priority</u> - Back door open when inspected. Back door doesn't close tightly. This of course leads to the fly problem. Also have an air curtain that the back door as a deterrent, that doesn't work. <u>Priority</u>
41	- Wiping cloths found wet on counter not in sanitizers
43	Cups stored in bulk food containers. Ice scoop at wait station stored on counter. <u>one</u>
44	Rice dispensing utensil stored in stagnant water of
46	Not using gloves when prepping ready to eat shrimp <u>Priority</u>
55	- Floor soiled under kitchen equipment especially under grill area. Drip tray under burners very soiled - Grill food greasy - Defrost upright freezer at end of prep line - Using cardboard for shelving in dry storage
16 cont.	Bottle of gatorade found stored in the ice machine. <u>Priority</u> The facility is closed due to an overabundance of priority violations - <u>Until</u> Before opening will need to produce a corrective action plan with narrated all violations corrected on paper at the health dept. Along with a \$250.00 fine. Will open when all violations have been verified as corrected.

Person in Charge (Signature)

07/24/19

Date

Inspector (Signature)

MW