

Retail Food Facility Inspection Report

Facility: BLUE PACIFIC SUSHI & GRILL **Facility ID:** 66671
Owner: HARRISON WANG
Address: 1500 OREGON PIKE
City/State: LANCASTER PA
Zip: 17601 **County:** Lancaster **Region:** Region 6
Phone: (717) 393-9727

Insp. ID: 511810
Insp. Date: 10/6/2015
Insp. Reason: Regular
No. of Risk Factors: 5
No. of Repeat Risk Factors: 3
Overall Compliance: OUT

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

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

GOOD RETAIL PRACTICES

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

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

FOOD EMPLOYEE CERTIFICATION

| Certified Food Employee | | Certificate | |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|--------------------------------------|----------------------------|-----------|---------------|----------------------|-----------|----------|----------|
| 10/6/2015 | HARRISON WANG (Signature on File) | | 10/6/2015 | Theresa Mosby | <i>Theresa Mosby</i> | 10/6/2015 | 11:55 AM | 1:45 PM |

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TEMPERATURE OBSERVATIONS

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------|----------------|-------|------|----------------|------|------|---------------|-------|
| Soup | Hot-Hold Unit | 137°F | Fish | Cold-Hold Unit | 39°F | Rice | Hot-Hold Unit | 161°F |
| Chicken | Bain Marie | 29°F | Fish | Cold-Hold Unit | 38°F | Soup | Hot-Hold Unit | 143°F |
| Fish | Cold-Hold Unit | 38°F | Fish | Cold-Hold Unit | 34°F | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

| Item Number | Violation of Code | Comment | Correct By Date | Repeat Violation |
|-------------|-----------------------|--|-----------------|------------------|
| 1. | 46.102 | The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection. | | |
| 5. | 46.151(a) | An open employee's beverage container was observed on a food prep table. | | |
| 9. | 46.941(b)-(e) | No sign or poster posted at the handwash sink in the bar area to remind food employees to wash their hands. | 10/6/2015 | |
| 9. | 46.825(a) & 46.981(h) | Observed a metal scouring pad in the hand-wash sink at the sushi bar. Observed a cup in the hand-wash sink at the bar. | | |
| 14. | 46.281 | Raw beef stored above cooked chicken in the reach-in cooler. | | |
| 14. | 46.281 | Raw chicken stored above fish in the Superior cooling unit. | | |
| 14. | 46.281 | Raw beef stored above sauce in the Superior cooling unit. | | |
| 14. | 46.281 | Mussels, wonton, and meat in the chest freezer stored open with no covering. | 10/6/2015 | |
| 15. | 46.674(d) | Chlorine chemical sanitizer residual detected in the final sanitizer rinse cycle of the low temperature sanitizing dishwasher was 0 ppm, and not 50-100 ppm as required. | 10/6/2015 | |
| 37. | 46.981(k)(l) | Small, flying insects too numerous to count observed in the downstairs kitchen where dirty, wet uniforms are stored. | 10/7/2015 | |
| 42. | 46.302 | Observed in-use cleavers stored between table edges or between tables, an area not easily cleanable & sanitized. | | |
| 43. | 46.774 | Observed clean food equipment in the upstairs and downstairs kitchen, stored wet in a manner that does not allow for draining and/or air drying (wet nesting). | 10/8/2015 | |
| 44. | 46.774 | Observed single-service, single-use articles, (cups, lids, and trays) stored in the downstairs storage room directly on the floor, and not 6 inches above the floor. | 10/7/2015 | |
| 47. | 46.634 & 46.674(e) | Food Employee is not using available sanitizer test strips or test kit to determine sanitizer concentration. | 10/8/2015 | |
| 48. | 46.714 | Non-food contact surfaces (area behind fryers, floor near reach-in, downstairs cook area) not cleaned at a frequency to preclude accumulation of dirt and soil. | 10/10/2015 | |
| 48. | 46.711(b)(c) | Observed an excessive amount of grease build-up on the water spigots used at the wok area. | 10/10/2015 | |
| 51. | 46.863 | Mop sink does not empty rapidly, facility is using a sump pump to pump the water out into the area where dumpsters are kept. | | |
| 54. | 46.901 | Paint peeling from around the air exhaust above the bain marie in the food prep area. | 10/9/2015 | |
| 54. | 46.981(a)-(c) (g)(n) | Observed clutter and old used equipment from previous restaurant stored in 3 rooms downstairs. | 10/13/2015 | |

PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.
Reviewed and provided a copy of the inspection report to PIC Harrison Wang.
The facility is placed Out of Compliance, a re-inspection will be scheduled.