# Food Establishment Inspection Report – City/Town of

**Establishment:** Kyoto Japanese Rest  
**Address:** 186 Church St  
**Telephone:** 651-712-9516  
**Permit No.:**  
**Owner:** Thioc Pham  
**Person-in-charge:** Andy Nguyen  
**Inspector:** Terry Liechten  

## Compliance Status

<table>
<thead>
<tr>
<th>IN</th>
<th>OT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
</tbody>
</table>

**Supervision**

1. Person-in-charge present, demonstrates knowledge, and performs duties  
2. Certified Food Protection Manager  

**Employee Health**

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting  
4. Proper use of restriction and exclusion  
5. Procedures for responding to vomiting and diarrheal events  

**Good Hygienic Practices**

6. Proper eating, tasting, drinking, or tobacco use  
7. No discharge from eyes, nose, and mouth  

**Preventing Contamination by Hands**

8. Hands clean & properly washed  
9. No bare hand contact with ready-to-eat food  
10. Adequate handwashing sinks properly supplied and accessible  

**Approved Source**

11. Food obtained from approved source  
12. Food received at proper temperature  
13. Food received in good condition, safe, & unadulterated  
14. Required records available: shellstock tags, parasite destruction  

### Protection from Contamination

15. Food separated and protected  
16. Food-contact surfaces; cleaned & sanitized  
17. Proper disposition of returned, previously served, reconditioned & unsafe food  

### Time/Temperature Control for Safety

18. Proper cooking time & temperatures  
19. Proper reheating procedures for hot holding  
20. Proper cooling time and temperature  
21. Proper hot holding temperature  
22. Proper cold holding temperature  
23. Proper date marking and disposition  
24. Time as a Public Health Control  

### Consumer Advisory

25. Consumer advisory provided for raw / undercooked food  

### Highly Susceptible Populations

26. Pasteurized foods used; prohibited foods not offered  

### Food/Color Additives and Toxic Substances

27. Food additives: approved & properly used  
28. Toxic substances properly identified, stored & used  

### Conformance with Approved Procedures

29. Compliance with variance / specialized process / HACCP Plan  

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**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

**Date of Reinspection:** No follow up needed  
**Discussion with Person-in-Charge:** Andy Nguyen, No follow up needed, the above noted violations will be checked on the next inspection.

**Signature of Person-in-Charge:** [Signature]  
**Date:** 2-12-20  
**Signature of Inspector:** [Signature]  
**Date:** 2-12-20

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Form 734A-1 A.M. Sulkin Co., Charlestown, MA
### Compliance Status

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 Pasteurized eggs used where required</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>31 Water &amp; ice from approved source</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>32 Variance obtained for specialized processing methods</td>
<td>✔</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>33 Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>34 Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>35 Approved thawing methods used</td>
<td></td>
<td></td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>36 Thermometers provided &amp; accurate</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>37 Food properly labeled; original container</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 Insects, rodents, &amp; animals not present</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>39 Contamination prevented during food preparation, storage and display</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>40 Personal cleanliness</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>41 Wiping cloths: properly used &amp; stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>42 Washing fruits &amp; vegetables</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>43 In-use utensils properly stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>44 Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>45 Single-use / single-service articles: properly stored &amp; used</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>46 Gloves used properly</td>
<td></td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Utensils, Equipment and Vending</th>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>47 Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</td>
<td></td>
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</tr>
</tbody>
</table>

### Additional Requirements listed in 105 CMR 590.011

- **M1** Anti-choking procedures in food service establishment
- **M2** Food allergy awareness
- **Review of Retail Operations listed in 105 CMR 590.010**
  - **M3** Caterer
  - **M4** Mobile Food Operation
  - **M5** Temporary Food Establishment
  - **M6** Public Market; Farmers Market
  - **M7** Residential Kitchen; Bed-and-Breakfast Operation
  - **M8** Residential Kitchen: Cottage Food Operation
  - **M9** School Kitchen; USDA Nutrition Program
  - **M10** Leased Commercial Kitchen
  - **M11** Innovative Operation

### Local Requirements

- **L1** Local law or regulation
- **L2** Other

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**Type of Operation(s):**
- ☐ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other

**Type of Inspection:**
- ☐ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness Investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other

**Other Information:**

*Pest Control last visited on 2-5-20*

*Inside grease trap is being cleaned every Sunday*

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**Signature of Person-in-Charge:**

**Signature of Inspector:**

Form 734A-2 A.M. Sulkin Co., Charlestown, MA
**Temperature Observations**

<table>
<thead>
<tr>
<th>Item / Location</th>
<th>Temp (°F)</th>
<th>Item / Location</th>
<th>Temp (°F)</th>
<th>Item / Location</th>
<th>Temp (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon, Sushi coil in holding unit</td>
<td>48.5</td>
<td>Chicken in cold holding unit</td>
<td>38.5</td>
<td>Walk-in freezer</td>
<td>0°F</td>
</tr>
<tr>
<td>Tuna in cold holding unit</td>
<td>39°F</td>
<td>Wurst in kitchen</td>
<td>38.5</td>
<td>Rice in hot holding unit</td>
<td>157°F</td>
</tr>
<tr>
<td>Wurst</td>
<td>39°F</td>
<td>Wurst in kitchen</td>
<td>38.5</td>
<td>Walk-in cooler</td>
<td>40°F</td>
</tr>
<tr>
<td>Unagi (sushi)</td>
<td>39°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Observations and/or Corrective Actions**

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code.

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Section of Code</th>
<th>Description of Violation</th>
<th>Date to Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>C 48 4-302.1</td>
<td></td>
<td>The sanitizer in one of the buckets in the front area is not at the proper strength. Sanitizer must be at the proper strength at all times.</td>
<td></td>
</tr>
</tbody>
</table>

- Note: Make sure HACCP Plan is checked and signed every year when changes are made to it.
- Note: All previously noted violations except for one were corrected.

- Note: This facility was in excellent shape today.

*Keep up the Good Work!*

Signature of Person-in-Charge: ___________________________ Date: 2-12-20

Signature of Inspector: ___________________________ Date: 2-12-20

Form 734B  A.M. Sulkin Co., Charlestown, MA