



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 48669 (R2/2-05)  
SDH Form 51-0001

**GRANT COUNTY HEALTH DEPT.  
FOOD DIVISION  
401 SOUTH ADAMS STREET  
MARION, IN 46953**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.


Establishment Name <b>YAMATO STEAKHOUSE OF JAPAN</b>	Telephone Number <b>765 668 8880</b>	Date of Inspection (mm/dd/yr) <b>6-30-17</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>506 N BALDWIN AVE - MARION</b>	( ) Owner	Follow-up <b>YES</b>	Release Date <b>7-10-17</b>
Owner <b>DIAN HUA</b>	Purpose: <b>1. Routine</b>	Summary of Violations: <b>C 5 NC 10 R 6</b>	
Owner's Address <b>4213 JOSHUA DR. MARION</b>	2. Follow-up	Menu Type (See back of page)	
Person in Charge <b>TOM HUA</b>	3. Complaint	2 3 <b>X</b> 4 5	
Responsible Person's E-mail <b>N/A</b>	4. Pre-Operational		
Certified Food Handler <b>DIAN HUA exp 2-6-22</b>	5. Temporary		
	6. HACCP		
	7. Other (list) <b>Follow-up will be July 10 2017</b>		

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

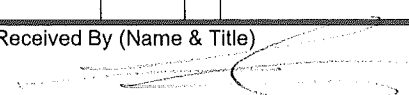
Section#	C/NC	R	Narrative	To Be Corrected By
173	C		<ul style="list-style-type: none"> <li>Raw fish was being stored above shredded carrots in the walk-in-cooler.</li> <li>Raw chicken was being stored above green peppers in the walk-in-cooler.</li> <li>A white container under a prep table had shrimp shell &amp; other food debris in contact w/ the sugar.</li> </ul>	Today ↓
291	NC	✓	This facility does not have a test kit for establishment.	Today
171	C		The ice scoop handle was in contact w/ the ice at the soda station @ the front of the kitchen.	Today ↓
346	NC		No soap at the hand sink in the kitchen.	Today
345	C		The hand sink was soiled w/ old food debris in the kitchen, also at sushi bar hand sink being used to clean wiping clothes, etc.	Today ↓
295	C		Two containers holding utensils were soiled w/ old food debris and being stored as clean.	Today ↓

Received by (name and title printed): <b>Tom Miller</b>	Inspected by (name and title printed): <b>R Dale Carr - FSD / Tracey Little - BSO</b>
Received by (signature): 	Inspected by (signature): 
cc:	cc:

## NARRATIVE REPORT

Establishment Name		Address		Inspection Date
YAMATO STEAK HOUSE of JAPAN		506 N BAZOVIN AVE - MARION		6-30-17
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
295	cont	C	<p>Two carts that hold clean dishes at the warewashing station are heavily soiled w/ a dark residue - and has clean dishes air drying in the carts/racks.</p> <p>hanging on a rack a large metal pan stored as clean has dry rice in it.</p> <p>• on the wall above the 3-bay sink +/- 4 knives are soiled w/ old dry food debris and being stored as clean on a soiled magnet. Also - some wall wisk (+/- 3) are stored as clean on hooks.</p> <p>• Drain board for the ware wash machine has dishes air drying - drain board is soiled w/ old food debris.</p>	Today
138	NC	X	Preparing food @ sushi bar w/out hair restraint.	Today
295	NC		<p>Counters throughout the kitchen were heavily soiled w/ old food debris - to include prep areas.</p> <p>The microwave was soiled w/ old food debris.</p> <p>X The handle for both walk-in-coolers was soiled w/ old food debris.</p> <p>• The area around the deep fryer was heavily soiled w/ old grease debris.</p> <p>X • All containers holding rice, sugar, oil, flour, etc. are heavily soiled w/ old food debris.</p>	Today
177	NC		<p>One bag of carrots being stored on the floor in the walk-in-cooler</p> <p>one box of egg rolls being stored on the floor in the walk-in-freezer, also one bag of rice on the floor.</p> <p>In the back on racks and under prep tables 3 containers of sugar &amp; one container of flour all not protected during storage.</p>	Today
245	NC		wet soiled wiping clothes being stored on prep tables throughout the kitchen.	Today
Received By (Name & Title)			Inspected By (Name & Title)	Page 2 of 3
			R Dale Carr - FSIID / Tracei Little	

## NARRATIVE REPORT

Establishment Name			Address		Inspection Date
Yamato Steak House			506 N Baldwin Merion		6-30-17
Section#	C/NC	R	REMARKS		TO BE CORRECTED BY
431	NC	✓	Floors, walls, and ceiling throughout the facility were heavily soiled w/ old food debris. Will do follow-up on 7-12-17 @ 10:00Am.		Today
413	NC	✓	Self-closing device on back door is still broken.		Today
310	NC		The hood system is soiled w/ old grease and old food debris.		Today
307	NC		The hood system has a gap in the vents on the south end.		Today
* A Follow-up inspection is July 12 2017 @ 10 Am per owner & GCHD					
Received By (Name & Title)			Inspected By (Name & Title)		Page 3 of 3
			Traci Little - FSIO Dale Carr - FSIO		

