



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.

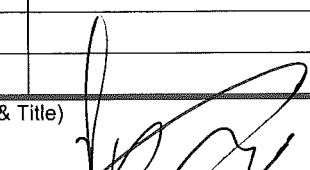
Establishment Name <b>YAMATO STEAK HOUSE OF JAPAN</b>	Telephone Number <b>765 468 8800</b>	Date of Inspection (mm/dd/yr) <b>5/30/18</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>506 N BALDWIN AVE - MARION</b>	( ) Owner	Follow-up <b>YES</b>	Release Date <b>6-9-18</b>
Owner <b>HUI LIN</b>	Purpose: <input checked="" type="radio"/> 1. Routine	Summary of Violations: <b>C 8 NC 6 R 1</b>	
Owner's Address <b>5212 PRESTWICK SQ - MARION</b>	<input type="radio"/> 2. Follow-up		
Person in Charge <b>HUI LIN</b>	<input type="radio"/> 3. Complaint	Menu Type (See back of page) <b>1 2 3 X 4 5</b>	
Responsible Person's E-mail <b>N/A</b>	<input type="radio"/> 4. Pre-Operational		
Certified Food Handler <b>HUI LIN 1-7-18</b>	<input type="radio"/> 5. Temporary		
	<input type="radio"/> 6. HACCP		
	<input type="radio"/> 7. Other (list)		

- 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
			<b>"SUSHI AREA"</b>	
199	NC		THAWING RAW FISH IN HANDSINK	TODAY
345	C		HANDSINK IS SOILED WITH DRIED FOOD DEBRIS - HAS TO BE CLEAN ALL TIME	TODAY
187	C		RICE UNPLUGGED IN A LARGE CROCK POT TEMPERED AT 123°F NOT 135°F	TODAY
			<b>PREP / WASH AREAS</b>	
295	NC		THE FOLLOWING "NON FOOD CONTACT SURFACES" TODAY SOILED WITH OLD DRIED FOOD DEBRIS & OTHER DEBRIS	
			1) TOP OF WAREWASHING MACHINE TO INCLUDE BOTH DRAINBOARDS	}
			X 2) LARGE WHITE TUB WITH FLOUR IN TUB	
			3) LONG PREP TABLE, ACROSS FROM FREEZER	
			4) SIX BURNER STOVE TOP & SIDE	
			5) DEEP FRYER ALL OUTSIDE & INSIDE THE BOTTOM AREA	
177	NC		WALK-IN FOOD STORED DIRECTLY ON FLOOR DE: FISH, 1-BUX FOOD, AND OWNER SHELF NEEDS TO BE 6" OFF FLOOR	

Received by (name and title printed): <b>X Hui Lin</b>	Inspected by (name and title printed): <b>R Dale Jan - FSD / Dennis Small - ESTD</b>
Received by (signature): <b>X</b>	Inspected by (signature): <b>Madison FSD / Marshall FSD</b>
cc:	cc:

## NARRATIVE REPORT

Establishment Name			Address	Inspection Date
VAMOS STEAKHOUSE			506 N BALDWIN AVE	5/30/18
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
345	C		HANDSINK IN PREP AREA IS SOILED WITH OLD FOOD DEBRIS & SCRATCH PAD IN SINK. Clean AT ALL TIME	TODAY
171	C		IN ICE <del>CRUSH</del> MACHINES, HANDLE IS IN DIRECT CONTACT WITH ICE (SCOOP)	TODAY
346	NC		NO SOAP AT HANDSINK IN BACK	TODAY
294	C		NO SWITCHER MADE FOR STONG ON USED SOILED WIPING CLOTHS	TODAY
245	NC		4-5 SOILED WIPING CLOTHS LAYING THROUGHOUT KITCHEN / PREP AREA.	TODAY
191	C		IN WALK-IN COOLER FOOD ITEMS NOT DATED/MARKED AS TO WHEN MADE (IE Egg Rolls, Soup)	TODAY
295	C		CLEAN PLATES STORED UNDER STEAM TABLE HAS FOOD DEBRIS & OTHER DEBRIS.	TODAY
431	NC		THE FLOOR THROUGHOUT THE KITCHEN, UNDER EQUIPMENT AND IN WAREWASHING SOILED WITH OLD FOOD AND OTHER DEBRIS	TODAY
324	C		TO INCLUDE FLOOR OF WALK-IN COOLER THIS FACILITY HAD PLUMBING WORK DONE CAUSING HANDSINK IN BACK TO BE WITHOUT HOT WATER	Immediately NO LATER THAN 5/31/18
* FOLLOW-UP IN 2 WEEKS OF TODAY				5/30/18
Received By (Name & Title)			Inspected By (Name & Title)	Page 2 of 2
			Dale Carr-FSU / Dean Small FSDO	

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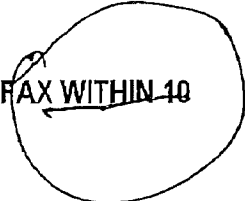
# GRANT COUNTY HEALTH DEPARTMENT

Phone 765-651-2401 EXT. 111 / 123  
Fax 765-651-2419

DATE: 5/30/18

Grant County Health Department  
401 S. Adams St.  
Marion, IN. 46953

PLEASE SEND YOUR RESPONSE TO THE GRANT COUNTY HEALTH DEPARTMENT BY MAIL OR FAX WITHIN 10 DAYS.



The following is a response to the inspection report prepared by the Health Department Food Safety Officer Dale Carr / Dean Small from the Grant Co. Health Department on 5/30/18.

DATE:

Action Taken:

- section # 90 5/30 \* Put Raw fish in walk-in fridge to defroze before using
- item # 345 5/30 \* Clean all the dirt and Dried food debris right away with sanitizer and soap ~~thoroughly~~ thoroughly
- action # 295 5/30 \* Clean the following with soap and sanitizer ~~then~~ thoroughly and keep them clean ~~all~~ All The TIME
  - ① Top of dishwashing machine also both drainboards
  - ② large white tub with flour in tub
  - ③ Long prep table - ④ six burner
  - ⑤ Deep Fried Fryer, both in and out and bottom Area.
- action # 177 5/30 \* Put all food on the ~~shelf~~ shelf, 6" off floor.
- action # 345 5/30 \* Clean all the dirt and food debris in the hand sink in the kitchen with nothing in it. Scratch pad and soap will be on top of s
- action # 71 5/30 \* ~~Make sure~~ Make sure ice scoop has no contact with ice in the ice mac
- action # 346 5/30 \* Give a hand soap ~~in the~~ for the hand sink in the kitchen.

Name of Respondent: Hui Lin Title: Manager

Establishment Name: Yamato Steakhouse of Japan

Address: ~~306 N Baldwin Ave~~ 306 N Baldwin Ave Marion IN 46952

Attach additional sheets as needed.

# Yamato Steak house of Japan 5/30/18

Operator Response to Inspection  
State Form 80047 (2-01)

5/30

Section # 294 And # 295. Put All the Wiping cloths in a bucket with proper sanitized ~~water~~ solution in it. Keep all the wipes clean and never leave them on kitchen table or prep Areas.

Section # 191. 5/30. Label All the food with date of it been prepared (such as egg rolls, soup etc). Follow the FIFO Rule.

Section # 295. 5/30 Remove all dirty plates under steam table And clean ~~them~~ thoroughly ~~with~~ ~~so~~

Section # 431 5/30 Clean All dirt and ~~food~~ soiled and other debris with proper sanitise ~~formula~~ formula in the floor and walk-in kitchen.

Section # 324 - 5/30. Fix the Hot water for the hand sink in the kitchen.

Section # 187, 5/30 Make sure the Rice in the large Cook Pot has proper temperature of 135°F.