

INSPECTION REPORT

Facility Name: KANI KOSEN		Program Identifier:		Inspection Date: 05/17/2023		FACILITY STATUS PASS
Address: 580 CRESPI DR A-5		City/Zip: PACIFICA, 94044		Suggested Re-Inspection Date: 11/17/2023		
Owner/Permitee: NOGUCHI, KAZUO & KEIKO K		Person in Charge:		Phone #: 6503594140		
E-mail Address: kazuo@kanikosen.com		Time In:		Time Out:		
Certified Food Manager: Kazuo Noguchi		Exam Provider: ServSafe		Date Expired: 10/25/2020 1		
Program Record ID: (PR,SR,CO): PR0001020		PE: 1513		Service: 001		
				Inspection Type: NONE		

A \$198.00 (1hour minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, or when violations noted during inspection are not corrected prior to reinspection. Any or all violations may be posted at the Environmental Health web site.

IN=In compliance N/A=Not applicable N/O=Not observed COS=Corrected on-site OUT=Items not in compliance Maj=Major violation Min=Minor violation												
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES					
The following pose a threat to public health and must be corrected immediately.							Preventive measures that can reduce food borne illness.					
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE							SUPERVISION					
	IN	MAJ	MIN	COS	NO	NA		IN	OUT	COS	NO	NA
1a Demonstration of knowledge	x						24 Person in charge present and performs duties	x				
1b Original food safety certification and food handler cards; valid, available for review			x				25 Personal cleanliness and hair restraints	x				
2 Communicable disease; reporting, restrictions & exclusions	x						GENERAL FOOD SAFETY REQUIREMENTS					
3 No discharge from eyes, nose and mouth	x						26 Approved thawing methods in use				x	
4 Proper eating, tasting, drinking or tobacco use	x						27 Food separated and protected	x				
PREVENT CONTAMINATION BY HANDS							28 Washing fruits and vegetables				x	
5 Hands clean and properly washed; proper glove use	x						29 Toxic substances properly identified, stored and used	x				
6 Adequate hand washing facilities; supplied and accessible	x						FOOD STORAGE/DISPLAY/SERVICE					
TIME AND TEMPERATURE RELATIONSHIP							30 Food storage; food storage containers identified	x				
7 Proper hot and cold holding temperatures	x						31 Consumer self service					x
8 Time as a public health control; procedures & records						x	32 Food properly labeled & honestly presented	x				
9 Proper cooling methods					x		EQUIPMENT/UTENSILS/LINENS					
10 Proper cooking time and temperature	x						33 Nonfood contact surfaces clean	x				
11 Proper reheating procedures for hot holding					x		34 Warewash facilities: installed, maintained, used; test strips	x				
PROTECTION FROM CONTAMINATION							35 Equipment/utensils-approved; installed; clean; good repair; capacity	x				
12 Returned and re-service of food	x						36 Equipment, utensils and linens; storage and use	x				
13 Food in good condition, safe and unadulterated	x						37 Vending Machine					x
14 Food contact surfaces: clean and sanitized	x						38 Adequate ventilation and lighting; designated areas, use	x				
FOOD FROM APPROVED SOURCES							39 Thermometers provided and accurate	x				
15 Food obtained from approved source	x						40 Wiping cloths; properly used and stored	x				
16 Compliance with shell stock tags, condition, display						x	PHYSICAL FACILITIES					
17 Compliance with Gulf Oyster Regulations						x	41 Plumbing; proper backflow devices	x				
ADDITIONAL CRITICAL RISK FACTORS							42 Garbage and refuse properly disposed; facilities maintained	x				
18 Compliance with variance, specialized processes & HACCP						x	43 Toilet facilities: properly disposed; facilities maintained	x				
19 Consumer advisory provided for raw or undercooked foods			x				44 Premises; personal/cleaning items; vermin proofing	x				
20 Licensed health care facilities/public & private schools: prohibited foods not offered						x	45 Floors, walls and ceiling: built, maintained and clean		x			
21 Hot and cold water available	x						46 No unapproved private homes/living or sleeping quarters	x				
22 Sewage and wastewater properly disposed	x						SIGNS/ REQUIREMENTS					
23 No insects, rodents, birds or animals present	x						47 Signs posted; last inspection report available	x				
							48 Permit available	x				
							49 Plan review					x
COMPLIANCE & ENFORCEMENT												
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED							
C2 - VC&D	C5 - IMPOUNDMENT	C8 - STORMWATER	E2 - PHOTO DOCUMENTATION	E5 - TRANSFAT	E8 - CHANGE OF OWNERSHIP-APPROVED							
C3 - SAMPLES	C6 -IMPOUND RELEASED	C9 - PLASTIC BAG BAN	E3 - HEARING	E6 - MENU	E9 - CHANGE OF OWNERSHIP-PENDING							
C10 - DISHWASHER-YES			C11 - DISHWASHER-NO									

Received by:

Kazuo PIC

Specialist: ANNIE LUU, REHS 650-372-6200

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MEASUREMENTS	DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF	NO PHF
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Item	Measurement	Comment
Miso soup/Stove	171.00 F	
Raw ready to eat salmon/Sliding door refrigerator - sushi bar area	40.00 F	
Sanitizer/3-compartment sink	100.00 PPM	Chlorine
Hot water/3-compartment sink	120.00 F	
Cooked crab/Sliding door refrigerator - sushi bar area	40.00 F	
Raw shelled unpasteurized eggs/1-door reach in refrigerator	41.00 F	
Tofu/Sliding door refrigerator - sushi bar area	40.00 F	
Miso dressing/1-door refrigerator - sushi bar area	41.00 F	
Raw chicken/Cooler drawer	41.00 F	
Raw shrimp/Cooler drawer	41.00 F	
Edamame/1-door stacked freezer	15.00 F	
Raw ready to eat yellowtail/Sliding door refrigerator - sushi bar area	40.00 F	
Raw ready to eat tuna/Sliding door refrigerator - sushi bar area	40.00 F	
White rice/Rice cooker	156.00 F	
Ice cream/1-door stacked freezer	15.00 F	
Roe/Sliding door refrigerator - sushi bar area	40.00 F	
Warm water/Hand sink	108.00 F	

OBSERVATIONS AND CORRECTIVE ACTIONS

See reverse side for the code sections and general requirements that correspond to each violation listed below.

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No.	Violation Comment	Comply By Date
19.	19. Consumer advisory provided Facility serves raw shellfish and seafood without written consumer advisory notice. -Provide written consumer advisory notice for seafood and shellfish served raw or undercooked. Indicate which items on menu are served raw/undercooked.	5/20/2023
1b.	01b. Food safety certification and food handler cards: valid, available for review Food safety manager certificate is expired. -Renew food safety manager certificate (valid for 5 years) and food handler cards (valid for 3 years).	6/16/2023
45.	45. Floors, walls and ceiling: built, maintained and clean Debris accumulation on floors underneath cook line equipment. -Clean and maintain.	5/31/2023

Overall Comments:

Safe Food Donations: San Mateo County Environmental Health encourages all food facilities to participate in our Safe Surplus Food Donation Program. This is a statewide effort to get edible food out of the trash and to the families that are in need. Your business is protected by the Bill Emerson Good Samaritan Act and the California Retail Food Code 114433 that states any person, gleaner, or food facility that donates food as permitted by Section 114432 shall not be subject to civil or criminal liability. The county appreciates your business and contribution to the local community and environment. For more information regarding Safe Surplus Food Donations, please visit our website at <https://www.smchealth.org/fooddonation> or by phone at 650-692-6200.

Please note: Health permits are non-transferrable. In the event of a change of ownership, the new owner must apply for a new health permit. The placard is the property of San Mateo County Environmental Health Services. The placard shall remain posted as designated by the representative of San Mateo County. If removed the facility will be subject to a fine of \$500 per incident.

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