



**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 <i>Yamato Steak House</i>	Telephone Number (765) Establishment <i>888-8888</i>	Date of Inspection (mm/dd/yr) <i>6-19-19</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>506 N Baldwin Ave Marion</i>	Owner <i>Hui Lin</i>	Follow-up <i>Yes</i>	Release Date <i>-</i>
Owner's Address <i>5212 Prestwick Sq</i>	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <i>C 7 NC 5 R 7</i>	
Person in Charge <i>Hui Lin</i>	Responsible Person's E-mail <i>N/A</i>	Menu Type (See back of page) <i>1 2 3/4 5</i>	
Certified Food Handler <i>Hui Lin</i>	<i>1-7-2018</i>		

- 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
345	C	X	Hand sink is soiled w/ dried food debris up front	Today
187	C	✓	Chicken in floor cooler temped @ 65° and 57°. Was discarded by owner	discarded
191	C	X	All items in walk in not date marked to include items at Sushi Bar.	Today
173	C		Bowl of broccoli salad sitting on ice in the ice machine. In walk in cooler Beef stored above carrots etc.	
171	C	X	At Fountain machine Ice scoop laying directly on ice touching handle	
245	MC		7-10 wiping cloths laying throughout kitchen not in sanitizer	<i>6/20/19</i>
297	MC		Soda nozzles aren't clean. These are to be cleaned once every 24 hrs	

Received by (name and title printed): <i>Hui Lin</i>	Inspected by (name and title printed): <i>Deon Smith / Dele Carter PST</i>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>Deon Smith PST / B. Adkins EG</i>
cc:	cc:

NARRATIVE REPORT

Establishment Name <i>Yamato Steak house</i>			Address <i>506 N Beldwin Ave Merion</i>		Inspection Date <i>6-19-19</i>
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY	
<i>345</i>	<i>C</i>	<i>X</i>	<i>Hand sink in back soiled w/ food and a silver scratched pad. Sink is for hand washing only</i>	<i>Today</i> <i>C</i>	
<i>431</i>	<i>NC</i>	<i>X</i>	<i>Floor through out kitchen and under equipment is heavily soiled.</i>		
<i>310</i>	<i>NC</i>		<i>The hood above fryers is heavily soiled -</i>		
<i>295</i>	<i>NC</i>	<i>X</i>	<i>The following 'Non food' contact items is soiled w/ grease and food</i> <i>1) black stove on top</i> <i>2) At the grill a lot of grease built up.</i> <i>3) Leg w/ tubs, including lids all equipment</i>		
<i>136</i>	<i>C</i>		<i>Employee had drink on prep table next to food being prepared.</i>		
<i>Per Hui will return on 6/20 to do a follow up on the items on 2 pages.</i>					
<i>OK 6/20/19</i>					
Received By (Name & Title) <i>Hui Lin.</i>			Inspected By (Name & Title) <i>D. Small / D. Carr BSO</i>		Page <i>2</i> of <i>2</i>

NARRATIVE REPORT

Establishment Name <i>Yamato Steakhouse</i>			Address <i>506 N Baldwin Ave Maui</i>			Inspection Date <i>7-5-19</i>		
Section#	C/NC	R	REMARKS				TO BE CORRECTED BY	
<i>7</i>			<i>Follow up from 6-19-19 inspection</i>					
<i>295 MC</i>			<i>Wiping of stove grill etc as these are spotted and not in use.</i>					
			<div style="border: 1px solid black; border-radius: 50%; width: 150px; height: 150px; margin: 0 auto; display: flex; align-items: center; justify-content: center;"> <div style="text-align: left; padding: 10px;"> <i>OK</i> <i>7/5/19</i> <i>W</i> </div> </div>					
Received By (Name & Title)			Inspected By (Name & Title)				Page <i>1</i> of <i>1</i>	