



**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 Steakhouse</i>	Telephone Number <i>(768) Establishment</i>	Date of Inspection <i>(mm/dd/yr)</i> <i>10-20-21</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>506 N Baldwin Ave Marion</i>	Owner <i>(668) 800 0</i>	Follow-up <i>Yes</i>	Release Date <i>10 days</i>
Owner <i>Ben Lin</i>	Purpose: <u>1. Routine</u>	Summary of Violations: <i>C 2 NC 5 R 2</i>	
Owner's Address <i>5036 Freshwater Sq</i>	2. Follow-up	Menu Type (See back of page)	
Person in Charge <i>Hui Lin</i>	3. Complaint	1 <u> </u> 2 <u> </u> 3 <u> </u> 4 <u> </u> 5 <u> </u>	
Responsible Person's E-mail	4. Pre-Operational		
Certified Food Handler <i>Hui Lin</i>	5. Temporary		
	6. HACCP		
	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
138	NC		Cook doesn't have a hair restraint on while cooking	Today
245	NC		+/- 4 wet wiping cloths laying in kitchen (not in sanitizer)	Follow-up
295	NC		Cooler door & glass is soiled w/ dried food Also metal racks in walk in cooler - food on racks	
431	NC		Floor in walk in cooler	
191	C	X	All food in walk in cooler - None has any date marking	
171	C		Using bowls in soup etc in walk in - Must have handle - scoop etc.	
295	NC		outside of microwave is soiled	
199	NC		Salmon thawing on metal shelf - To be thawed under cold water or refrigerator	
310	NC	X	hood system above grill - heavily soiled w/ grease etc	

Received by (name and title printed): <i>Hui Lin</i>	Inspected by (name and title printed): <i>Debra Small / Scott Kirkland</i>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>Debra Small / Scott Kirkland</i>
cc:	cc:



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Establishment Name: Yamato Steak House; Telephone Number: (765) Establishment; Date of Inspection: 10-21-21; ID #: 27; Establishment Address: 506 N Baldwin Ave Marion; Owner: Hui Fen Lin; Purpose: 2. Follow-up; Follow-up: NO; Release Date: 10 days; Owner's Address: 5036 Breckwick Sq; Person in Charge: Hui; Responsible Person's E-mail; Certified Food Handler: Hui

- 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"

Table with 4 columns: Section#, C/NC, R, Narrative, To Be Corrected By. Handwritten entries include: 'Follow up inspection from 10-20-21 per mgr. request' and 'All previous violations corrected'.

Received by (name and title printed): Hui Lin; Inspected by (name and title printed): Dawn Smith / Sgt. Kelley; Received by (signature); Inspected by (signature); cc: [blank]