



MARION COUNTY PUBLIC HEALTH DEPARTMENT; a division of the Health and Hospital Corporation of Marion County
DEPARTMENT OF FOOD AND CONSUMER SAFETY
 3840 N. Sherman Drive Indianapolis, IN 46226
 Fax Number: (317) 221-3070

Food Service Establishment Inspection Report

Purpose:	Establishment	District: 13	ID#: 200294
Routine	Name: <u>MIKADO JAPANESE REST.</u>		
	Address: <u>148 S ILLINOIS ST</u>		
	<u>INDIANAPOLIS, IN 46225</u>		
	Fax Number: _____		

Recheck Date: Oct 24 2011

Critical Violation: 410 IAC 7-24 : Medicines storage and labeling - Sec. 419 (b)				
Violation Description	Improper storage and labeling of employee medications.			
	<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>
	Sushi bar			No
Corrective Action	Medicines for employee use shall be labeled and located to prevent contamination.			
Additional Comments	IBPROFEN STORED AT SUSHI BAR--DISCONTINUE.			
Critical Violation: 410 IAC 7-24 : Improper hand washing - Sec. 128				
Violation Description	Employee using improper hand washing procedures.			
	<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>
	Cook line	Hand sink		COS
Corrective Action	Food employees are required to wash hands with soap and at least 100 degrees F running water for a minimum of 20 seconds and dry with a single service hand towel or hand dryer.			
Additional Comments	FOOD HANDLER OBSERVED WASHING HANDS UNDER 20 SECONDS AND WASHING HANDS WITH GLOVES ON--ELIMINATE QUICK HANDWASHING AND REMOVE GLOVES TO WASH HANDS PROPERLY EACH TIME AN EMPLOYEE WASHES HANDS. PROPER HANDWASHING FOR AT LEASE 20 SECONDS MUST BE CONDUCTED BEFORE APPLYING NEW SETS OF GLOVES.			
Critical Violation: 410 IAC 7-24 : Improper sanitizing of utensil(s) and equipment - Sec. 303 (a)				
Violation Description	Utensil(s) and food-contact surface(s) not properly sanitized after cleaning.			
	<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>
	Kitchen			No
	Cook line			No
Corrective Action	Utensil(s) and food-contact surface(s) of equipment shall be sanitized immediately after cleaning.			
Additional Comments	DISHES/UTENSILS STORED ON COOK-LINE NOT BEING PROPERLY WASHED/RINSED/SANITIZED-DISCONTINUE WASHING DISHES AT COOK-LINE SERVICE SINK BY HANDSINK AND USE PROPER DISHWASHING OR MAUNAL WAREWASHING (AT 3-BAY SINK) METHODS.			
Critical Violation: 410 IAC 7-24 : Food contact cleaning frequency - Sec. 296				
Violation Description	Food contact surface(s) of equipment and/or utensils are not cleaned and sanitized between uses.			
	<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>
	Kitchen	Slicer		No
Corrective Action	Clean and sanitize food contact surfaces of equipment at any time during operation when contamination may have occurred and to prevent cross contamination.			
Critical Violation: 410 IAC 7-24 : Bare hand contact (critical) - Sec. 171 (b)				
Corrected				
Compliance Date	Oct 24 2011			
Violation Description	Bare hand contact with ready to eat food.			
Corrective Action	Provide and use utensils such as gloves, deli wrap, or tongs.			
Additional Comments	OBSERVED BARE-HAND CONTACT BY FOOD HANDLER ON COOK-LINE HANDLING PORK.			



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Recheck Date: Mar 02 2011

Critical Violation: 410 IAC 7-24 : Pests/rodents - Sec. 415				
Violation Description	Presence of pests and/or rodents in facility.			
Corrective Action	Exterminate pest and/or rodents using approved methods and elimination harborage conditions.			
Additional Comments	Gnats by bar area. Please sxterminate.			
Critical Violation: 410 IAC 7-24 : Toxic material(s) separation - Sec. 439				
Violation Description	Toxic material(s) improperly stored.			
Corrective Action	Poisonous or toxic material(s) shall be stored so they cannot contaminate food, equipment, utensil(s), linen(s) and single-service and single-use article(s).			
Additional Comments	Alcohol over prep table. Please remove. Do not store with food. Separate chemicals from food and equipment.			
Critical Violation: 410 IAC 7-24 : Cold holding - Sec. 187 (a) (2)				
Violation Description	Potentially hazardous cold foods not held at proper temperatures.			
	<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>
	Sushi bar			COS
Corrective Action	Potentially hazardous cold foods shall be held at 41 degrees F or lower.			
Additional Comments	Crab at sushi bar at 55.5 deg F. Please dispose of and hold cold foods at 41 deg F or below. CORRECTED			
Critical Violation: 410 IAC 7-24 : Hand sink improper usage - Sec. 345 (b)				
Violation Description	Hand washing facility used for purposes other than hand washing.			
Corrective Action	A hand washing facility may not be used for purpose(s) other than hand washing.			
Additional Comments	Sanitizer bucket in server area hand sink. Please remove. Do not store anything in hand sinks.			
Critical Violation: 410 IAC 7-24 : Food contact surface(s) soiled - Sec. 295 (a) (b)				
Violation Description	Food contact surface(s) soiled.			
Corrective Action	Clean and sanitize.			
Additional Comments	Cutting board stored in employee bathroom. Discontinue. Clean and sanitize. Store in clean area.			
Violation: 410 IAC 7-24 : Physical facility repair - Sec. 430				
Violation Description	Physical facility not maintained in good repair.			
Corrective Action	The physical facility shall be maintained in good repair.			
Additional Comments	1. Missing ceiling tiles in store room. Please provide washable ceiling tiles. 2. Please paint raw wood at soda holster at bar.			
Violation: 410 IAC 7-24 : Plumbing system/ repair (Non-Critical) - Sec. 324				
Violation Description	Plumbing system(s) not maintained in good repair.			
Corrective Action	Plumbing system(s) shall be repaired and maintained.			
Additional Comments	Leak at faucet of 2 bay sink and 3 bay sink in the kitchen. Please repair.			

Violation: 410 IAC 7-24 : Hand sink/towels - Sec. 347	
Violation Description	No hand drying provisions at hand sink.
Corrective Action	Provide approved hand drying provisions.
Additional Comments	1. Please provide paper towels for employee bathroom.
Violation: 410 IAC 7-24 : Hand sink/soap - Sec. 346	
Violation Description	No hand soap provided at hand sink.
Corrective Action	Provide soap.
Additional Comments	1. Please provide soap in employee bathroom. 2. Please provide soap for kitchen hand sink. COS
Violation: 410 IAC 7-24 : Thermometer, provided - Sec. 256 (b)	
Violation Description	Cold and hot holding equipment used to store potentially hazardous food is not equipped with at least one thermometer that is located to allow easy viewing of the temperature display.
Corrective Action	Cold or hot holding equipment used for potentially hazardous foods shall be designed to include and shall be equipped with at least 1 temperature measuring device that is located to allow for easy viewing.
Additional Comments	Please provide thermometer for prep top cooler where missing.
Violation: 410 IAC 7-24 : Equipment repair - Sec. 218	
Violation Description	Equipment in need of repair.
Corrective Action	Equipment shall be maintained in good repair and condition.
Additional Comments	Tempura cooler at 55 deg F. Repair to hold foods at 41 deg F or below. No potentially hazardous foods in cooler at this time.
Violation: 410 IAC 7-24 : Unapproved warewashing - Sec. 270 (c)	
Violation Description	Unapproved alternative manual warewashing.
Corrective Action	Alternative manual warewashing equipment may be used with prior regulatory approval.
Additional Comments	Washing exhaust hood filters in 2 bay vegetable prep sink. Discontinue. Use for vegetable prep only. Wash filters in 3 bay dish sink.
Violation: 410 IAC 7-24 : Walls, floors, etc/soiled - Sec. 431 (a)	
Violation Description	Physical structure, walls, floors, and/or ceilings soiled.
Corrective Action	The physical facilities shall be cleaned as often as necessary to keep clean.
Additional Comments	Paint/clean wall in store room.
Violation: 410 IAC 7-24 : Single Service/Equipment storage - Sec. 239 (a)	
Violation Description	Clean equipment, utensil(s), laundered linen(s), single service article(s), or single use article(s) stored improperly.
Corrective Action	Clean equipment, utensil(s), laundered linen(s), single service article(s), and single use article(s) shall be stored in a clean dry location, not exposed to splash, dust, or other contamination, and at least 6 inches off floor.
Additional Comments	Remove cups from below bar hand sink.
Violation: 410 IAC 7-24 : Non food contact surface cleaning frequency - Sec. 295 (c)	
Violation Description	Non-food contact surface(s) soiled.
Corrective Action	Clean and sanitize.
Additional Comments	1. Please clean stand mixer on wire shelf behind 2 bay prep sink. 2. Please clean shelf at prep table where rice cookers are. 3. Please clean top of dish machine.
Violation: 410 IAC 7-24 : Thawing - Sec. 199	
Violation Description	Potentially hazardous food(s) thawing improperly.
Corrective Action	Thaw using one of the following methods: under refrigeration or completely submerged under running water at a temperature of 70 degrees F or below.
Additional Comments	Raw beef thawing at room temperature. Please thaw in refrigeration.

Violation: 410 IAC 7-24 : Equipment drainage - Sec. 226

Violation Description	Equipment compartment(s) not properly draining.
Corrective Action	Equipment compartments that are subject to accumulation of moisture due to conditions, such as condensation, food or beverage drip, or water from melting ice shall be sloped to an outlet that allows complete draining.
Additional Comments	Walk-in cooler drain line icing up. Please repair.

Comments:

Violations noted on this inspection report could result in license suspension and /or legal action. You are entitled to an administrative hearing on this matter . A written request must be filed with the legal department , 3838 North Rural Street, Indianapolis, Indiana 46205, within 10 business days of receipt of this notice.

Feb 23 2011 - 3:55 PM - 4:30 PM

Date and Time of Inspection
MIKADO JAPANESE REST.

Yu Mei
Person Interviewed

Carol Hurley
Environmental Health Specialist

Telephone

Critical Violation: 410 IAC 7-24 : Chemical sanitizer concentration - Sec. 294

Violation Description Chemical sanitizer not present, not at proper concentration, and/or temperature for in-place sanitizer, manual or machine warewashing.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Cook line			No	Oct 24 2011

Corrective Action Maintain sanitizer at proper concentration and temperature according to manufacturer instructions.

Additional Comments NO IN-PLACE SANITIZER BUCKET ON COOK-LINE; MAINTAIN AT ALL TIMES DURING OPERATION HOURS AND CHANGE AT LEAST EVERY 2 HOURS WITH PROPER SANITIZER CONCENTRATION.

IN-PLACE SANITIZER BUCKETS TOO STRONG; MAINTAIN AT 50 - 100 PPM FOR CHLORINE OR 200 PPM FOR QUAT.

Critical Violation: 410 IAC 7-24 : Toxic material(s) separation - Sec. 439

Violation Description Toxic material(s) improperly stored.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011

Corrective Action Poisonous or toxic material(s) shall be stored so they cannot contaminate food, equipment, utensil(s), linen(s) and single-service and single-use article(s).

Critical Violation: 410 IAC 7-24 : Unapproved food contact materials - Sec. 205

Violation Description Unapproved material(s) for utensil(s) and/or food-contact surfaces of equipment.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	Bulk food containers		No	Oct 24 2011
Dry storage			No	Oct 24 2011

Corrective Action Use approved materials for utensils and food contact surface(s).

Additional Comments PROVIDE PROPER FOOD-GRADE SCOOP WITH HANDLES AT BULK INGREDIENT BINS IN KITCHEN AND DRY STORAGE ROOM.

Ch. 19 of the Code of the Health and Hospital Corp. of Marion County: CO2 tanks unrestrained - Sec. 19-304 (a)

Corrected No

Compliance Date Oct 24 2011

Violation Description Owner or occupant allowing a health or safety hazard within premises - CO2 tanks unrestrained.

Corrective Action Restrain Carbon dioxide tank(s) with bungee cord, chain, etc ...

Critical Violation: 410 IAC 7-24 : Food contact surface(s) soiled - Sec. 295 (a) (b)

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen Sushi bar Bar	----- Coolers -----		No	Oct 24 2011
	----- Freezers -----		No	Oct 24 2011
	---- Cooking Equip/Holding ----		No	Oct 24 2011
	Rice cooker		No	Oct 24 2011
	Bulk food containers		No	Oct 24 2011
	Microwave oven		No	Oct 24 2011
	Walk in freezer		No	Oct 24 2011
	Reach in cooler		No	Oct 24 2011
	Reach in cooler		No	Oct 24 2011
	---- Cooking Equip/Holding ----		No	Oct 24 2011

Corrective Action Clean and sanitize.
Additional Comments CLEAN AND SANITIZE THE FOLLOWING ROUTINELY:

- ALL KITCHEN REFRIGERATION AND FREEZER UNIT INTERIOR & EXTERIOR SURFACES; INCLUDING DOOR GASKETS/SEALS & FANGUARD UNITS. INCLUDING ICE CREAM FREEZER AND TRUE EMPLOYEE WINE STORAGE COOLER.
- ALL KITCHEN EQUIPMENT; INTERIOR & EXTERIOR SURFACES.
- SOILED RICE COOKERS AND MICROWAVE.
- SOILED INTERIOR & EXTERIOR SURFACES OF BULK INGREDIENT BINS.
- ORGANIZE AND CLEAN WALK-IN-FREEZER; KEEP FOODS OFF FLOOR AT LEAST 6 INCHES.
- SOILED SUSHI BAR REACH-IN-COOLERS.
- SOILED BAR REACH-IN-COOLERS.
- SOILED BAR EQUIPMENT AND COUNTER-TOPS/SHELVING; IMPROVE ROUTINE CLEANING AND SANITIZING AT BAR.

Critical Violation: 410 IAC 7-24 : Cross-contamination - Sec. 173

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	Walk in cooler		No	Oct 24 2011

Corrective Action Food shall be protected from cross contamination.

Critical Violation: 410 IAC 7-24 : Plumbing system / repair (Critical) - Sec. 324

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	Mop sink		No	Oct 24 2011

Corrective Action Plumbing system(s) shall be repaired and maintained.
Additional Comments REMOVE HOSE FROM KITCHEN MOP-SINK WHEN NOT IN USE TO PREVENT POTENTIAL BACKFLOW.

Critical Violation: 410 IAC 7-24 : Hand sink soiled - Sec. 345 (a)

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Cook line	Hand sink		No	Oct 24 2011

Corrective Action A hand washing facility shall be maintained clean at all times.

Critical Violation: 410 IAC 7-24 : Time vs. temperature - Sec. 193

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Sushi bar			No	Oct 24 2011

Corrective Action Food shall be clearly marked to identify a 4 hour discard time. Written procedures must be maintained.
Additional Comments NO DOCUMENTATION AVAILABLE OR PROVIDED. MAINTAIN PROPER WRITTEN LOGS AND PROCEDURES.

Critical Violation: 410 IAC 7-24 : Eating, drinking, smoking - Sec. 136

Violation Description Employee(s) eating, drinking, or using tobacco in food service, prep or storage area(s).

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Cook line			No	Oct 24 2011
Kitchen			No	Oct 24 2011

Corrective Action Employees shall eat, drink and use tobacco products in designated area(s). An employee may drink from a closed beverage container if contamination of food, equipment and hands is prevented.

Additional Comments EMPLOYEE DRINKS STORED ON COOK-LINE.

EMPLOYEE PERSONAL FOOD STORED AT SOUP STATION--DISCONTINUE.

Violation: 410 IAC 7-24 : Three bay : inappropriate use - Sec. 293 (a)

Violation Description Inappropriate use of warewashing sink.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Cook line	----- Sinks / Warewash -----		No	Oct 24 2011

Corrective Action A warewashing sink shall not be used for hand washing or as service sink.

Additional Comments SERVICE SINK STORED NEXT TO HANDSINK ON COOK-LINE BEING USED TO WASH HANDS--DISCONTINUE.
 ONLY USE HANDSINKS FOR HANDWASHING ONLY.

Violation: 410 IAC 7-24 : Covered trash can in womens restroom - Sec. 351

Violation Description No covered trash can for womens restroom.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Emp restroom			No	Oct 24 2011

Corrective Action Provide a covered trash can.

Violation: 410 IAC 7-24 : Food storage - Sec. 177

Violation Description Food stored in unprotected manner.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	Walk in cooler		No	Oct 24 2011
Dry storage			No	Oct 24 2011

Corrective Action Food shall be protected from contamination by storing the food in a clean, dry location, not exposed to splash, dust or contamination, and six inches above the floor. Food shall be stored in packages, covered containers, or wrappings.

Additional Comments FOOD STORED ON FLOOR IN WALK-IN-COOLER AND DRY STORAGE ROOM; KEEP ALL FOODS STORED OFF FLOOR AT LEAST 6 INCHES--ORGANIZE AND CLEAN WALK-IN-COOLER AND DRY STORAGE ROOM.

Violation: 410 IAC 7-24 : Hair restraints - Sec. 138

Corrected No

Compliance Date Oct 24 2011

Violation Description Food employees not wearing proper hair restraint.

Corrective Action Food employees shall wear hair restraints, such as hats, hair coverings or nets.

Violation: 410 IAC 7-24 : Wiping cloths / storage - Sec. 245 (b)

Violation Description Wiping cloth(s) stored improperly.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Cook line			No	Oct 24 2011

Corrective Action Wet towels shall be stored in sanitizer when not in use.

Violation: 410 IAC 7-24 : No test kit - Sec. 291

Violation Description No test kit provided and /or used to measure the concentration of sanitizer.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Bar	4-bay		No	Oct 24 2011

Corrective Action A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided and used.

Additional Comments PROVIDE CHEMICAL SANITIZER TEST STRIPS FOR CHLORINE AT KITCHEN AND QUAT FOR BAR.

Violation: 410 IAC 7-24 : Beverage tubing - Sec. 224

Violation Description Beverage tubing and/or cold-plate beverage cooling devices not separated from ice intended for human consumption.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Bar	Ice bin		No	Oct 24 2011

Corrective Action Beverage tubing and cold-plate beverage cooling device(s) may not be installed in contact with ice stored for human consumption.

Additional Comments CONTACT PROFESSIONAL SERVICE PROVIDER (EX. COKE/PEPSI) TO HAVE OLD ICE BINS REMOVE WITH HOSE/TUBING RUNNING THROUGH ICE BIN AND CONSUMER ICE AND HAVE PROVIDER INSTALL NEW UPDATED ICE BINS FOR BAR.

Violation: 410 IAC 7-24 : Non potentially hazardous food contact surface(s) soiled - Sec. 297

Violation Description Non-potentially hazardous food contact surface(s) soiled.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	Ice machine		No	Oct 24 2011
Bar	Soda gun & holster		No	Oct 24 2011

Corrective Action Clean and sanitize non-potentially hazardous food contact surfaces when contamination has occurred and at appropriate intervals.

Additional Comments IMPROVE ROUTINE CLEANING AND SANITIZING OF INTERIOR & EXTERIOR SURFACES OF KITCHEN ICE MACHINE.

Violation: 410 IAC 7-24 : Ventilation provided - Sec. 309

Violation Description Insufficient capacity and/or no mechanical ventilation provided.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Emp restroom			No	Oct 24 2011

Corrective Action Mechanical ventilation shall be provided in accordance with the requirements of the Indiana fire and building services.

Additional Comments CONTACT PROFESSIONAL SERVICE PROVIDER AND HAVE ALL FIRE EXTINGUISHERS AND FIRE SURPRESSION SYSTEM SERVICED AND RETAGGED PROPERLY.
 PROVIDE DOCUMENTATION/INVOICES ON RECHECK INSPECTION DATE.

 PROVIDE PROPERLY WORKING MECHANICAL VENTILATION FOR EMPLOYEE RESTROOM.

Violation: 410 IAC 7-24 : Restroom enclosed - Sec. 352 (a)

Violation Description Toilet room not completely enclosed.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Emp restroom			No	Oct 24 2011

Corrective Action A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

Violation: 410 IAC 7-24 : Hand sink/soap - Sec. 346

Violation Description No hand soap provided at hand sink.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Emp restroom	Hand sink		No	Oct 24 2011
Bar	Hand sink		No	Oct 24 2011

Corrective Action Provide soap.

Violation: 410 IAC 7-24 : Storage of Personal Items - Sec. 417 (b)

Violation Description Improper storage of personal item(s) with food or food contact item(s).

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Expo line			No	Oct 24 2011
Sushi bar			No	Oct 24 2011

Corrective Action Store personal item(s) away from food and food related articles.

Additional Comments
 -PERSONAL EMPLOYEE ITEMS STORED ON TOP OF LIQUOR AND BOXES OF FOOD IN KITCHEN--ELIMINATE.
 -ALSO STORE VACCUM AT PROPER UTILITY OR CHEMICAL ROOM STORAGE LOCATION.
 -SOILED EMPLOYEE RADIO--DISCONTINUE. IF YOU CHOOSE TO HAVE RADIO IN KITCHEN YOU MUST KEEP IT CLEAN AND STORE IT AWAY FROM FOOD AND UTENSILS/EQUIPMENT/SINGLE-SERVICE ITEMS.
 -EMPLOYEE JACKETS STORED AT SERVERS STATION AND EMPLOYEE CLOTHING AT SUSHI BAR--DISCONTINUE.
 -TOOLS AND LIGHTS STORED AT SUSHI BAR--REMOVE.

Violation: 410 IAC 7-24 : Thermometer, provided - Sec. 256 (b)

Violation Description Cold and hot holding equipment used to store potentially hazardous food is not equipped with at least one thermometer that is located to allow easy viewing of the temperature display.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen	----- Coolers -----		No	Oct 24 2011
	----- Freezers -----		No	Oct 24 2011
	Ice cream freezer		No	Oct 24 2011
Sushi bar Bar	Reach in cooler		No	Oct 24 2011
	Reach in cooler		No	Oct 24 2011

Corrective Action Cold or hot holding equipment used for potentially hazardous foods shall be designed to include and shall be equipped with at least 1 temperature measuring device that is located to allow for easy viewing.

Additional Comments
 PROVIDE INTERIOR VISIBLE WORKING THERMOMETERS IN ALL REFRIGERATION AND FREEZER UNITS IN ESTABLISHMENT WHERE MISSING; INCLUDING ICE CREAM FREEZER.
 PROVIDE THERMOMETER AT SUSHI REACH-IN-COOLER AT FAR LEFT COOLER WHERE MISSING AT DINING LOCATION SUSHI BAR.
 PROVIDE THERMOMETERS AT BAR REACH-IN-COOLERS WHERE MISSING.

Violation: 410 IAC 7-24 : Unnecessary litter - Sec. 426

Violation Description Premises not free of unnecessary items or litter.

<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Dining room			No	Oct 24 2011
Bar			No	Oct 24 2011
Sushi bar			No	Oct 24 2011

Corrective Action Remove litter, unnecessary items, and nonfunctional equipment.

Additional Comments
 GET RID OF ANY UNWANTED EQUIPMENT, ITEMS, TRASH, JUNK, ETC. THAT YOU DO NOT WANT, NEED, OR USE IN ENTIRE ESTABLISHMENT.
 CLEAN AND ORGANIZE EVERYTHING!

Violation: 410 IAC 7-24 : Contamination of sanitized tableware - Sec. 250 (a) (c)

Corrected No

Compliance Date Oct 24 2011

Violation Description Food contact and/or lip-contact surface of a single service article, single use article, or utensil contaminated and/or unprotected.

Corrective Action Handle and /or store to prevent contamination.

Additional Comments
 PROVIDE AND SERVE PREWRAPPED DRINKING STRAWS ONLY--DISCONTINUE SERVICE OF UNWRAPPED DRINKING STRAWS.

Violation: 410 IAC 7-24 : Equipment repair - Sec. 218				
Violation Description		Equipment in need of repair.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Walk-in cooler	Metal shelving		No	Oct 24 2011
Corrective Action		Equipment shall be maintained in good repair and condition.		
Additional Comments		REPLACE OR RESURFACE WALK-IN-COOLER RUSTED SHELVING WHERE NEEDED.		
Violation: 410 IAC 7-24 : Walls, floors, etc/soiled - Sec. 431 (a)				
Violation Description		Physical structure, walls, floors, and/or ceilings soiled.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Dry storage			No	Oct 24 2011
Back room			No	Oct 24 2011
Sushi bar			No	Oct 24 2011
Corrective Action		The physical facilities shall be cleaned as often as necessary to keep clean.		
Additional Comments		SOILED KITCHEN AND DRY STORAGE ROOM FLOORS; CLEAN AND SANITIZE ROUTINELY. IMPROVE ALL FLOOR CLEANING IN ESTABLISHMENT. SOILED SUSHI BAR FLOORS; CLEAN AND SANITIZE ROUTINELY.		
Violation: 410 IAC 7-24 : Cove molding - Sec. 404 (a)				
Violation Description		Floor-wall junctures not coved.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Mens restroom			No	Oct 24 2011
Corrective Action		Install cove molding.		
Additional Comments		REPAIR AND PROVIDE WHERE MISSING AT PUBLIC MENS RESTROOM.		
Violation: 410 IAC 7-24 : Single Service/Equipment storage - Sec. 239 (a)				
Violation Description		Clean equipment, utensil(s), laundered linen(s), single service article(s), or single use article(s) stored improperly.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Bar			No	Oct 24 2011
Corrective Action		Clean equipment, utensil(s), laundered linen(s), single service article(s), and single use article(s) shall be stored in a clean dry location, not exposed to splash, dust, or other contamination, and at least 6 inches off floor.		
Additional Comments		SINGLE-SERVICE ITEMS STORED UNDER BAR HANDSINK--REMOVE TO PREVENT POTENTIAL CROSS-CONTAMINATION.		
Violation: 410 IAC 7-24 : Non food contact surface cleaning frequency - Sec. 295 (c)				
Violation Description		Non-food contact surface(s) soiled.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Expo line	Metal shelving		No	Oct 24 2011
Kitchen	Walk in cooler		No	Oct 24 2011
Bar			No	Oct 24 2011
Corrective Action		Clean and sanitize.		
Additional Comments		CLEAN AND SANITIZE THE FOLLOWING ROUTINELY: -EXPO LINE LOCATION SHELVING/COUNTER-TOPS. -SOILED WALK-IN-COOLER FANGUARDS. -SOILED BAR SPEED RAILS.		
Violation: 410 IAC 7-24 : Lighting intensity - Sec. 411				
Violation Description		Inadequate lighting intensity.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Cook line			No	Oct 24 2011
Corrective Action		Provide adequate lighting.		
Additional Comments		PROVIDE LIGHTS WHERE OUT AT INTERIOR OF KITCHEN HOOD SYSTEM.		

Violation: 410 IAC 7-24 : Light shields - Sec. 410				
Violation Description		Light bulbs not shielded, coated, or otherwise shatter resistant.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
	Walk in freezer		No	Oct 24 2011
Dry storage			No	Oct 24 2011
Back room			No	Oct 24 2011
Corrective Action		Light bulbs shall be shielded, coated, or otherwise shatter resistant.		
Additional Comments		-REPLACE DAMAGED/CRACKED LIGHT GUARD SHIELDS WHERE NEEDED AT KITCHEN CEILING & DRY STORAGE/BACK ROOM CEILING AND PROVIDE FOR ANY LIGHTS THAT ARE EXPOSED WITHOUT ANY PROPER LIGHT GUARD SHIELDS (EX. BACK ROOM LOCATIONS). -PROVIDE LIGHT GUARD SHIELDS FOR ANY EXPOSED LIGHT BULBS AT WALK-IN-FREEZER.		
Violation: 410 IAC 7-24 : Fixed equipment spacing/sealing - Sec. 227 (a)				
Violation Description		Improper installation of fixed equipment and sealing.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Cook line	Hand sink		No	Oct 24 2011
	----- Sinks / Warewash -----		No	Oct 24 2011
Corrective Action		Fixed equipment shall be installed and sealed.		
Additional Comments		SEAL KITCHEN COOK-LINE HAND SINK AND SERVICE-SINK PROPERLY SO THAT IT IS NOT MOVABLE.		
Violation: 410 IAC 7-24 : Ventilation soiled - Sec. 310 (a)				
Violation Description		Ventilation system soiled.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Kitchen			No	Oct 24 2011
Cook line			No	Oct 24 2011
Emp restroom			No	Oct 24 2011
Restroom			No	Oct 24 2011
Corrective Action		Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination.		
Additional Comments		CLEAN AND SANITIZE KITCHEN INTERIOR AND EXTERIOR SURFACES OF HOOD SYSTEM AND FILTERS ON COOK-LINE ROUTINELY. SOILED KITCHEN CEILING VENTS/TILES; CLEAN AND SANITIZE ROUTINELY. SOILED EMPLOYEE RESTROOM VENTS; CLEAN AND SANITIZE ROUTINELY. SOILED MEN AND WOMENS RESTROOM VENTS; CLEAN AND SANITIZE ROUTINELY.		
Violation: 410 IAC 7-24 : Improper storage of clean equipment - Sec. 239 (b)				
Violation Description		Clean equipment and/or utensils stored incorrectly.		
<u>Location</u>	<u>Equipment</u>	<u>Temperature</u>	<u>Corrected</u>	<u>Compliance Date</u>
Expo line			No	Oct 24 2011
Corrective Action		Store covered or inverted in a self-draining position that allows for air drying.		
Additional Comments		INVERT ALL UTENSILS PROPERLY AT SERVERS STATION WITH HANDLES UP AND OUT AND NOT HEADS OF SILVERWARE/UTENSILS TO PREVENT POTENTIAL CROSS-CONTAMINATION.		

Comments:

\$200.00 CITATION ISSUED FOR EXCESSIVE CRITICAL VIOLATIONS, BARE-HAND CONTACT WITH READY-TO-EAT FOODS, AND POOR SANITATION OF ESTABLISHMENT. FAILURE OF COMPLIANCE ON FUTURE ROUTINE, RECHECK OR COMPLAINT INSPECTIONS WILL RESULT WITH ADDITIONAL CITATIONS.

THANK YOU FOR YOUR COOPERATION.

Violations noted on this inspection report could result in license suspension and /or legal action. You are entitled to an administrative hearing on this matter. A written request must be filed with the legal department, 3838 North Rural Street, Indianapolis, Indiana 46205, within 10 business days of receipt of this notice.

Oct 04 2011 - 12:45 PM - 2:07 PM

317-221-2246

Date and Time of Inspection

Carlos Chacon
Person Interviewed

Toya Grant
Environmental Health Specialist

Telephone

MIKADO JAPANESE REST.



**MARION COUNTY PUBLIC HEALTH DEPARTMENT
DEPARTMENT OF FOOD AND CONSUMER SAFETY**

3840 North Sherman Drive
Indianapolis, IN 46226
Fax: (317) 221-3070
www.mchd.com

CITATION

District: 13	Establishment I.D. No.: 200294	Time/Date: 10/04/2011 - 12:45 PM
410 Indiana Administrative Code 7 Code Violation Charge		

Critical Violation: 410 IAC 7-24 :Medicines storage and labeling- Sec. 419 (b)

Violation Description	Improper storage and labeling of employee medications.
Corrective Action	Medicines for employee use shall be labeled and located to prevent contamination.

Critical Violation: 410 IAC 7-24 :Improper hand washing- Sec. 128

Violation Description	Employee using improper hand washing procedures.
Corrective Action	Food employees are required to wash hands with soap and at least 100 degrees F running water for a minimum of 20 seconds and dry with a single service hand towel or hand dryer.

Critical Violation: 410 IAC 7-24 :Improper sanitizing of utensil(s) and equipment- Sec. 303 (a)

Violation Description	Utensil(s) and food-contact surface(s) not properly sanitized after cleaning.
Corrective Action	Utensil(s) and food-contact surface(s) of equipment shall be sanitized immediately after cleaning.

Critical Violation: 410 IAC 7-24 :Food contact cleaning frequency- Sec. 296

Violation Description	Food contact surface(s) of equipment and/or utensils are not cleaned and sanitized between uses.
Corrective Action	Clean and sanitize food contact surfaces of equipment at any time during operation when contamination may have occurred and to prevent cross contamination.

Critical Violation: 410 IAC 7-24 :Bare hand contact (critical)- Sec. 171 (b)

Violation Description	Bare hand contact with ready to eat food.
Date Due	10/24/2011 - 07:06:54
Corrective Action	Provide and use utensils such as gloves, deli wrap, or tongs.

Critical Violation: 410 IAC 7-24 :Chemical sanitizer concentration- Sec. 294

Violation Description	Chemical sanitizer not present, not at proper concentration, and/or temperature for in-place sanitizer, manual or machine warewashing.
Corrective Action	Maintain sanitizer at proper concentration and temperature according to manufacturer instructions.

Critical Violation: 410 IAC 7-24 :Toxic material(s) separation- Sec. 439

Violation Description	Toxic material(s) improperly stored.
Corrective Action	Poisonous or toxic material(s) shall be stored so they cannot contaminate food, equipment, utensil(s), linen(s) and single-service and single-use article(s).

Critical Violation: 410 IAC 7-24 :Unapproved food contact materials- Sec. 205

Violation Description	Unapproved material(s) for utensil(s) and/or food-contact surfaces of equipment.
Corrective Action	Use approved materials for utensils and food contact surface(s).

Violation Description	Owner or occupant allowing a health or safety hazard within premises - CO2 tanks unrestrained.
Corrected	No
Date Due	10/24/2011 - 07:06:54
Corrective Action	Restrain Carbon dioxide tank(s) with bungee cord, chain, etc ...
Violation Description	Food contact surface(s) soiled.
Corrective Action	Clean and sanitize.
Violation Description	Raw animal foods stored incorrectly over ready to eat foods and/or other raw foods.
Corrective Action	Food shall be protected from cross contamination.
Violation Description	Plumbing system(s) not maintained in good repair.
Corrective Action	Plumbing system(s) shall be repaired and maintained.
Violation Description	Hand washing facility is soiled.
Corrective Action	A hand washing facility shall be maintained clean at all times.
Violation Description	Time used as a public health control improperly implemented.
Corrective Action	Food shall be clearly marked to identify a 4 hour discard time. Written procedures must be maintained.
Violation Description	Employee(s) eating, drinking, or using tobacco in food service, prep or storage area(s).
Corrective Action	Employees shall eat, drink and use tobacco products in designated area(s). An employee may drink from a closed beverage container if contamination of food, equipment and hands is prevented.

You are charged with violating 410 IAC 7 and have been assessed a fine of \$200.

Establishment Name:	MIKADO JAPANESE REST.		
Violation Address:	148 S ILLINOIS ST		
City:	INDIANAPOLIS		
State/Zip:	IN	46225	
Person in charge:	OWNER: Connie Lee	Phone #:	972-4180

Payment due date: 10/31/2011

Toya Grant
Environmental Health Specialist

It is important that you read the options on the following page of this citation.

NOTICE

It is important that you read these options carefully

Check here if you admit to the violation. Sign and date below and follow Instructions No. 1

Check here if you deny the violation. Sign and date below and follow Instructions No. 2

Signature: _____

Date: ___/___/_____

INSTRUCTIONS

Instruction No. 1

If you admit to the violation, return this citation with a certified check, cashier's check or money order made payable to Health and Hospital Corporation of Marion County. Cash will not be accepted through the mail.

Payment in person may be made from 8 a.m. to 4 p.m., Monday through Friday, excluding holidays. The due date for payment is noted on page one (1) of this citation.

Return payment to: Department of Food Safety
 3840 North Sherman Drive, Lower Level
 Indianapolis, IN 46226
 317-221-2222

Instruction No. 2

If you deny the violation, return this citation to the Legal Department of the Health and Hospital Corporation of Marion County, within ten (10) business days of receipt. You will be notified of a date and time to appear in court by mail or Sheriff service.

Facility Location: Legal Department, HHC
 3838 North Rural Street
 Indianapolis, IN 46205

Failure to exercise one of the above options:

If you fail to exercise one of the above options within the time allotted, or if you do not correct the violation, you can be subject to a civil lawsuit. The Corporation may seek equitable relief, civil penalties and court costs.



HEALTH AND HOSPITAL
CORPORATION
OF MARION COUNTY