

1504 - Momo Japanese Restaurant

Retail Food - Retail Food

Physical Address:

1540 ROYAL GORGE BLVD STE D Canon City, CO 81212

County: Fremont (22)

INSPECTION DATE:

03/09/2009

INSPECTION TYPE:

- REGULAR
- INTERVENTION
- FOLLOW-UP
- PRE-OPERATIONAL
- COMPLAINT

RED→CRITICAL ITEM VIOLATIONS are more likely than other violations to contribute to food contamination or illness. These violations involve the food source and condition, food cooking and storage temperatures, sanitizing utensils, water and sewage, handwashing and other sanitary practices, handwashing sinks and supplies, pest control and use of poisonous materials.

FOOD SOURCE

01b. Wholesome, free of spoilage

- ↳ Corrective Action: Corrected On-Site. Correct-By: 03/09/2009
Inspector Comments: Several fresh fruits and vegetables are not washed or rinsed prior to use, such as lemons, limes and avocados; Some of these items are routinely used for sushi preparation or as ingredients.

PERSONNEL

02g. Preventing food contamination from bare hands

- ↳ Corrective Action: Follow-up. Correct-By: 03/19/2009
Inspector Comments: SUSHI BAR-Bare-hand contact observed by employee making sushi. Disposable gloves were not being used and this establishment does not have an approved, written procedure which describes how bare-hand contact will be accomplished according to the regulations.

FOOD TEMPERATURE CONTROL

03f. Temperature control equipment - food thermometer (probe type)

- ↳ Corrective Action: Follow-up. Correct-By: 03/19/2009
Inspector Comments: A food thermometer could not be located in the Kitchen or in the Sushi Bar.



BLUE→NON-CRITICAL ITEM VIOLATIONS are not directly related to the cause of food-borne illness, but if uncorrected, could negatively affect the operation of the restaurant. These include a lack of facility cleanliness and poor maintenance of equipment and facilities.

TESTING DEVICES

11a. Refrigeration units provided with accurate, conspicuous thermometer



Inspector Comments: SUSHI BAR-No thermometer in the small undercounter refrigerator.

ADDITIONAL COMMENTS:

2:10pm.

Routine inspection and complaint investigation.

The complainant and 2 other people ate assorted sushi the evening of 2/26/09. The complainant and 1 of the other people became ill early on 2/28/09, an incubation period of approximately 30 hours; the other member of the group did not become ill. The complainant was not able to determine which sushi items were eaten by the various members of the group, but did recall a sushi roll that only 2 of them ate (the 2 that were ill) that was not eaten by the 3rd member because it had fish eggs as a garnish; the complainant did not recall what type of sushi roll this was.

Without more specific information on the types of sushi eaten, this investigation is inconclusive, however the practice of bare-hand contact while preparing sushi by the restaurant staff, and the failure to wash all fresh fruits is worth noting.

The owner has requested information on the procedure for being able to bare-hand contact ready-to-eat food during preparation, the follow-up inspection scheduled for 3/19/09 will determine if they are following an approved procedure for bare-hand contact or if they will use disposable gloves.

RECOMMENDED REGULATORY ACTION(S), RESOLUTION(S) & INTERVENTIONS:

CIVICS:

YES

NO

ON-SITE FOLLOW-UP:

YES

NO