

Town of Wakefield
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1 Lafayette St. ✓
 Tel. _____

Name <u>Sakura</u>	Date <u>12/27/16</u>	Type of Operation(s) ☒ Food Service ☐ Retail ☐ Residential Kitchen ☐ Mobile ☐ Temporary ☐ Caterer ☐ Bed & Breakfast Permit No. _____	Type of Inspection ☒ Routine ☐ Re-inspection Previous Inspection Date: _____ ☐ Pre-operation ☐ Suspect Illness ☐ General Complaint ☐ HACCP ☐ Other _____
Address <u>397 Main St.</u>	Risk Level <u>3</u>		
Telephone <u>781-224-3479</u>	HACCP <u>Y</u>		
Owner _____	Time In: <u>3:15</u> Out: <u>4:05</u>		
Person in Charge (PIC) <u>Mark Chong</u>			
Inspector <u>Charles Danie</u>			

Each violation noted requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)	Anti-Choking	590.009 (E)
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.	Tobacco	590.009 (F)
	Allergen Awareness	590.009 (G)

Mark items below as **IN / OUT / N.O. / N.A.** (IN compliance, OUT of compliance, Not Observed during inspection, or Not Applicable)

To the right of each item mark with an "X" for Corrected on Site (COS) or Repeat Violations (R)

	(COS)	R
FOOD PROTECTION MANAGEMENT		
<u>IN</u> OUT 1. PIC Assigned / Knowledgeable / Duties	☐	☐
EMPLOYEE HEALTH		
<u>IN</u> OUT 2. Reporting of Diseases by Food Employee, PIC	☐	☐
<u>IN</u> OUT 3. Personnel with Infections Restricted/Excluded	☐	☐
FOOD FROM APPROVED SOURCE		
<u>IN</u> OUT 4. Food and Water from Approved Source	☐	☐
<u>IN</u> OUT 5. Receiving/Condition	☐	☐
<u>IN</u> OUT 6. Tags/Records/Accuracy of Ingredient Statements	☐	☐
<u>IN</u> OUT 7. Conforms with Approved Procedures/HACCP Plan	☐	☐
PROTECTION FROM CONTAMINATION		
<u>IN</u> OUT 8. Separation/ Segregation/ Protection	☐	☐
<u>IN</u> OUT 9. Food Contact Surfaces Cleaning and Sanitizing	☐	☐
<u>IN</u> OUT 10. Proper and Adequate Handwashing	☐	☐
<u>IN</u> OUT 11. Good Hygienic Practices	☐	☐
12. Prevention of Contamination from Hands		
<u>IN</u> OUT	☐	☐
13. Handwash Facilities		
<u>IN</u> OUT	☐	☐
PROTECTION FROM CHEMICALS		
<u>IN</u> OUT 14. Approved Food or Color Additives	☐	☐
<u>IN</u> OUT 15. Toxic Chemicals	☐	☐
TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)		
<u>IN</u> OUT 16. Cooking Temperatures	☐	☐
<u>IN</u> OUT 17. Reheating	☐	☐
<u>IN</u> OUT 18. Cooling	☐	☐
<u>IN</u> OUT 19. Hot and Cold Holding	☐	☐
<u>IN</u> OUT 20. Time as a Public Health Control	☐	☐
REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)		
<u>IN</u> OUT 21. Food and Food Preparation for HSP	☐	☐
CONSUMER ADVISORY		
<u>IN</u> OUT 22. Posting of Consumer Advisories	☐	☐

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

Mark items below as **IN or OUT**

IN/OUT	C	N
<u>IN</u>		
<u>IN</u>		
<u>IN</u>		
<u>IN</u>		
<u>OUT</u>		
<u>IN</u>		

23. Management and Personnel (FC-2)(590.003)
24. Food and Food Protection (FC-3)(590.004)
25. Equipment and Utensils (FC-4)(590.005)
26. Water, Plumbing and Waste (FC-5)(590.006)
27. Physical Facility (FC-6)(590.007)
28. Poisonous or Toxic Materials (FC-7)(590.008)
29. Special Requirements (590.009)
30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

5

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Charles Danie</u>	Print: <u>Charles Danie</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Mark Chong</u>	Print: <u>Mark Chong</u>	

TOWN OR CITY OF WakefieldEstablishment Name: SakuraDate: 12/27/14Page: 2 of 2

Item No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
19	3-501.16	2 C	Cold holding violation. Foods kept out for second cooking, or ready for first cooking. Discussed importance of hot foods kept hot and cold foods kept cold.	
			Put cucumber 52°F Broccoli crab 73° These were removed to walk-in.	
18	3-501.15		Needles at 84° being cooled. PIC could not specify cooling process being used. Food must be cooled 140-70 within five hours; 70-41 within 4 hours.	
9	4-601.11		Knives placed in holding rack while dirty. Grenada not clean to sight and touch.	
15	7-102.11		Working containers of cleaning materials must have common name.	
10	2-301.14		No hand washing observed by staff.	
27	6-201.11		Floor tiles missing in kitchen prep/dish. These must be replaced.	
27	6-501.12		Floors/walls not clean near ramp. Heavy accumulation of grease and debris.	
Discussion With Person in Charge:				
Inspector's Signature:			Print:	
PIC's Signature:			Print:	
Corrective Action Required:			☐ Yes ☐ No	
☐ Voluntary Compliance			☐ Employee Restriction / Exclusion	
☐ Re-inspection Scheduled			☐ Emergency Suspension	
☐ Embargo			☐ Emergency Closure	
☐ Voluntary Disposal			☐ Other:	



Melrose Health Department
Ruth L. Clay, MPH, Health Director
City Hall 562 Main Street, Melrose MA 02176
Telephone: (781) 979-4130
E-mail: health@cityofmelrose.org



Public Health
Prevent. Promote. Protect.

Food Establishment Inspection Report - FDA

Insp Date: 3/7/17
Business:

Sakura
397 Main St
Waverfield, MA

Business ID: 0000

In: 4pm
Out: 5:45pm

Inspection: M1001627

Permit #:

Phone: 781-224-3479

Health Director: RS276 Ruth Clay

Reason: 01. Routine

Results: Next Routine 365

PIC: Mark Chang

Inspection Summary

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Inspector constitutes an order by the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and/or fines. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

PIC Mark Chang ServSafe Exp. _____ Allergy Exp. _____ Choke Exp. _____

Foodborne Illness Complaint Investigated (All) ☐

Involving More Than Two Persons ☐

Inspection Report Provided by: e-mail ☐

Hardcopy ☐

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Supervision

1. PIC Present, Knowledge and Duties

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

2. Certified Food Protection Manager

☒	☐		☐	☐	☐
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Employee Health / Responding to Contamination Events

3A. Employee Health: PIC Knowledge, Responsibilities & Reporting

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

3B. Employee Reporting to PIC

☒	☐			☐	☐
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4. Proper Use of Restriction & Exclusion

☐	☒			☐	☐
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5. Clean-up of Vomiting and Diarrheal Events

☒	☐			☐	☐
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Good Hygienic Practices

6A. Proper eating, tasting, drinking, or tobacco use

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☒		☐	☐

6B. Preventing contamination when tasting

☐	☐	☒		☐	☐
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W. Keough
Inspector

Acknowledged Receipt:

Food Establishment Inspection Report - FDA

Good Hygienic Practices

7. No discharge from eyes, nose, and mouth

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☒		☐	☐

Control of Hands as a Vehicle of Contamination

8A. Hands clean & properly washed

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐		☐	☐

8B. Where to wash, hand antiseptics

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐		☐	☐

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

10A. Adequate handwashing sinks properly supplied and accessible

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

10B. Handwashing sinks accessible with proper signage, handwashing aids

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

Approved Sources

11A. Milk, eggs, juice, and processed food

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

11B. Fish and shellfish

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

11C. Game animals and wild mushrooms

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☐	☒	☐	☐

12A. Food received at proper temperature

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☒	☐	☐	☐

12B. Shipping and receiving frozen food

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☒	☐	☐	☐

13. Food in good condition, honestly presented, safe, & unadulterated

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

13B. Food package integrity

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

14A. Required records available: shellstock tags, parasite destruction

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

14B. Missing shellstock tags, destruction

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☐	☒	☐	☐

14C. Parasite destruction- storing raw/partially cooked fish

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

Protection from Contamination

15A. Food separated & protected

IN	OUT	N/O	N/A	COS	REPEAT
☒	☒	☐	☐	☐	☐

15B. Cleaning equip/utensils/food containers

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐		☒	☐	☐

16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐		☒	☐	☐

16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐		☐	☐	☐

17. Proper disposition of returned, previously served reconditions, & unsafe food

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐			☐	☐

Time/Temperature Control for Safety Food (TCS Food)

18A. Proper cooking time & temperatures

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

18B. Whole meat cooking and serving, storing

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☐	☒	☐	☐

18C. Microwave cooking of raw animal foods

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☐	☒	☐	☐

19. Proper reheating procedures for hot holding

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☒	☐	☐	☐

20. Proper cooling time & temperatures

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

21. Proper hot holding temperatures

IN	OUT	N/O	N/A	COS	REPEAT
☒	☐	☐	☐	☐	☐

Inspector _____

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Food Establishment Inspection Report - FDA

Time/Temperature Control for Safety Food (TCS Food)

	IN	OUT	N/O	N/A	COS	REPEAT
22. Proper cold holding temperatures	☒	☐	☐	☐	☐	☐
23. Proper Date Marking	☐	☐	☐	☒	☐	☐
23B. TCS Foods Disposition	☐	☐	☒	☐	☐	☐
24A. Time as a public health control: procedures	☐	☐	☐	☒	☐	☐
24B. Time as a public health control: temperatures & discarding food	☐	☐	☐	☒	☐	☐
24C. Time as a public health control: highly susceptible population (HSP)	☐	☐	☐	☒	☐	☐

Consumer Advisory

	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw or undercooked foods	☒	☐	☐	☐	☐	☐

Highly Susceptible Populations (HSP)

	IN	OUT	N/O	N/A	COS	REPEAT
26A. Pasteurized foods used; prohibited foods not offered	☐	☐	☐	☒	☐	☐
26B. Reservice of foods	☐	☐	☐	☒	☐	☐

Chemical

	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	☐	☐	☐	☒	☐	☐
28A. Toxic substances identified, stored and used	☒	☐	☐	☐	☐	☐
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	☒	☐	☐	☐	☐	☐
28C. Conditions of Use: law	☒	☐	☐	☐	☐	☐

Conformance with Approved Procedures

	IN	OUT	N/O	N/A	COS	REPEAT
29A. Compliance with variance, specialized process, & HACCP plan	☒	☐	☐	☐	☐	☐
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	☐	☐	☐	☒	☐	☐
29C. When HACCP plan is required	☒	☐	☐	☐	☐	☐

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water

	IN	OUT	N/O	N/A	COS	REPEAT
30. Pasteurized eggs used where required	☒	☐	☐	☐	☐	☐
31A. Water & ice from approved source	☒	☐	☐	☐	☐	☐
31B. Sampling, alternative water supply	☒	☐	☐	☒	☐	☐
31C. Sampling report	☐	☐	☐	☒	☐	☐
32. Variance obtained for specialized processing methods	☐	☐	☐	☒	☐	☐

Food Temperature Control

	IN	OUT	N/O	N/A	COS	REPEAT
33A. Proper cooling methods used; adequate equipment for temperature control	☒	☐	☐	☐	☐	☐

Inspector _____

Acknowledged Receipt: _____

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Food Establishment Inspection Report - FDA

Food Temperature Control

	IN	OUT	N/O	N/A	COS	REPEAT
33B. Frozen food	☒	☐			☐	☐
34. Plant food properly cooked for hot holding	☐	☐	☒	☐	☐	☐
35. Approved thawing methods used	☒	☐	☐	☐	☐	☐
36A. Thermometers provided and accurate	☒	☐			☐	☐
36B. Thermometers function properly	☒	☐			☐	☐

Food Identification

	IN	OUT	COS	REPEAT
37A. Food properly labeled; original container	☒	☐	☐	☐
37B. Food labels, labeling of ingredients	☒	☐	☐	☐

Prevention of Food Contamination

	IN	OUT	COS	REPEAT
38A. Insects, rodents, & animals not present	☒	☐	☐	☐
38B. Handling prohibition, controlling pests, prohibiting animals	☒	☐	☐	☐
39A. Contamination prevented during food storage	☒	☐	☐	☐
39B. Food display; ice used as an exterior coolant prohibited as an ingredient	☒	☐	☐	☐
39C. Consumer self-service operations- utensils and monitoring	☒	☐	☐	☐
40A. Personal cleanliness- prohibition jewelry	☒	☐	☐	☐
40B. Maintenance of fingernails	☒	☐	☐	☐
41. Wiping cloths; properly used and stored	☒	☐	☐	☐
42A. Washing Produce - following chemical manufacturers label	☒	☐	☐	☐
42B. Washing produce	☒	☐	☐	☐
42C. Washing produce- chemicals	☒	☐	☐	☐

Proper Use of Utensils

	IN	OUT	COS	REPEAT
43. In-use utensils; properly stored	☒	☐	☐	☐
44. Utensils, equipment & linens; properly stored, dried, and handled	☒	☐	☐	☐
45A. Single-use/ single service articles properly stored and used, required	☒	☐	☐	☐
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	☒	☐	☐	☐
46. Gloves used properly	☒	☐	☐	☐

Utensils, Equipment and Vending

	IN	OUT	COS	REPEAT
47A. Food & non-food contact surfaces cleanable	☒	☐	☐	☐
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service	☒	☐	☐	☐
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks	☒	☐	☐	☐
48A. Warewashing facilities: installed, maintained, & used; test strips	☒	☐	☐	☐
48B. Operational warewashing machines	☒	☐	☐	☐

Inspector _____

Acknowledged Receipt: _____

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Food Establishment Inspection Report - FDA

Utensils, Equipment and Vending

49. Non-food contact surfaces clean

IN OUT COS REPEAT
☒ ☐ ☐ ☐

Physical Facilities

50. Hot & cold water available; adequate pressure

IN OUT N/A COS REPEAT

51A. Plumbing installed; proper backflow devices

☒ ☐ ☐ ☐

51B. Prohibiting a cross-connection, inspection and servicing system

☒ ☐ ☐ ☐

51C. Approved system and cleanable fixtures, service sink

☒ ☐ ☐ ☐

52A. Sewage and waste water properly disposed

☒ ☐ ☐ ☐

52B. Grease traps easily accessible for cleaning

☒ ☐ ☐ ☐

52C. Removing mobile food establishment waste

☐ ☐ ☒ ☐

53A. Toilet facilities; properly constructed, supplied, & cleaned

☒ ☐ ☐ ☐

53B. Toilet tissue availability

☒ ☐ ☐ ☐

54. Garbage & refuse properly disposed; facilities maintained

☒ ☐ ☐ ☐

55A. Physical facilities installed, maintained, & clean

☒ ☐ ☐ ☐

55B. Private homes and living or sleeping quarters, use prohibition

☒ ☐ ☐ ☐

56. Adequate ventilation & lighting; designated areas used

☒ ☐ ☐ ☐

MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Facilities

57A. Catering

IN OUT COS REPEAT

☒ ☐ ☐ ☐

57B. When plans are reviewed, prerequisite for operations- valid permit

☒ ☐ ☐ ☐

57C. Contents of plans and specifications, preoperational inspections

☒ ☐ ☐ ☐

58. Mobile Food Operations

☒ ☐ ☐ ☐

59. Temporary Food Establishments

☒ ☐ ☐ ☐

60. Residential Kitchens

☒ ☐ ☐ ☐

Procedures

61. Anti-choking Procedures

IN OUT COS REPEAT

☒ ☐ ☐ ☐

62. Tobacco Products: Notice and Sale

☒ ☐ ☐ ☐

63. Food Allergy Awareness Requirements

☒ ☐ ☐ ☐

Inspector

Acknowledged Receipt:

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TOWN OR CITY OF

Weymouth

Establishment Name:

Sakura

Date:

3/7/17

Page:

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Item No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
✓ 2-20112			- discussion w/ PIC: - gave PIC employee reporting forms in Chinese and English. No forms on file at time of inspection. - gave PIC norovirus (vomit/diarrhea) guidance form for cleanups	
6-20111			Floor tiles still missing in kitchen prep room and a few other back rooms. PIC to replace by next inspection. (c)	
3-305.11			Buckets containing soy sauce stored directly on ground. (c)	
✓ 3-304.11			- Dry storage bins have scoops stored directly in bin or on (p) adjacent shelf. - Ice scoop handle stored in ice bin in the sushi bar area. (p)	
6-50116			Maps in service sink room stored in buckets. Maps shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies. (c)	

Discussion With Person in Charge:		Corrective Action Required:		☐ No	☒ Yes
		☒ Voluntary Compliance	☐ Employee Restriction / Exclusion		
		☐ Re-inspection Scheduled	☐ Emergency Suspension		
		☐ Embargo	☐ Emergency Closure		
		☐ Voluntary Disposal	☐ Other:		
Inspector's Signature: <u>Jennifer Keough</u> Print: Jennifer Keough					
PIC's Signature: <u>Mark Zhong</u> Print: Mark Zhong					

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: <u>Sakura</u>		Date: <u>11-16-22</u>	Page 1 of <u>3</u>
Address: <u>397 main st.</u>		Time in: <u>12:00 pm</u>	Time out: <u>1:40 pm</u>
Telephone: <u>(781) 224-3479</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>3</u> (2 C.O.S.)	
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Jenny Zhou</u>			
Inspector: <u>D. Thompson</u>			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events		X				
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature					✓	
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction	✓					

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected					✓	
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding	✓					
20	Proper cooling time and temperature	✓					
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					✓
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control					✓	
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	✓					
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered					✓	
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used					✓	
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan					✓	

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge:

Signature of Inspector:

Date:

Date:

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: Sakura

Date: 11-16-22

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required						
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods						
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control						
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		X				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored		X				
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		X				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s):

- ☒ Food Service Establishment
☐ Retail Food Store
☐ Residential: Cottage Foods
☐ Residential: Bed & Breakfast
☐ Mobile/Pushcart
☐ Temporary Food Estab.
☐ Other _____

Type of Inspection:

- ☒ Routine
☐ Re-inspection
☐ Pre-operational
☐ Illness investigation
☐ General complaint
☐ HACCP
☐ Other _____

Other Information:

Sakura Organic@gmail.com
pH 3.9 → sushi rice

Signature of Person-in-Charge: [Signature]

Date: 11-16-22

Signature of Inspector: [Signature]

Date: 11-16-22

Food Establishment Inspection Report – City/Town of _____

Date: 11-16-22

Page 3 of 3Establishment: Sakura

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooler #1	41°	Freezers #1	2°	Cooler #2	31°
line cooler	40°	#2	0°	bar cooler #1	46°
cold rail #1	38°	#3	-2°	#2	41°
→ Under	39°	#4	-3°	#3	38°
		#5	4°		
		#6	-3°		

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code		Date
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Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code		
Item Number	Section of Code	Description of Violation
#5	2-501.11	must obtain bodily fluid clean up kit in response to vomiting and diarrheal events.
#15	3-302.11	Raw Shrimp Stored above RTE vegetables and Sauces. C.O.S.
#22	3-501.16(A)(1)	walk-in temperature 52°F. Temp tested all food items, pic discarded frozen shrimp thawed to 52°F and rack of ribs 51°F. PIC adjusted cooler temperature down to 41°F.
#38	6-202.15	Back door propped open. must leave entrances closed to prevent pests from entry.
#43	3-304.12	Ice scoop must be stored outside of ice machine in a protected location.
#55	6-501.11	Large hole in back storage area wall must be patched + fixed.

Signature of Person-in-Charge:

Date: 11-16-22

Date: 11-16-22

Signature of Inspector: