

GEMINI SUSHI LOUNGE - 5413 S STAPLES

Date: November, 19 2021

Occupancy:

Score : 80

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during
			Inspection
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Dispose of spoiled lemon slices.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm /temperature	Clean inside ice machine.	No

3	18. Toxic substances properly identified, stored and used	Label all chemical spray bottles and store in proper place.	No
2	23. Hot and Cold Water available; adequate pressure, safe	Adjust hot water at hand washing sink. (It's lukewarm). Restrooms hot water needs adjustment also.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Provide a visible thermometer inside all refrigeration.	No
2	30. Food Establishment Permit (Current & Valid)	Post current Health Permit.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Gnats	No
1	35. Personal Cleanliness	Employees must	No

/eating, drinking or
tobacco use

wear effective hair
and beard restraints.

1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times.	No
1	42. Non-Food Contact surfaces clean	Clean outer part of food containers.	No
1	45. Physical facilities installed, maintained, and clean	Clean behind equipment. Clean clutter around broiler. Replace broken tile.	No

Inspector Signature:

Location

Representative

Signature:

No Signature on

File.

Alan Dy

Gloria Diaz, 11/19/2021

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