GEMINI SUSHI LOUNGE - 5413 S STAPLES

Date: November, 19 2021

Occupancy:

Score: 80

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

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

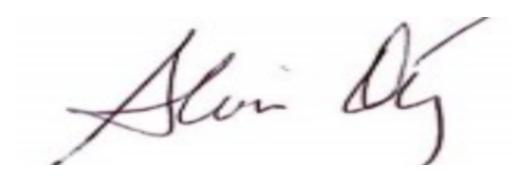
	/eating, drinking or	wear effective hair	
	tobacco use	and beard restraints.	
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times.	No
1	42. Non-Food Contact	Clean outer part of	No
	surfaces clean	food containers.	
1	45. Physical facilities installed, maintained, and clean	Clean behind equipment. Clean clutter around broiler. Replace broken tile.	No
Inspector Signature:		Locati	on

Representative

No Signature on

Signature:

File.



Gloria Diaz, 11/19/2021

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