

*City of Portland, Maine*  
*Inspections Division*  
*Food Service Inspection Schedule by Business or Contact*

Insp. Date	Business/Contact	Inspector	Address	Dist#	Parcel	Score	Status	Next Insp.	Last Insp.
11/18/2002	YOSAKU	Arthur Rowe	1 DANFORTH ST	1	040 B028001	100	Passed	11/18/03	12/09/08
11/05/2004	YOSAKU	Arthur Rowe	1 DANFORTH ST	1	040 B028001	83	Re-Inspect 30 Day	12/06/04	12/09/08
02/01/2005	YOSAKU	Kevin Carroll	1 DANFORTH ST	1	040 B028001	90	Passed	02/01/06	12/09/08
04/18/2006	YOSAKU	Arthur Rowe	Jonathan Reed	1	040 B028001	80	Re-Inspect 30 Day	05/18/06	12/09/08
04/18/2006	YOSAKU	Arthur Rowe	Jonathan Reed	1	040 B028001	80	Re-Inspect 30 Day	05/18/06	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1	040 B028001	77	Re-Inspect 10 Day	01/22/07	12/09/08
01/11/2007	YOSAKU	Arthur Rowe	Suzanne Hunt	1	040 B028001	77	Re-Inspect 10 Day	01/22/07	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux	1	040 B028001	80	Re-Inspect 30 Day	02/21/08	12/09/08
01/22/2008	YOSAKU	Suzanne Hunt	Jon Rioux	1	040 B028001	80	Re-Inspect 30 Day	02/21/08	12/09/08
09/08/2008	YOSAKU	Jon Rioux	1 DANFORTH ST		040 B028001	0			12/09/08
12/09/2008	YOSAKU	Jon Rioux	1 DANFORTH ST	2	040 B028001	95	Passed	12/09/09	12/09/08

**Appointments Reported: 11**

040-8028

# City of Portland Health Inspection Report

Establishment Name <b>YOSAKU</b>	No. of Risk Factor/Intervention Violations		Date <b>Nov 24-10</b>
	No. of Repeat Risk Factor/Intervention Violations		Time In
	Score (optional) <b>99</b>		Time Out
License/Est. ID#	Address <b>1 Danjima</b>	City/State <b>PC</b>	Zip Code
License Posted [ ] Yes [ ] No	Owner Name <b>YOSAKU SATO</b>	Purpose of Inspection <b>Compliance Follow-up</b>	Est. Type
Telephone			
Risk Category			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS		R	
<b>Supervision</b>					
5 1	IN OUT				
PIC present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>					
5 2	IN OUT				
Management awareness; policy present					
5 3	IN OUT				
Proper use of reporting, restriction & Exclusion					
<b>Good Hygienic Practices</b>					
5 4	IN OUT	N/O			
Proper eating, tasting, drinking, or tobacco use					
5 5	IN OUT	N/O			
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
5 6	IN OUT	N/O			
Hands clean & properly washed					
2 7	IN OUT/N/A	N/O			
No bare hand contact with RTE foods or approved alternate method properly followed					
5 8	IN OUT				
Adequate handwashing facilities supplied & accessible					
<b>Approved Source</b>					
5 9	IN OUT				
Food obtained from approved source					
5 10	IN OUT	N/A	N/O		
Food received at proper temperature					
5 11	IN OUT				
Food in good condition, safe, & unadulterated					
1 12	IN OUT/N/A	N/O			
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
2 13	IN OUT	N/A			
Food separated & protected					
2 14	IN OUT	N/A			
Food-contact surfaces: cleaned & sanitized					
5 15	IN OUT				
Proper disposition of returned, previously served, reconditioned, & unsafe food					

Compliance Status		COS		R	
<b>Potentially Hazardous Food Time/Temperature</b>					
5 16	IN OUT/N/A	N/O			
Proper cooking time & temperatures					
5 17	IN OUT/N/A	N/O			
Proper reheating procedures for hot holding					
5 18	IN OUT	N/A	N/O		
Proper cooling time & temperature					
5 19	IN OUT/N/A	N/O			
Proper hot holding temperatures					
5 20	IN OUT	N/A			
Proper cold holding temperatures					
5 21	IN OUT/N/A	N/O			
Proper date marking & disposition					
5 22	IN OUT/N/A	N/O			
Time as a public health control: procedures & record					
<b>Consumer Advisory</b>					
5 23	IN OUT	N/A			
Consumer advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
5 24	IN OUT	N/A			
Pasteurized foods used; prohibited foods not offered					
<b>Chemical</b>					
5 25	IN OUT	N/A			
Food additives: approved & properly used					
5 26	IN OUT				
Toxic substances properly identified, stored, & used					
<b>Conformance with Approved Procedures</b>					
5 27	IN OUT	N/A			
Compliance with variance, specialized process, & HACCP plan					

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 illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS		R	
<b>Safe Food and Water</b>					
5 28	Pasteurized eggs used where required				
5 29	Water & ice from approved source				
30	Variance obtained for specialized processing				
<b>Food Temperature Control</b>					
5 31	Proper cooling methods used; adequate equipment for temperature control				
5 32	Plant food properly cooked for hot holding				
5 33	Approved thawing methods used				
1 34	Thermometers provided & accurate				
<b>Food Identification</b>					
1 35	Food properly labeled; original container				
<b>Prevention of Food Contamination</b>					
4 36	Insects, rodents, & animals not present				
2 37	Contamination prevented during food preparation, storage & display				
5 38	Personal cleanliness				
1 39	Wiping cloths: properly used & stored				
1 40	Washing fruits & vegetables				

Compliance Status		COS		R	
<b>Proper Use of Utensils</b>					
2 41	In-use utensils: properly stored				
2 42	Utensils, equipment & linens: properly stored, dried & handled				
2 43	Single-use & single-service articles: properly stored & used				
2 44	Gloves used properly				
<b>Utensil, Equipment and Vending</b>					
2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
1 46	Warewashing facilities: installed, maintained, & used; test strips				
1 47	Non-food contact surfaces clean				
<b>Physical Facilities</b>					
4 48	Hot & cold water available; adequate pressure				
5 49	Plumbing installed; proper backflow devices				
5 50	Sewage & waste water properly disposed				
2 51	Toilet facilities: properly constructed, supplied, & cleaned				
2 52	Garbage & refuse properly disposed; facilities maintained				
1 53	Physical facilities installed, maintained, & clean				
1 54	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature) *[Signature]* Date: **11-24-10**

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date:

# City of Portland Health Inspection Report

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Establishment Name		As Authorized by 22 MRSA § 2496			Date
License/EST. ID #	Address	City/State	Zip Code	Telephone	

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Disposables @ 100°F		Perk	
		Bleach sanitizer/sk	50ppm	Red Saw Meat @	41°F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.

Item Number	Description
	<p>Miso Soup @ 160°</p> <p>Miso Perk</p> <p>Fish paste / Dry Bulbon #6911 - Yamaki Co Ltd</p> <p>Soybean Paste 41KJ / 095</p> <p>Scallions</p> <p>Dry Sea weed -</p> <p>Tofu</p> <p style="margin-left: 200px;">Soup is made fresh daily + dispenser of</p>
39	<p>Sponges being used By warewashed person</p> <p>NO Sponges Allowed</p>
	Minoru Yahara
	<p>Compliment Inspection re sack for Miso soup -</p> <p>- NO ISSUES FOUND.</p> <p>- Miso soup is made fresh daily</p>

Person in Charge (Signature)	Date 11-27-10
Health Inspector (Signature) <i>Sig Ham</i>	Date



# City of Portland Health Inspection Report

Establishment Name <b>Yosaku</b>		No. of Risk Factor/Intervention Violations	<b>16</b>	Date	<b>1-22-08</b>
		No. of Repeat Risk Factor/Intervention Violations	<b>4</b>	Time In	
License/Est. ID#		Address		City/State	Zip Code
<b>855</b>		<b>1 Danforth St</b>		<b>Portland, ME</b>	<b>04101</b>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name	Purpose of Inspection	Est. Type	Risk Category
		<b>Sato Searle Enterprises</b>	<b>Annual</b>		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item      Mark "X" in appropriate box for COS and/or R  
**IN**= in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
5 1	IN	OUT			5 16	IN	OUT	N/A	N/O
		PIC present, demonstrates knowledge, and performs duties					Proper cooking time & temperatures		
<b>Employee Health</b>									
5 2	IN	OUT			5 17	IN	OUT	N/A	N/O
		Management awareness; policy present					Proper reheating procedures for hot holding		
5 3	IN	OUT			5 18	IN	OUT	N/A	N/O
		Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature		
<b>Good Hygienic Practices</b>									
5 4	IN	OUT			5 19	IN	OUT	N/A	N/O
		Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures		
5 5	IN	OUT			5 20	IN	OUT	N/A	N/O
		No discharge from eyes, nose, and mouth					Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>									
5 6	IN	OUT			5 21	IN	OUT	N/A	N/O
		Hands clean & properly washed					Proper date marking & disposition		
2 7	IN	OUT			5 22	IN	OUT	N/A	N/O
		No bare hand contact with RTE foods or approved alternate method properly followed					Time as a public health control: procedures & record		
5 8	IN	OUT			<b>Consumer Advisory</b>				
		Adequate handwashing facilities supplied & accessible			5 23	IN	OUT	N/A	
<b>Approved Source</b>									
5 9	IN	OUT			<b>Highly Susceptible Populations</b>				
		Food obtained from approved source			5 24	IN	OUT	N/A	
5 10	IN	OUT			<b>Chemical</b>				
		Food received at proper temperature			5 25	IN	OUT	N/A	
5 11	IN	OUT					Food additives: approved & properly used		
		Food in good condition, safe, & unadulterated			5 26	IN	OUT		
1 12	IN	OUT					Toxic substances properly identified, stored, & used		
		Required records available: shellstock tags, parasite destruction			<b>Conformance with Approved Procedures</b>				
<b>Protection from Contamination</b>									
2 13	IN	OUT			5 27	IN	OUT	N/A	
		Food separated & protected					Compliance with variance, specialized process, & HACCP plan		
2 14	IN	OUT			<b>Risk factors</b> 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 illness or injury.				
		Food-contact surfaces: cleaned & sanitized							
5 15	IN	OUT							
		Proper disposition of returned, previously served, reconditioned, & unsafe food							

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is **not** in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored		
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled		
30		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>									
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly		
5 32		Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>				
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34		Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
4 36		Insects, rodents, & animals not present			<b>Physical Facilities</b>				
2 37	X	Contamination prevented during food preparation, storage & display			4 48		Hot & cold water available; adequate pressure		
5 38		Personal cleanliness			5 49		Plumbing installed; proper backflow devices		
1 39	X	Wiping cloths: properly used & stored			5 50		Sewage & waste water properly disposed		
1 40		Washing fruits & vegetables			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
					2 52		Garbage & refuse properly disposed; facilities maintained		
					1 53	X	Physical facilities installed, maintained, & clean		
					1 54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]*

Date: **01/22/08**

Health Inspector (Signature) *[Signature]*

Follow-up: **YES** NO (circle one)

Follow-up Date:

Susan <sup>co owner</sup>

040 B 028

# City of Portland Health Inspection Report

Establishment Name <b>Yoseku</b>		As Authorized by 22 MRSA § 2496		Date <b>Jan 22-08</b>	
License/EST. ID # <b>855</b>	Address <b>1 Denforth St</b>	City/State <b>Portland, ME</b>	Zip Code	Telephone	

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
DB Cooler Tray 1	40°			FISH	40°
display 2	48°	Dishwasher	75°F		
display 3	45°	3 Bags - handwash	104°		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code.
53	clean the hose from beer overflow - Bar
37	ICE USED AS FOOD cannot have hoses in.
X	<del>paper towel required at hand sink</del>
X	hand sink for hand wash only C.O.S.
39	no sponges on food contact surfaces (DISHES OR BOARDS)
37	separate FISH so as to not cross contaminate (in cooler)
8	paper towels need to be placed so as not to cross contaminate. Must be accessible
X	HACCP PLAN REQUIRED on site
15	DEAD LOBSTERS MUST BE THROWN AWAY
	Tool to measure P.H. Level
12	TAGS REQUIRED on EACH FISH

Person in Charge (Signature)		Date	<b>1.22.08</b>
Health Inspector (Signature)		Date	



# City of Portland Health Inspection Report

Establishment Name <b>Yosaku</b>		No. of Risk Factor/Intervention Violations		Date <b>12/09/08</b>
License/Est. ID# <b>855</b>		Address <b>1 Danforth St</b>		Time In
License Posted [ <input checked="" type="checkbox"/> Yes [ ] No		City/State <b>Portland, ME</b>		Time Out
Owner Name <b>Sato Seale Ltd.</b>		Zip Code		Telephone <b>207.780.0880</b>
Purpose of Inspection <b>Annual</b>		Score (optional) <b>95</b>		Risk Category

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
5 1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>							
5 2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Management awareness; policy present			
5 3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper use of reporting, restriction & Exclusion			
<b>Good Hygienic Practices</b>							
5 4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper eating, tasting, drinking, or tobacco use			
5 5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>							
5 6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Hands clean & properly washed			
2 7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			No bare hand contact with RTE foods or approved alternate method properly followed			
5 8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>							
5 9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food obtained from approved source			
5 10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food received at proper temperature			
5 11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food in good condition, safe, & unadulterated			
1 12	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>							
2 13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food separated & protected			
2 14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food-contact surfaces: cleaned & sanitized			
5 15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Potentially Hazardous Food Time/Temperature</b>							
5 16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper cooking time & temperatures			
5 17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper reheating procedures for hot holding			
5 18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper cooling time & temperature			
5 19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper hot holding temperatures			
5 20	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper cold holding temperatures			
5 21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Proper date marking & disposition			
5 22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Time as a public health control: procedures & record			
<b>Consumer Advisory</b>							
5 23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Consumer advisory provided for raw or undercooked foods <b>Corrected</b>			
<b>Highly Susceptible Populations</b>							
5 24	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>							
5 25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Food additives: approved & properly used			
5 26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>							
5 27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			Compliance with variance, specialized process, & HACCP plan <b>Sushi</b>			

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 illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
4 36	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
				2 52	Garbage & refuse properly disposed; facilities maintained		
				1 53	Physical facilities installed, maintained, & clean		
				1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: **12/09/08**

Health Inspector (Signature)

Follow-up: YES  NO  (circle one) Follow-up Date:





40-13-28

-23 = (77)

# City of Portland Health Inspection Report

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Establishment Name <b>Yosaku</b>	No. of Risk Factor/Intervention Violations	Date <b>1/11/07</b>
	No. of Repeat Risk Factor/Intervention Violations	Time In
License/Est. ID# <b>855</b>	Address <b>1 Danforth St Portland</b>	City/State <b>OR</b>
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <b>Sato Sente Enterprises Corp</b>	Purpose of Inspection <b>01</b>
	Est. Type <b>01</b>	Risk Category
	Score (optional) <b>(77)</b>	Time Out
	Zip Code <b>97101</b>	Telephone

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS


Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation


Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
51	IN <input checked="" type="radio"/> OUT			516	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
52	IN <input checked="" type="radio"/> OUT <input type="radio"/>			517	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
Management awareness; policy present				Consumer advisory provided for raw or undercooked foods			
53	IN <input checked="" type="radio"/> OUT <input type="radio"/>			518	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
Proper use of reporting, restriction & Exclusion				<b>Highly Susceptible Populations</b>			
<b>Good Hygienic Practices</b>				<b>Chemical</b>			
54	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/O			519	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
Proper eating, tasting, drinking, or tobacco use				Food additives: approved & properly used			
55	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/O			520	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored, & used			
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>			
56	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/O			521	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>		
Hands clean & properly washed				Compliance with variance, specialized process, & HACCP plan			
27	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>			<b>Risk factors</b> 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 illness or injury.			
No bare hand contact with RTE foods or approved alternate method properly followed							
58	IN <input checked="" type="radio"/> OUT <input type="radio"/>						
Adequate handwashing facilities supplied & accessible							
<b>Approved Source</b>							
59	IN <input checked="" type="radio"/> OUT <input type="radio"/>						
Food obtained from approved source							
510	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>						
Food received at proper temperature							
511	IN <input checked="" type="radio"/> OUT <input type="radio"/>						
Food in good condition, safe, & unadulterated							
112	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/>						
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>							
213	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A						
Food separated & protected							
214	IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A						
Food-contact surfaces: cleaned & sanitized							
515	IN <input checked="" type="radio"/> OUT <input type="radio"/>						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>				244	Gloves used properly		
531	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
532	Plant food properly cooked for hot holding			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
533	Approved thawing methods used			146	Warewashing facilities: installed, maintained, & used; test strips		
134	Thermometers provided & accurate			147	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
135	Food properly labeled; original container			448	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				549	Plumbing installed; proper backflow devices		
436	Insects, rodents, & animals not present			550	Sewage & waste water properly disposed		
237	Contamination prevented during food preparation, storage & display			251	Toilet facilities: properly constructed, supplied, & cleaned		
538	Personal cleanliness			252	Garbage & refuse properly disposed; facilities maintained		
139	Wiping cloths: properly used & stored			153	Physical facilities installed, maintained, & clean		
140	Washing fruits & vegetables			154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)  Date: **1/11/07**

Health Inspector (Signature)  Follow-up:  YES  NO (circle one) Follow-up Date: **1/22/07**







# City of Portland Health Inspection Report

Page \_\_\_ of \_\_\_

<b>Establishment Name</b> YOSAKU	<b>No. of Risk Factor/Intervention Violations</b>	<b>Date</b> 4/18/06
	<b>No. of Repeat Risk Factor/Intervention Violations</b>	<b>Time In</b>
	<b>Score (optional)</b>	<b>Time Out</b>
<b>License/Est. ID#</b> 855	<b>Address</b> 1 Danforth St	<b>City/State</b> Portland
		<b>Zip Code</b> 04101
<b>License Posted</b> [ ] Yes [ ] No	<b>Owner Name</b> Sato Soke Entrep.	<b>Purpose of Inspection</b> Regular
		<b>Est. Type</b> 01
		<b>Risk Category</b>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item      Mark "X" in appropriate box for COS and/or R  
**IN**= in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable      **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
5 1	IN OUT			5 16	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
<b>Employee Health</b>				<b>Consumer Advisory</b>			
5 2	IN OUT			5 17	IN OUT N/A N/O		
Management awareness; policy present				Proper reheating procedures for hot holding			
5 3	IN OUT			5 18	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion				Proper cooling time & temperature			
<b>Good Hygienic Practices</b>				<b>Highly Susceptible Populations</b>			
5 4	IN OUT	N/O		5 19	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
5 5	IN OUT	N/O		5 20	IN OUT N/A		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>				<b>Chemical</b>			
5 6	IN OUT	N/O		5 21	IN OUT N/A N/O		
Hands clean & properly washed				Proper date marking & disposition			
2 7	IN OUT N/A N/O			5 22	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed				Time as a public health control: procedures & record			
<b>Approved Source</b>				<b>Conformance with Approved Procedures</b>			
5 9	IN OUT			5 23	IN OUT N/A		
Food obtained from approved source				Consumer advisory provided for raw or undercooked foods			
5 10	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
5 11	IN OUT			<b>Chemical</b>			
Food in good condition, safe, & unadulterated				Food additives: approved & properly used			
1 12	IN OUT N/A N/O			5 26	IN OUT		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, & used			
<b>Protection from Contamination</b>				<b>Conformance with Approved Procedures</b>			
2 13	IN OUT	N/A		5 27	IN OUT N/A		
Food separated & protected				Compliance with variance, specialized process, & HACCP plan			
2 14	IN OUT	N/A		<b>Risk factors</b> 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 illness or injury.			
Food-contact surfaces: cleaned & sanitized							
5 15	IN OUT						
Proper disposition of returned, previously served, reconditioned, & unsafe food							

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is **not** in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>				2 44	Gloves used properly		
5 31	Proper cooling methods used; adequate equipment for temperature control			<b>Utensil, Equipment and Vending</b>			
5 32	Plant food properly cooked for hot holding			2 45	X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
5 33	Approved thawing methods used			1 46	Warewashing facilities: installed, maintained, & used; test strips		
1 34	X Thermometers provided & accurate			1 47	X Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
1 35	Food properly labeled; original container			4 48	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				5 49	Plumbing installed; proper backflow devices		
4 36	Insects, rodents, & animals not present			5 50	Sewage & waste water properly disposed		
2 37	Contamination prevented during food preparation, storage & display			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
5 38	Personal cleanliness			2 52	Garbage & refuse properly disposed; facilities maintained		
1 39	X Wiping cloths: properly used & stored			1 53	Physical facilities installed, maintained, & clean		
1 40	Washing fruits & vegetables			1 54	X Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) \_\_\_\_\_

Date: 4/18/06

Health Inspector (Signature) \_\_\_\_\_

Follow-up: YES NO (circle one)      Follow-up Date: \_\_\_\_\_





CITY OF PORTLAND  
 PLANNING AND URBAN DEVELOPMENT  
 INSPECTION SERVICES DIVISION

40-13-28

FOOD SERVICE ESTABLISHMENT  
 INSPECTION REPORT

Date 4/18/06  
 Sanitarian J. REE/ A. Rowe  
40-13-28

SUPPLEMENTAL SHEET NO. \_\_\_\_\_

Owner's Name \_\_\_\_\_ Establishment Name YOSAKU  
 Establishment Address \_\_\_\_\_ Zip \_\_\_\_\_

Item	Loc	Temp	Item	Loc	Temp
MISC FRZN	17°		WASH	3 Bay	134°
SHRIMP PREP	44°		Sani	3 Bay	
* SALMON	49°		* WASH	DW	110°
			* Sani	DW	0 ppm
			WASH	DW 2	120°
			Sani	DW 2	130°

- Wiping Cloth Wet 0 ppm 3-304.14
- Hood System - Dirty 3-305.11
- REFRIG No Thermometer ~~3-304.12~~ 4-204.12
- MICRO Very Dirty Inside 4-601.11A
- HANDWASH 1 Inaccessible 5-205.11
- BULK BINS Dirty ~~4-2~~ 4-601.11A
- FAN COVERS Dirty - WALK IN (BSMT) 3-305.14
- OPEN FOOD - WALK IN
- Light Shield - BSMT 6-202.11
- No Ph Meter
- No Consumer Advisory - Sushi 3-603.11
- Sushi Rice - No HACCP 5-103.12
- CO<sup>2</sup> Canister - Not Secured
- Review Chapter 2 ✓
- Non-Handled Scoops ~~3-304.12~~ 4-201.11