



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TOSHIKO JAPANESE CUISINE	BUSINESS PHONE: (559) 772-4774	RECORD ID#: PR0007171	DATE: April 27, 2012
FACILITY SITE ADDRESS: 258 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HORACE & HIROMI STEWARD	CERTIFIED FOOD HANDLER: HORACE STEWARD III	EXP DATE: 9/18/2012	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

- All hot (soup) and cold holding units were satisfactory.
- Hand washing stations were fully equipped.
- Cutting boards observed very clean.
- Facility is very organized and well maintained.
- 3 compartment sink & dishwasher had appropriate sanitizer level.
- Eco Lab services for pest control.
- Overall facility in very good conditions.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u>N/A</u> <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Received By:

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TOSHIKO JAPANESE CUISINE	BUSINESS PHONE: (559) 772-4774	RECORD ID#: PR0007171	DATE: July 20, 2011
FACILITY SITE ADDRESS: 258 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HORACE & HIROMI STEWARD	CERTIFIED FOOD HANDLER: HORACE STEWARD III	EXP DATE: 9/18/2012	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

- All cold holding units and foods were below 41°F.
- Soups were at 160°F.
- Hand washing stations were fully stocked.
- Temperature logs were complete.
- Sanitizer stripes were available.
- Overall, the food facility appeared in good operational condition.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u>
	<input checked="" type="checkbox"/> Potential Food Safety All Star:


Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TOSHIKO JAPANESE CUISINE	BUSINESS PHONE: (559) 772-4774	RECORD ID#: PR0007171	DATE: January 11, 2011
FACILITY SITE ADDRESS: 258 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HORACE & HIROMI STEWARD	CERTIFIED FOOD HANDLER: HORACE STEWARD III	EXP DATE: 9/18/2012	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Observed restroom and hand wash station stocked with soap and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Chlorine sanitizer was noted at 100 ppm.

Miso soup was noted at 170° F.

It is recommended to temp and log potentially hazardous foods (miso soup, fish, etc). Currently, facility logs refrigeration temperatures.

Facility and refuse area are clean and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

NOTE: This report must be made available to the public on request