

ESTABLISHMENT NAME: Stingray Sushi Fusion Truck OPERATOR'S NAME: Radhames Veras  
Address: T/V/C @ 3 Brothers Winery County: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Facility: 49-3214 Time Begin: \_\_\_\_\_ Time End: \_\_\_\_\_ Capacity: \_\_\_\_\_  
Office Code: 49 Operation ID: \_\_\_\_\_ Month: 7 Day: 25 Year: 15 HCS ID: MGB49 Service Time: \_\_\_\_\_  
 LHD/HIN  NYSDOH  
Date of Service: \_\_\_\_\_ Hours: \_\_\_\_\_ Minutes: \_\_\_\_\_

**Service Type:**

INSPECTION  REINSPECTION  PRE-OPERATIONAL  HACCP ONLY  COMPLAINT  FIELD VISIT  INCIDENT  ILLNESS

Number of Red Violations Found: 0 Total Red Violations Not Corrected: 0 Number of Blue Violations Found: 0 Reinspection Required:  Yes  No

**CRITICAL ITEM:** These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

- \*1  Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5
- 2  Potentially hazardous food - not of limited preparation .3(b), (c)
- \*3  Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)
- 4  Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F; .3(c), (e)
- 5  Toxic items improperly stored or used .4
- \*6  Persons with disease or infection transmitted by food not restricted .16
- 7  Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16
- \*8  Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)
- 9  Accurate food thermometers not available or used .3(f)
- 10  Inadequate facilities to maintain temperature .3(c); .4; .15
- \*11  Potable water improperly protected; from an unapproved source .9
- \*12  Improper disposal of sewage and liquid waste .11 (a)

**\*THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS**

**SANITATION and MAINTENANCE ITEMS:** These items relate to maintenance of food service operations and cleanliness.

- 13  Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15
- 14  Food workers with inadequate personal cleanliness .1
- 15  Surfaces not easily cleanable, not clean and sanitized .6; .7
- 16  Single service articles not protected; reused .6(d)
- 17  Hand washing facilities inadequate .8; .12; .16
- 18  Accurate thermometer not available in hot and cold food storage facilities .4
- 19  Floors, walls, ceiling, lighting inadequate .6(e); .13; .14
- 20  Insects not controlled .14(a), (b), (c)
- 21  Food operation areas not separate from living and sleeping quarters .16
- 22  Trash disposal inadequate .11 (b)
- 23  Operating without a permit, miscellaneous .17; .19

*\*Fried shrimp @ 75°F on counter - interview indicates this is standard practice - will be looking @ this upon return to office. No violation made*

Person Interviewed and Title (Signature): \_\_\_\_\_  
Signature of Inspector: Melissa

Comments: \_\_\_\_\_

