

Food Service Establishment Inspection Summary Report

Operation: KYOTO (ID: 1075567)
Facility Name: KYOTO RESTAURANT
Facility Code: 01066-01
Facility Address: 830 County Route 64, Elmira, NY 14903

To the Attention of:

Pai Ling Yang
KYOTO 2021 LLC
830 County Route 64, Suite 9
Elmira, NY 14903
Email: kyoto2021llc@gmail.com

Inspection

Date: July 22, 2025 01:59 PM
Inspector: Travis Chandler (tchandler@chemungcountyny.gov)
Responsible Person: Ruth Kellogg

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	4

Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings: Observed six cases of tempura shrimp, three cases of shrimp and three cases of chicken stored on the floor in the walk-in freezer. Per discussion with employees the facility just received a delivery and had limited space for these items. Sanitarian discussed with employees food items are required to be stored at a minimum of six inches off of the floor to prevent potential contamination. No contamination of food items was observed at the time of the inspection. The employees voluntarily placed the

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings: Observed single service items such as plastic containers stored in the flour and sugar bins. Advised the employees that single service items are not meant for multi-use and tend to break down easily and could cause potential contamination of food items. No contamination of the flour and sugar was observed at the time of the inspection. The employees voluntarily discarded both plastic containers and replaced them with utensils that can be washed, rinsed and sanitized after usage.
CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM #12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings: Observed no hand washing sign in the women's restroom. Sanitarian discussed with employees the restrooms are required to be equipped with hand washing signage as it helps to remind employees to wash their hands for a minimum of 20 seconds under warm running water with soap. The facility had hand washing signage signs available and voluntarily placed one in the restroom.
CORRECTED

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings: Observed multiple ceiling ventilation hoods/ ducts in the dining area covered in dirt, dust and debris. Discussed with an employee the ceiling ventilation hoods/ ducts should be cleaned routinely to prevent potential contamination of food items. No contamination of food items was observed at the time of the inspection. A time table of correction has been issued for August 5, 2025.

Additional Information Collected During Inspection

Comments: Observed an employee wearing gloves to prevent bare hand contact with ready to eat food items while preparing a sushi roll wrap for a patron. All refrigeration units were equipped with monitoring thermometers to ensure potentially hazardous food (PHF) items are cold held at the minimum temperature of 45F or below such as raw chicken (actual 32F), shrimp (actual 32F) and red peppers (actual 34F) in the commercial deli refrigeration unit in front of the cooks station. Also, observed PHF items cold held at the minimum temperature of 45F or below such as salmon (actual 38F) and scallops (actual 38F) in the walk-in cooler and yellow fin tuna (actual 37F) in the sushi display refrigeration unit. A digital probe thermometer was available to ensure PHF items are hot held at the minimum temperature of 140F or above such as rice (actual 151F) in the steam table on the cooks service line. Quaternary ammonia test strips were available to ensure the quaternary ammonia sanitizing solution is at the required minimum concentration of 200ppm to sanitize both dishware/ utensils and food contact surfaces. Four hand washing stations were available and equipped with warm water, soap, paper towels and employee hand washing signage. Discussed with employees required hand washing of at least 20 seconds under warm water with soap and the importance of washing hands in between glove changes and after using the restroom, drinking, eating, sneezing, smoking/ vaping, or when returning from a break and or any time after possible contamination. Discussed the ill workers policy and the exclusion of ill food workers, especially those experiencing symptoms of cough, fever, sore throat, yellowing of skin/ eyes, vomiting and diarrhea.

TC



Inspector: Travis Chandler
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Received by: Ruth Kellogg