



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>		DATE 8/26/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2070
LOCATION 4751 RIVERSIDE DR, CHINO, CA 91710		INSPECTOR Kathryn Gutierrez		
MAILING ADDRESS 4751 RIVERSIDE DR, CHINO CA 91710		IDENTIFIER: Food		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 03 - Reinspection Required		
TIME IN 3:20 PM	TIME OUT 6:38 PM	FACILITY ID FA0011126	RELATED ID PR0004973	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 72**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		4	
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
In	N/O	N/A			2
WATER/HOT WATER					
In				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	⊗
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/26/2020  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous foods at unsafe internal temperatures:

Inside the walk in cooler:

- Two large trays with raw chicken at 59-69 F.
- Shrimp filled wontons 59-69 f.
- Crab meat boxes (8) at 56 F.
- Approximately six (6) mussels at 60 F.

( As per employee, the food items mentioned above were placed inside the walk in cooler one or more days ago).

Measured the ambient temperature at 59 F.

Turbo air preparation refrigerator:

- Containers of shrimp , crabmeat approximately four (4) , tuna approximately five (5), eel measuring at 50 F.

( As per employee, the food items mentioned above were placed inside the unit more than four (4) hours ago).

Measured the ambient temperature at 50 F.

Sushi display cases:

- Two plates of each: shrimp, fish, salmon, and wao fish at internal temperatures of 45-50 F

( As per manager, the items were stored in the unit six (6) hours ago.)

Note: Display cases to be open. Slide doors to not be on display cases. As per manager, the display cases were removed for cleaning.

Maintain all potentially hazardous foods at 41 F or below / 135 F or above.

Corrected on site: Employees voluntarily agreed to discard the following food items: Two large trays with raw chicken, shrimp filled wontons, approximately six (6) mussels, crab meat boxes (8) containers of shrimp , crabmeat approximately four (4) , tuna approximately five (5), small tray of eel, trays of shrimp, fish, salmon, and wao fish ( see vc&d#52). Frozen meat that was just delivered was placed into the working walk in freezer.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/26/2020 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1) Observed employee washing tongs with detergent at the preparation sink without sanitizing. Employee stated that tongs are new.</p> <p>Ensure all utensils are properly washed at the 3-compartment sink: Washed , rinsed, and sanitized.</p> <p>Corrected on site: Instructed employee to wash utensils at the 3-compartment sink.</p> <p>2) Observed facility to not be utilizing the correct sanitizer for sanitizing food contact surfaces.</p> <p>Note: Facility is utilizing 1) Water,Ammonia,and nonylphenol polyethylene glycol ether solution and 2) Sodium Hydroxide solution.</p> <p>Obtain and maintain an adequate supply of required sanitizer at all times.</p> <p>3) Observed employee wiping sushi cutting board with wet towel. Upon questioning, employee stated the towel contains water.</p> <p>Discontinue this practice, ensure facility is utilizing approved sanitizer to clean food contact surfaces.</p> <p>Required sanitizer levels for food-contact surfaces are as follows: 100 parts per million (ppm) of chlorine for 30 seconds, 200 ppm of quaternary ammonia for one minute, and 25 ppm of iodine for one minute, or any sanitizer that complies with Title 40 of the CFR. (§114099.6(a),(b),(c))</p> <p>Corrected on site: Employees purchased bleach from store located next door.</p>
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**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> 1) Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ol style="list-style-type: none"> <li>360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>Prometric Inc.- Food Protection Manager Certification Program</li> <li>AboveTraining/StateFoodSafety.com</li> </ol> <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> <p>2) Upon questioning, two employees stated that water buckets are used to insert wiping towels to wipe cutting boards and food from corner of bowls.</p> <p>Discontinue this practice. Ensure facility is only utilizing required sanitizer to clean food contact surfaces.</p>
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1) Observed cart with crockpot to be obstructing the hand wash sink at the cookline area. Observed soap to be stuck at the hand soap dispenser for this same hand wash sink.

Ensure hand washing facilities remains unobstructed at all times so as to promote properly wash hands. Ensure to maintain an adequate supply of soap and paper towels in approved dispensers at all hand washing stations.

2) Observed paper towels to not be stored in a dispenser for the hand washing sink at the sushi bar.

Place and maintain an adequate supply of paper towels and hand soap in approved dispensers at all times.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114000

**Inspector Comments:** 1) Measured sushi rice at 70-77 F from both pots located at the sushi bar area. Observed both labels and Time as a Public Health Control (TPHC) procedures missing for the sushi rice.

(As per manager, the sushi is discarded every three (3) hours).

2) Observed flour for fish tempura on tray at room temperature next to the grill. Flour to not be passed through a sifter. As per cook the flour is discarded/exchanged every three (3) hours. Observed both labels and Time as a Public Health Control (TPHC) procedures missing for the flour.

Place and maintain Time as a Public Health Control (TPHC) labels and procedures for all potentially hazardous foods following TPHC.

Corrected on site: Instructed employees to follow TPHC. Provided employees with TPHC template.

Note: Rice and flour to be out at room temperature for three (3) hours.

**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114018, 114020, 114020.1

**Inspector Comments:** Observed approximately five (5) bags of frozen meat at 34 F stored at the preparation table.

(Upon questioning, cook stated that the bags were delivered and placed at the preparation table an hour ago).

Ensure frozen foods are not maintained at room temperature. Ensure frozen foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F), running water for less than 2 hours, in microwave, or during the cooking process.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed boxes of frozen fish to be stored directly on the floor inside the walk in freezer.  Ensure that all food and equipment is stored at least 6 inches above floor.
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<b>Inspector Comments:</b> Observed no test strips available at the facility.  Obtain and maintain an adequate supply of test strips to test sanitizer.
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**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> 1) Observed the cooking equipment with excessive grease build up.  Clean and maintain all parts of equipment clean at all times.  2) Observed non functional small reach in refrigerator with grease build up next to the walk in.  3) Observed Turbo air refrigerator to not be functioning properly at the cookline.  4) Observed sushi display cases to not be maintaining Potentially Hazardous foods at 41 F or below.  Note: Measured the ambient temperature at 50 F. Display cases to be open. Slide doors to not be on display cases. As per manager, the display cases were removed for cleaning.  Repair and maintain all equipment in good repair. Place and maintain sliding doors on display case to maintain temperatures at 41 F or below. Otherwise, remove from facility.  A follow up inspection will be conducted on or after August 28, 2020 to verify that refrigeration units are working properly. Failure to comply may result in an additional billed follow up inspection.
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**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed scoops stored in food containers with handle contacting food in the following food containers: salt, starch, and panko.  Store scoops in a manner that prevents handles from contacting food.
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**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114149, 114149.1</b>	<b>Inspector Comments:</b> Observed the light in the walk in cooler to not be functioning properly ( the light turns on and off).  Repair light and ensure adequate lighting is provided to all areas to facilitate cleaning and inspection.  Operator verify that light bulb is shatterproof, otherwise provide light cover.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114157, 114159</b>	<b>Inspector Comments:</b> 1) Observed thermometer missing from the walk in cooler.  Note : Thermometer on the outside to not be functional.  2) Observed no probe thermometer.  3) Observed thermometer missing from the Turbo air preparation refrigerator at the cookline  Place and maintain working thermometers in all units used for storage of potentially hazardous foods.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114171, 114189.1</b>	<b>Inspector Comments:</b> 1) Observed small leak from the 3-compartment sink located at the bar area.  2) Observed cold water knob to not be functional at the 3-compartment sink located at the bar area.  Note: Bar area not in use. The bar area is being utilized to store alcohol.  Repair and maintain all plumbing fixtures in good repair.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed facility's main entrance door to be propped open.

2) Observed facility's delivery door to be propped open with non functional air curtain and screen door not in use.

Maintain all doors to facility closed to prevent vermin entry. Repair and maintain air curtain in working condition.

3) Observed employee's opened canned drink to be stored directly above the containers in the top portion of the preparation refrigerator. ( Preparation refrigerator located at the cookline).

Discontinue this practice. All employees shall store personal items away from food and food preparation area to prevent contamination.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** 1) Observed floors under the cooking equipment with dry food crumbs.

Clean and maintain all floors clean at all times.

2) Observed tiles at the cookline to be broken.

Repair and maintain all floors, walls, and ceilings in good repair.

3) Observed several glass bottles on floor where the mop sink is located.

Clean and maintain all floors in facility clean.

Note: Glass bottles and washer to be obstructing the mop sink. As per employee, he recycles the bottles and they will be removed today.

Operator clear area to allow access to the mop sink. Ensure mop sink is functioning properly. A follow up inspection will be conducted on or after August 28, 2020 to verify that mop sink is working properly. Failure to comply may result in an additional billed follow up inspection.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



Public Health  
Environmental Health Services

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#### 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a copy of the most recent inspection report to be missing from facility.  Obtain and maintain a copy of your most recent inspection at the facility.
	Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>3</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed three (3) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax form and cards and return to San Bernardino County Environmental Health Services department.  Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com  Failure to do so will result in a charged re-inspection to verify compliance.
	Not In Compliance Violation Reference - SBCC - 33.0409	

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### CV. COVID-19 OBSERVATIONS

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no COVID-19 site protection plan.  Develop and maintain COVID-19 site protection plan posted at a main entrance. A follow up inspection will be conducted in three (3) days from this inspection. Follow up : Operator email COVID-19 site protection plan within 3 days to complete follow up.  * Facility with no inside DINE IN. Outside DINE IN available.  Ensure facility is following COVID-19 State guidelines:  On May 23rd, 2020, the County of San Bernardino received approval from the State to accelerate to the advanced phase of Stage 2, and allow in-seat dining for restaurants. Restaurants that plan to reopen the dining services are required to follow state guidance. Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must: 1. Perform a detailed risk assessment and implement a site-specific protection plan 2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them 3. Implement individual control measures and screenings 4. Implement disinfecting protocols 5. Implement physical distancing guidelines  <a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a>
	Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.





### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME OZEKI SUSHI RESTAURANT	DATE 8/26/2020
LOCATION 4751 RIVERSIDE DR, CHINO, CA 91710	INSPECTOR Kathryn Gutierrez

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments

On this date a "C" grade card was posted. For a C grade (score of 70 to 79). The food facility must correct the deficiencies listed in the Official Inspection Report ( OIR) and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a " B " grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a " B " grade is achieved on a re-score inspection.

The " C " Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

Provided facility with the following:

- Missing FHC form.
- Re-score form.
- 5 CDC factors
- Active managerial control
- Proper warewashing flyer
- COVID-19 safety guidelines

#### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

#### Signature(s) of Acknowledgement

NAME: Alexia Armendariz  
TITLE: Server