



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL		DATE 8/18/2020	REINSPECTION DATE 9/01/2020	PERMIT EXPIRATION 12/31/2070
LOCATION 4110 EDISON AV 104, CHINO, CA 91710			INSPECTOR Amanda Tieu	
MAILING ADDRESS 4110 EDISON AV UNIT 104, CHINO CA 91710			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:22 PM	TIME OUT 4:28 PM	FACILITY ID FA0016182	RELATED ID PR0021525	PE 1621

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 70

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			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	+	⊗
8. Time as a public health control; procedures & record				
In	N/O	N/A		2
9. Proper cooling methods				
In	N/O	N/A		
10. Proper cooking time & temperatures				
In	N/O	N/A		
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A		⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A		4
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In				⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/18/2020 Violation Reference -	Inspector Comments: Observed employee not washing his/her hands after touching a soiled sanitizing towel during food preparation. Immediately discontinue this practice. Employees are required to wash their hands before handling food, equipment, and utensils as often as necessary to prevent contamination of foods. Corrected on site: Directed employees to wash hands immediately and educated employee on proper handwashing procedures.
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Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

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

POINTS 4	Compliance date not specified Complied on 8/18/2020 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed the following at 1:45PM: 1) Raw tuna, raw salmon, and raw tilapia measured approximately 47 to 50 degrees F stored within the cold holding display case located near the rear kitchen entrance. Per facility manager, the above items were placed into the cold holding display case at 11AM. Observed the interior ambient air temperature of the unit measured 51F. 2) Spicy crab meat within a metal container not fully submerged within a container of ice located at the front kitchen cold holding unit preparation table. Observed top layer of spicy crab meat measured at 52 degrees F and bottom layer measured 41 degrees F. According to facility manager, the container of spicy crab meat has been in the ice bath for approximately 2 hours prior from the time of measurement. 3) Observed rice residue within the crushed hot cheetos container located across the cold holding unit preparation table at the front kitchen area. Per facility manager, sushi rolls are dipped into the crush hot cheetos container upon order and the hot cheetos are replaced at the end of the day. Observed hot cheetos measured at 87 degrees F at the time of inspection. 4) Observed a container of tempura flakes located on the dry storage shelving across the cold holding unit preparation table at the front kitchen area. Per facility manager, sushi rolls are dipped into the tempura flake container upon order and the tempura flakes are replaced at the end of the day. Observed tempura flakes measured at 85 degrees F at the time of inspection. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, 135F or above for hot holding, to avoid contamination of food. Corrected on site: The facility manager was instructed to relocate raw fish, tempura flakes, and hot cheetos into a cold holding unit. Instructed facility manager to transfer half of the spicy crab meat into another metal container so both containers of spicy crab meat are fully submerged in an ice bath. NOTE: The operator was instructed to discontinue the use of cold holding display case located near the rear kitchen entrance until the necessary repairs have been completed and the unit is capable of maintaining foods at or below 41F.
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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



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 8/18/2020</p> <p>Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: 1) Observed employee wipe sushi knife with a soiled sanitized cloth towel and proceed to cut customer's rolled sushi. Per employee, the cloth towel is sanitized prior to cleaning the sushi knife.</p> <p>2) Observed the sushi chef wipe the preparation table with a sanitized towel and immediately without letting the surface dry, place sushi rice on the sanitized area.</p> <p>Discontinue this practice, ensure that all sanitized areas are allowed to completely air dry prior to use. Ensure all food is pure and free from adulteration and spoilage.</p> <p>Corrected on site: Employee was instructed to discontinue this practice.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: 1) Upon questioning, employee was unable to demonstrate adequate knowledge of the minimum concentration of chlorine sanitizer.</p> <p>Ensure all employees have adequate knowledge of the minimum concentration of chlorine sanitizer.</p> <p>Corrected on site: Employee was educated of the minimum concentration of chlorine to be 100 ppm.</p> <p>2) Upon questioning, employee stated that the employee handwashing sink located at the front kitchen preparation area was used to wash the cloth sanitizing towels and sushi knife.</p> <p>Discontinue washing cloth sanitizing towel within the handwashing sink. Ensure handwash sink is used for employee handwashing only to prevent contamination.</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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference -</p>	<p>Inspector Comments: 1) Observed no soap and soap dispenser at the employee hand wash sink located at the back kitchen area.</p> <p>Supply and install soap dispenser. Ensure all handwash sink are supplied and maintained with paper towels and soap in a permanently installed dispenser.</p> <p>2) Observed paper towels provided outside an approved dispenser located at the front handwash sink.</p> <p>Ensure paper towels are provided from an approved dispenser.</p>
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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)



Public Health
Environmental Health Services

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

POINTS

2

Compliance date not specified
Complied on 8/18/2020
Violation Reference - HSC -
114000

Inspector Comments: 1) Observed sushi rice measured at 127 degrees F within a rice cooker stored near the sushi bar. Per facility manager, the sushi rice was made at 11AM and will be discarded at the end of the day. According to facility manager, written logs for the sushi rice are not up to date and are currently not in use.

2) Observed sushi rolls measured at 81 degrees F on the shelving across the food preparation area. Per facility manager, sushi rolls was made 2 hours prior from time of measurement and will be discarded soon.

Observed no time stamp, written procedures, and updated written logs at the time of inspection.

Ensure all potentially hazardous food that do not use time and temperature as a control are marked or identified as to what time the food was removed from temperature control.

If time is used to maintain potentially hazardous foods, the following criteria must be followed.

- Written procedures must be maintained on site and available for inspection.
- Written logs must be maintained for all foods that are maintained outside temperature control.
- Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

*NOTE: Facility manager was educated on the proper procedures in using time as a public health control for potentially hazardous food.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed black-mold like accumulation on the interior panel inside the ice machine.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

2) Observed employee's phone in direct contact with the interior portion of the disposable to-go containers.

Immediately discontinue this practice. Ensure all food contact surfaces is stored, prepared, displayed, or held so that it is protected from contamination.

Corrected on site: Employee was instructed to relocate phone and store disposable to-go containers upright to prevent contamination and discard the contaminated to-go container.

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>



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21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed male and women restroom hand sink measured approximately 81 to 85 degrees F. Observed employee handwash sink, preparation sink, and 3 compartment sink measured approximately at 120 to 122 degrees F.

Maintain the hot water supply for the restroom hand sink at minimum of 100 F. Provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet.

*NOTE: A follow up inspection will be conducted within one week to observe compliance. Failure to comply will result in future billed follow up inspections.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1) Observed the following to be missing labels:

-Unknown white powder stored beneath the shelving across the stove and grill top. Per employee, white powder was potato starch.

-(4) Unknown bulk containers of white powders stored within the shelving across the 3 compartment sink. Per employee, the powders were sugar, katsu flour, tempura flour, and potato starch.

Provide labels for these items and ensure any containers of food or ingredients that have been removed from original packages and/or are not easily recognizable are properly labeled.

2) Observed bulk container of ginger placed on the floor next to buckets of chlorine sanitizer located near the entry to the back kitchen area.

Relocate containers and ensure all foods are kept at minimum 6 inches above the floor and stored separate from chemicals to prevent from contamination.

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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed grease accumulation on the side of the fryer.

Clean this area and maintain all nonfood contact surfaces clean.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) Observed (2) tongs, (1) ladle, and (1) scissors stored hanging off the oven handle of the stove top at the back kitchen area protruding out within the walking path of the cook line.

Clean and relocate tongs, ladle, and scissors. Ensure all food contact surfaces are clean, stored and protected to avoid food contamination.

2) Observed a pan stored on the floor next to the sushi bar.

Discontinue storing utensils on the floor, ensure that utensils are stored in a sanitary manner.

3) Observed (3) commercial freezing units located at the dry storage area within the facility.

Ensure all equipment is NSF / ANSI approved. Replace all commercial freezing units to approved NSF/ANSI equipment when current freezing units are no longer in good repair.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed (2) unprotected light bulbs located above the dry storage shelving across the front food preparation area.

Provide light shields to protect the food preparation area below from shattered glass.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: 1) Observed (2) wet cloth towels stored on the cold holding preparation table located at the back kitchen area out of the sanitizer bucket.

Relocate wet cloths and ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution or placed into a soiled linen bin.

2) Observed (2) chlorine sanitizer buckets located on the flooring near the back kitchen entrance measured 50 ppm chlorine. The towels were not to be in use at the time of the measurement.

Maintain the sanitizer at a minimum of 100 ppm chlorine when using wiping cloths.

Corrected on site: Employee was instructed to replace sanitizer at the time of inspection.

REPEAT VIOLATION.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed multiple leaks located in the plumbing for the water heater. Repair these leaks and maintain all plumbing in good repair.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed the toilet tank cover missing in the mens restroom. Provide a toilet tank cover and maintain the toilet facilities in good repair.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed a large hole located at the piping of the ice machine. Seal holes and openings. Ensure walls/ceilings are durable and properly sealed to prevent possible entry of vermin.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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)

CV. COVID-19 OBSERVATIONS

POINTS 0	Compliance date not specified	Inspector Comments: Observed no COVID-19 site specific plan on site at the time of inspection. Observed social distancing practice conducted and face masks required prior from entering the facility. Observed COVID-19 compliance placard posted on the front window of the facility.
	Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	

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

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.



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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. The following documentation was given:

- 1) Request for Re-Score Inspection
- 2) Food Facility Risk Based Inspection Frequency
- 3) Facility Self-Inspection Checklist
- 4) Top 5 CDC Risk Factor
- 5) Handwashing Done Right!
- 6) Active Managerial Control
- 7) Time Stamp Monitoring Log & Procedures
- 8) Food Safety Practices Overview
- 9) Handwashing Decal

PEP talk will be emailed to facility manager

NOTE:

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.
DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

A follow up inspection will be conducted within one week to observe compliance of the hot water temperature of the women and men restroom sink. Failure to comply will result in future billed follow up inspections.

No signature obtained due to COVID-19 safety measures. "Signature Not Available." The contents the routine inspection has been discussed with the facility manager.

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

SNA

NAME: Signature Not Available
TITLE: