



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME KUMA SUSHI			REINSPECTION Next Routine	INSPECTOR Jin Lee	DATE 5/4/2022
LOCATION 1905 N CAMPUS AV C & D, UPLAND, CA 91784			PERMIT 6/30/2022	IDENTIFIER: None	
TIME IN 1:15 PM	TIME OUT 1:43 PM	FACILITY ID FA0014187	RELATED ID PR0018746	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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,

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the routine inspection conducted on 05/03/2022.

One 05/03/2022, observed fifteen (15) dead adult german cockroaches on the floor under the deep fryers and under the upright reach-in refrigeration unit in the kitchen.

On this date, after thorough inspection of this food facility, observed no past and current evidence of vermin including but not limited to cockroaches.

No further action warranted at this time. Maintain this facility free from vermin including but not limited to cockroaches.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

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: FUKUNDA TSUKIJI
TITLE:

Total # of Images: 0