



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME MIYAKO SUSHI RESTAURANT				DATE 10/23/2012	SIGNATURE
LOCATION 14073 MAIN ST 109, HESPERIA, CA 92345				REINSPECTION DATE 11/06/2012	PERMIT EXPIRATION 5/31/2013
MAILING ADDRESS 14073 MAIN ST STE 109, HESPERIA CA 92345				REHS Evelyn Downer	
FA # FA0015449	PR # PR0020470	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 11:52 AM	TIME OUT 3:20 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
81

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 Food Safety Cert Name: <i>Kyung Hyo Chon expires</i>			⊗
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	2
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		4	2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration

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	18. Compliance with variance, specialized process, and HACCP Plan	+		⊗
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In	N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER					
In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		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	1
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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
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	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

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 worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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Critical Violations

7: Proper hot and cold holding temperatures

POINTS 4	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a)) <i>Inspector Comments:</i> Provide all potentially hazardous foods = PHF to be held at 41 F or below. Observed all potentially hazardous foods such as eggs in shell, cut produce, semi raw chicken and steak, noodles etc. were at 62 F. Food thrown away in trash on site. Lowered thermostat to colder setting, pulled refrigerator away from the wall and the air temperature of the refrigerator was still at 61 F. DO not use the cooks prep refrigerator until it can keep PHF at 41 F or below.
	Complied on 10/23/2012	

18: Compliance with variance, specialized process, & H

POINTS 2	Compliance date not specified	<i>Violation Description:</i> HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HAACP plan. <i>Inspector Comments:</i> Provide approved procedure, method for sushi rice kept at room temperature. Observed beginning time that rice was made no end time and no testing material to check the acidity of the sushi rice.
	Complied on 10/23/2012	

Non-critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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) <i>Inspector Comments:</i> Provide one person working on site with a valid food manager certificate within three months. Observed no one on site with a valid food manager certificate. Post, make available for inspection. Waitress phoned manager and he claims he has it at home. Food manager certificate is only approved for one facility.
	Not In Compliance	

6: Adequate handwashing facilities supplied & accessi

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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) <i>Inspector Comments:</i> Provide soap in an approved soap dispenser mounted on the wall for the kitchen hand sink. Observed broken soap dispenser with dried out soap within. Corrected on site. Temporarily provided a squeeze bottle and labeled soap on two sides of the exterior of the bottle and dish washer provided soap within the squeeze bottle with cap and placed it on the rim of the kitchen hand sink.
	Complied on 10/23/2012	

26: Approved thawing methods used, frozen food

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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) <i>Inspector Comments:</i> Properly thaw foods in one of the 4 approved methods: 1.) In the refrigerator. 2.) food shall be thawed completely submerged under cold running water (less than 70 F) of sufficient velocity to flush away loose food particles for less than 2 hours. 3.) As part of the cooking process. 4.) In a microwave. Observed thawing chicken in a prep sink in plastic bag, with no running water. Chicken was still at 41 F. Had employee place it in the large 3 door refrigerator.
	Not In Compliance	



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Non-critical Violations

35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> 1.) Clean and maintain clean the bulk food containers interior and exterior. Observed dried spilled product and dirt, on the exterior of the bulk food containers especially within handles. Observed brown dried liquid spill within the sugar container, etc. 2.) Provide approved tong holder for the tongs used at the char broiler. Observed the tong holder on top of dry black brown towel. 3.) Provide clean glue board for VECTOR insect trap. Observed numerous moths etc. on the glue board. Employee changed the glue board at time of inspection.</p>
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38: Adequate ventilation and lighting; designated area

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> 1.) Clean and maintain clean the hood canopy filters, filter bank, grease cup etc. Observed the hood canopy, filters, filter bank, grease cup all facing the back wall with accumulation of brown yellow grease and dust. 2.) Clean and maintain clean the light shields in the kitchen, sushi area etc. Observed accumulation of dead insects within the light shield and dust on the exterior of the light shield.</p>
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41: Plumbing; proper backflow devices

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> 1.) Repair, replace the faucet fixture for the approved 3 compartment sink. Observed a water leak at the nozzle and where the spigot connect to the the faucet. 2.) Repair, replace the faucet fixture for the bar 4 compartment sink. Observed no cold water to the faucet fixture for the 4 compartment sink.</p>
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43: Toilet facilities: properly constructed, supplied,

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> Toilet facilities shall be maintained clean, sanitary and in good repair. 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. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)</p> <p><i>Inspector Comments:</i> Clean and maintain clean the ceiling ventilation cover in the ladies rest room. Observed heavy dust accumulation on the ceiling ventilation cover in the ladies rest room.</p>
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45: Floors, walls and ceilings: built, maintained, and

POINTS 1	Compliance date not specified Not In Compliance
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Non-critical Violations

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))

Inspector Comments: Clean and maintain clean the floor under all equipment.
 Observed dirt accumulation on the floor in the kitchen, storage area, sushi area under equipment and shelving.
 Observed oil, charred food remnant, dirt under all cooking equipment under the hood.

47: Signs posted; last inspection report available

POINTS	Compliance date not specified
1	Not In Compliance

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

Inspector Comments: Provide a copy of the last inspection report on site.
 Observed no copy on site of the last inspection report.

48: Food Worker Certification

POINTS	Compliance date not specified
2	Not In Compliance

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

Inspector Comments: Provide all food workers with valid food worker cards from San Bernardino County. Observed 4 food workers with no valid food worker card on site. You have 2 weeks to obtain valid San Bernardino food worker cards or a billable inspection will be made at \$245.00 per hour.

52: VC & D

POINTS	Compliance date not specified
0	Not In Compliance

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Inspector Comments: Provide all PHF = potentially hazardous foods at 41 F or below.
 Observed cooks prep refrigerator with PHF at 62 F.
 Threw away all PHF food from cooks prep refrigerator on site.
 Threw away partially cooked, semi raw chicken and steak, cut produce, noodles etc.

Overall Inspection Comments

No summary comments have been made for this inspection.