



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME SUSHI Q RESTAURANT				DATE 11/7/2012	SIGNATURE
LOCATION 3330 GRAND AV B, CHINO HILLS, CA 91709				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 3330 GRAND AV B, CHINO HILLS, CA 91709				REHS Tin Nguyen	
FA # FA0015925	PR # Not Specified	SR # Not Specified	CO # CO0043613	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 3:46 PM	TIME OUT 4:30 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

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. 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

Inspection Violations

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified

Violation Description: A complaint report has been received by Environmental Health.

Not In Compliance

Inspector Comments:

Violation Reference: HSC

-Complainant stated that on 11/05/12 at 3:00pm, complainant ate spicy tuna for take out and began having symptoms of diarrhea, vomiting, cramping, and fever that was on and off since 10 am on 11/06/12. Complainant will go to doctor if not better by 5:30pm, 11/06/12.

-Upon investigation, observed the following:

1. Ready to eat foods (imitation crab, sushi rolls, cut cucumbers) held at 44°F - 47°F in fridge at back kitchen prep area.
2. A container of cooked eel held at 114°F - 124°F on mini oven at back kitchen prep area. Ensure all potentially hazardous foods are held at 41°F or below at all times for cold-holding OR 135°F or above at all times for hot-holding.
3. A tray of frozen eel left out at room temperature at sushi area. Defrost all frozen foods in refrigerator, under running water, or used as the cooking process.
4. Excessive dust build-up on fanguards inside reach-in freezer at back prep kitchen. Clean/maintain to prevent possible overhead contamination.

1.

Overall Inspection Comments

No summary comments have been made for this inspection.