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: OJIYA			DATE: 2/20/2013	SIGNATURE	
LOCATION: 4183 CHINO HILLS PKWY J & K, CHINO HILLS, CA 91709				REINSPECTION DATE: 3/06/2013	PERMIT EXPIRATION: 12/31/2013
MAILING ADDRESS: 4183 CHINO HILLS PKWY J & K, CHINO HILLS, CA 91709 ☑FACILITY ☐OWNER ☐ACCOUNT				REHS: Tin Nguyen	
FA #: FA0004150	PR #: PR0005256	SR #:	CO #:	PE: 1621	PROGRAM IDENTIFIER: Food
TIME IN: 11:27 AM	TIME OUT: 1:07 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
92

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: Data not collected			2
	EMPLOYEE HEALTH & HYGIENIC PRACTICES			
In	2. Communicable disease; reporting, restrictions & exclusions		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 properly	+	4	2
In	6. Adequate handwashing facilities supplied & accessible			2
	TIME AND TEMPERATURE RELATIONSHIPS			
In N/O N/A	7. Proper hot and cold holding temperatures		4	2
In N/O N/A	8. Time as a public health control; procedures & records		4	2
In N/O N/A	9. Proper cooling methods		4	2
In N/O N/A	10. Proper cooking time & temperatures		4	
In N/O N/A	11. Proper reheating procedures for hot holding		4	
	PROTECTION FROM CONTAMINATION			
In N/O N/A	12. Returned and reservice of food			2
In	13. Food in good condition, safe and unadulterated		4	2
In N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other **Sanitizer Concentration (ppm):**

	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In N/O N/A	16. Compliance with shell stock tags, condition, display			2
In N/O N/A	17. Compliance with Gulf Oyster Regulations			2
	CONFORMANCE WITH APPROVED PROCEDURES			
In N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
	CONSUMER ADVISORY			
In N/O N/A	19. Consumer advisory provided for raw or undercooked foods			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	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	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; test strips	1
35. Equipment/Utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
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

5: Hands clean and properly washed; gloves used properly

POINTS 4

Compliance date not specified

Complied on 2/20/2013

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

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))

Inspector Comments:

-Observed employee not washing hands prior to putting on gloves, then directly touching foods at cook's line in back kitchen. Ensure employee properly wash hands prior to putting on gloves to prevent possible contamination of food products.

-Observed sushi chef rinsing hands at prep sink to wash hands, then went to touch and prepare sushi at sushi counter. Ensure employee properly wash hands with soap and dry with paper towels to prevent possible contamination of food products.

Non-critical Violations

1: Demonstration of knowledge; food safety certification

POINTS 2

Compliance date not specified

Not In Compliance

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf

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)

Inspector Comments: Observed employee unable to demonstrate proper knowledge of cooking temperatures. Ensure employee is able to demonstrate proper knowledge of cooking temperatures. REPEAT VIOLATION.

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

POINTS 1

Compliance date not specified

Not In Compliance

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)

Inspector Comments:

-Observed excessive old food debris on food containers and lids at sushi area. Clean/maintain.
-Observed torn and broken panel on freezer cover at service counter. Repair/replace.
-Observed excessive grime build-up on ice ceiling panel. Clean/maintain.
-Observed excessive old food debris on plastic strainer/basket inside prep sink at sushi area. Clean/maintain.
-Observed excessive old food debris build-up on handwash knobs at back kitchen area. Clean/maintain.

45: Floors, walls and ceilings: built, maintained, and clean

POINTS 1

Compliance date not specified

Not In Compliance

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))

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Non-critical Violations

Inspector Comments:

-Clean/maintain walls/floors at sushi area. Observed excessive spills and old food debris on walls/floors at sushi area.

Overall Inspection Comments

"A" grade posted.

NOTE:

-Will come back in 4-5 days to follow-up on clean-up at sushi area.