



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME ISHI SUSHI					DATE 8/23/2013	SIGNATURE 	
LOCATION 1490 E FOOTHILL BL A, UPLAND, CA 91786					REINSPECTION DATE 2/23/2014	PERMIT EXPIRATION 5/31/2014	
MAILING ADDRESS 1901 ANNANDALE WY, POMONA CA 91767					REHS Shannon Johnson		
FA # FA0010482	PR # PR0004702	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 1:00 PM	TIME OUT 2:25 PM	CONTACT Not Captured			RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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 93

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

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4		2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures & record			4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods			4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time & temperatures			4
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and reserve of food			2
<input checked="" type="radio"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/> In			15. Food obtained from approved source			4
<input type="radio"/> In	N/O	<input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O	<input type="radio"/> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input type="radio"/> In		<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input type="radio"/> In	N/O	<input type="radio"/> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input type="radio"/> In		<input type="radio"/> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> 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	<input checked="" type="checkbox"/> MAJ
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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<input checked="" type="checkbox"/> MAJ
39. Thermometers provided and accurate	<input checked="" type="checkbox"/> MAJ
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/> MAJ
53. Impoundment	
54. Permit Suspension	



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME ISHI SUSHI	DATE 8/23/2013	SIGNATURE
LOCATION 1490 E FOOTHILL BL A, UPLAND, CA 91786	REHS Shannon Johnson	

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed cooked chicken sitting in a metal container on the stove top with an internal temperature between 122-124 degrees F. This chicken was discarded into the garbage by staff immediately. Refer to violations #52 for more detail.
	Complied on 8/23/2013	

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/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed frozen chicken thawing at room temperature and observed raw fish thawing in standing water. This fish had an internal temperature below 41 degrees F. Note: Approved Thawing Methods are: A. Under refrigeration that maintains the food temperature at 41oF or below. B. Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70oF or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. C. In a microwave oven if immediately followed by immediate preparation. D. As part of a cooking process. Thaw all food items using one of the above methods at all times.
	Not In Compliance	

Violation Description: 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)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Proper_Defrosting_Eng_Spn_11_29_11.pdf

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified	Inspector Comments: Observed light above rice and uncovered with no form of shatter-proofing covering them. Provide some form of shatter proof protection on these lights or provide shatterproof bulbs in their place.
	Not In Compliance	

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed no probe thermometer within this facility. Obtain and maintain on site in order to monitor food and water temperatures at all times.
	Not In Compliance	

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME ISHI SUSHI	DATE 8/23/2013	SIGNATURE 
LOCATION 1490 E FOOTHILL BL A, UPLAND, CA 91786		REHS Shannon Johnson

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 3 lbs. of cooked chicken was discarded into the garbage can due to time/temperature abuse.
	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."

Overall Inspection Comments

No summary comments have been made for this inspection.