



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME ARIGATO SUSHI				DATE 3/26/2014	SIGNATURE
LOCATION 158 W FOOTHILL BL C, UPLAND, CA 91786				REINSPECTION DATE 4/09/2014	PERMIT EXPIRATION 10/31/2014
MAILING ADDRESS 158 W FOOTHILL BL C, UPLAND, CA 91786				REHS Shannon Johnson	
<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0011843	PR # PR0003724	SR # Not Specified	CO # Not Specified	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
TIME IN 2:00 PM	TIME OUT 2:56 PM	CONTACT Not Captured			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR
					ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

16K998 Consultation Inspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: A consultation was conducted at this facility on this date to talk about the routine inspection from 3-25-14.

Violation Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

Proper hand washing and food handling were discussed at length during this consultation. It was also observed that current pH logs and a yearly pH test have been a re-curring violations for at least the last three inspection. Therefore:

A re-inspection will be conducted on April 2nd to ensure compliance has been achieved regarding keeping a current log of sushi rice pH. A pH test must be taken of each batch of sushi rice made.

A re-inspection will be conducted on April 30th to ensure to a yearly pH test has been conducted on sushi rice made from this facility.

If at the time of these re-inspections compliance has been achieved, a charged re-inspection of at least \$122.50 will ensue.

Photo Attachments:

No Photo Attachments