



**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 DONO SUSHI CAFE | | | | DATE 4/16/2014 | SIGNATURE <i>Hanan Megalla</i> |
| LOCATION 3926 GRAND AV D, CHINO, CA 91710 | | | | REINSPECTION DATE 4/30/2014 | PERMIT EXPIRATION 10/31/2014 |
| MAILING ADDRESS 3926 GRAND AV D, CHINO, CA 91710 | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Hanan Megalla | |
| FA # FA0011569 | PR # PR0004835 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: Retail-Food SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required |
| TIME IN 1:04 PM | TIME OUT 2:26 PM | CONTACT Not Captured | | | |

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 91

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
- N/A MAJ = Major violation
- O OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|---|---|--|--------------------------------------|---|-----|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification | | | 2 |
| 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 | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | 4 | 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 | + | O | 2 |

| 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 | | | O |
| 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 | | 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, 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 | O |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 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 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 | O |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

| | | |
|---------------------------|-------------------------------|---|
| POINTS 4 | Compliance date not specified | Inspector Comments: Observed the sushi chef taking out the sanitizer cloth towel , rinsing it under water in the sink then wiping his counter top and his working knife . When tested the cloth towel with the test strip , it measured no sanitizer (bleach) in the towel . Also observed the in use cloth towel sitting on top of the food contact surfaces at both sushi stations . Employee must return in use cloth towels in sanitizer buckets in between uses and ensure to wipe any food contact surfaces or in use utensils with sanitizer towel with concentration of sanitizer between 100-200 ppm. |
| | Complied on 4/16/2014 | |

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed the facility operator using the pH testing the sushi rice and a certified lab testing for pH for the sushi rice is missing . Facility operator need to obtain a certification for sushi rice pH testing yearly. Facility operator has 2 weeks to obtain the certification from any certified lab. |
| | Not In Compliance | |

Violation Description: 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 HACCP plan.

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed dust build up on the fan guards in the walk in cooler . Clean/ maintain. |
| | 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)

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed two missing food handler card . All food workers must obtain a valid food worker card from S. B. county web site www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx within 14 days. |
| | 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.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Letter Grade (A) posted.

Food Handler Card Handout given to person in charge.