



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>YOSHINOYA BEEF BOWL 4</b>				DATE <b>4/21/2014</b>	SIGNATURE 
LOCATION <b>16833 VALLEY BL, FONTANA, CA 92336</b>				REINSPECTION DATE <b>5/05/2014</b>	PERMIT EXPIRATION <b>7/31/2014</b>
MAILING ADDRESS <b>15020 DUBLIN AV 15, GARDENA CA 90249</b>				REHS <b>Amanda Gaspard</b>	
FA # <b>FA0004035</b>	PR # <b>PR0008298</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN <b>1:29 PM</b>	TIME OUT <b>3:36 PM</b>	CONTACT <b>Not Captured</b>		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 90**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	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	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>		2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	<span style="color: blue;">+</span>		4	<span style="color: red;">⊗</span>
In	N/O	N/A			4	2
In	<span style="color: blue;">N/O</span>	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	
In	<span style="color: blue;">N/O</span>	N/A			4	
PROTECTION FROM CONTAMINATION						
In	<span style="color: blue;">N/O</span>	N/A				2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A	<span style="color: blue;">+</span>		4	<span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source			4	
In	N/O	<span style="color: blue;">N/A</span>				2
In	N/O	<span style="color: blue;">N/A</span>				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">N/A</span>				2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">N/A</span>				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">N/A</span>			4	
WATER/HOT WATER						
<span style="color: green;">In</span>		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<span style="color: green;">In</span>		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	1
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 4/21/2014

**Inspector Comments:** Observed multiple handwashing violations:

- 1) Observed an employee wash hands for approximately three seconds. When asked to wash her hands again for the correct length of time, observed that employee washed hands in cold water only (she did not turn on the hot water faucet).
- 2) Observed an employee press trash down into a large trash container, then touch her apron, then touch her face, and then proceed to touch clean dishes that had been warewashed; employee then resumed warewashing, without ever washing hands.
- 3) Observed an employee handling cash money at the cash register, then touch single-use utensils (she put them into a to-go bag for a customer), without washing hands.

Ensure that employees wash their hands with cleanser (soap) and warm water (minimum 100F) by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers.

Ensure that employees wash their hands in all of the following instances:

- 1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- 2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- 3) After using the toilet room.
- 4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- 5) After handling soiled equipment or utensils.
- 6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- 7) When switching between working with raw food and working with ready-to-eat food.
- 8) Before donning gloves for working with food.
- 9) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- 10) After engaging in other activities that contaminate the hands.

**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))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

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

**POINTS**  
**2**

Compliance date not specified  
 Complied on 4/21/2014

**Inspector Comments:** Observed the following cold holding violation:

- 1) Raw chicken holding between 55F and 64F in the prep sink (took multiple temperatures, measuring 55F, 58F, 62F, and 64F).

Maintain food in cold holding at 41F or below.

Note: raw chicken was being improperly thawed in the prep sink, and therefore was holding at improper temperatures. Corrected on site. Raw chicken was moved into the walk-in refrigerator to be maintained in cold holding at 41F or below. Discussed proper thawing methods with employees. See Overall Inspection Comments notes at the end of this report for more information about proper thawing methods.

**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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

**POINTS**  
**2**

Compliance date not specified  
 Complied on 4/21/2014

**Inspector Comments:** Observed an employee actively conducting manual warewashing. Observed that there was no warm water with a cleaning agent (soap) in the wash compartment. Employee was washing dishes with only a scrub brush; dishes were not submerged in warm water with a cleaning agent (soap).

Ensure that during the wash step, dishes / utensils / equipment are submerged in warm water (at least 100F) with a cleaning agent (soap).

Ensure to follow the following steps when conducting manual warewashing:

- 1) Conduct a precleaning step. Food debris on equipment and utensils shall be scraped over a waste disposal unit, scupper, or garbage receptacle. If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.
- 2) Ensure to have a water temperature of at least 100F during the wash step, when actively conducting manual warewashing.
- 3) Ensure to rinse dishes/utensils in clear water during the rinse step.
- 4) Ensure to have adequate sanitizer contact time and at proper sanitizing level. If using chlorine as sanitizer, ensure to have 100 ppm chlorine level and a sanitizer contact time of at least 30 seconds. If using quaternary ammonium, ensure to have 200 ppm quaternary ammonium level and a sanitizer contact time of at least 60 seconds.
- 5) Ensure to not dry dishes with towels (neither paper towel or cloth towel drying is permitted). Ensure to allow dishes to air dry.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**48. FOOD WORKER CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed 8 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.

Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 05-05-2014.

**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**



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"A" grade card posted.

Notes:

1) Observed insufficient air gaps between draining pipe and floor sink, under the soda machine next to the drive-through window. Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipe had a diameter of greater than a half inch, and therefore must have an air gap of at least twice the diameter of the pipe. Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe. Corrected on site. Maintenance person was on site and adjusted the air gap.

2) Ensure to use an approved thawing method when thawing food. Approved thawing methods include:

- A. Under refrigeration that maintains the food temperature at 41F or below.
- B. Completely submerged under potable running water for a period not to exceed two hours at a temperature of 70F 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.