



**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 FUJI ROLL & SUSHI				DATE 6/5/2014	SIGNATURE	
LOCATION 401 S RIVERSIDE AV, RIALTO, CA 92376				REINSPECTION DATE 6/19/2014	PERMIT EXPIRATION 2/28/2015	
MAILING ADDRESS 401 S RIVERSIDE AV, RIALTO CA 92376				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Amanda Gaspard		
FA # FA0015767	PR # PR0020940	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 1:09 PM	TIME OUT 3:22 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 86

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				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	7. Proper hot and cold holding temperatures			⊗ 2
In	N/O	N/A	8. Time as a public health control; procedures & record		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 reserve 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	+	⊗	2

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		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	⊗
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed the following cold holding violations:

- 1) Tuna holding at 45F in the lower portion of the prep refrigerator (in the sushi prep area).
- 2) Salmon holding at 45F in the lower portion of the prep refrigerator (in the sushi prep area).
- 3) Crawfish holding at 45F in the lower portion of the prep refrigerator (in the sushi prep area).
- 4) Shrimp holding at 45F in the lower portion of the prep refrigerator (in the sushi prep area).
- 5) Imitation crab holding at 45F in the small reach-in refrigerator (in the sushi prep area, nearer the beverage refrigerator).
- 6) Imitation crab holding between 47F and 49F on the counter in the sushi prep area (took multiple temperatures, measuring 47F, 48F, and 49F).

Maintain food in cold holding at 41F or below.

Note: for the container of imitation crab on the counter, operator stated that they had the container on top of another container with ice. However, ice bath did not surround the container or reach up to the level of the food in the container. Operator stated that food is used within a few hours.

Recommend to use time-as-a-public-health-control for potentially hazardous items that are left out on the counter in the sushi prep area OR use an ice bath which fully surrounds container of food, up to the level of the food inside the container. See Cal Code Section 114000 for information on time-as-a-public-health-control.

Observed the following hot holding violation:

- 1) Sushi rice holding between 94F and 96F in a rice cooker in the sushi prep area (took multiple temperatures, measuring 94F, 95F, and 96F).
- Maintain food in hot holding at 135F or above.

For sushi rice, facility does not have a HACCP plan; facility is not using Time as a Public Health Control. Ensure to implement one of these plans as soon as possible. Provided facility with information about these two interventions. See Cal Code Section 114000 for information on time-as-a-public-health-control.

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



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

POINTS
4

Compliance date not specified
 Complied on 6/5/2014

Inspector Comments: Observed an employee conducting active manual warewashing. Observed water temperature at 96F in the wash compartment. Observed quaternary ammonium level at 100 ppm in the sanitizer compartment.

Ensure to have a water temperature of at least 100F during the wash step, when actively conducting manual warewashing. When using quaternary ammonium as sanitizer, ensure to have 200 ppm quaternary ammonium level and a sanitizer contact time of at least 60 seconds.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed food items stored on the floor in the walk-in refrigerator and the walk-in freezer.

Ensure to store all food items at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed wet wiping cloths stored on counters throughout facility. Ensure to store wet wiping cloths in sanitizer bucket when not in use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed insufficient air gaps between draining pipes and floor sinks in the following areas: 1) Under the prep sink (near the walk-in refrigerator). 2) Adjacent to the ice machine. (One pipe was resting inside the floor sink.) 3) Under the 2-compartment prep sink (near the 3-compartment warewashing sink). Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes. 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.
	Not In Compliance	

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Observed employee food co-mingled with retail food, in the upright reach-in refrigerator (in the kitchen) and in the lower portion of the reach-in prep refrigerator in the kitchen. Ensure to store employee drinks/food items in a separate, designated area apart from retail food items.
	Not In Compliance	

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 employee without a current, valid San Bernardino County food worker card. Ensure that employees maintain current, valid San Bernardino County food worker cards. Employee 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 06-19-2014.
	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



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"B" grade card posted.

Do not move, relocate, or remove grade card. Do not cover up or obscure grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Notes:

- 1) Observed that there was no consumer advisory for raw / undercooked fish / seafood. Operator was unsure whether waitstaff orally communicates consumer advisory to each customer every time they order raw fish / seafood on sushi. Ensure that the food facility notifies the consumer, orally OR in writing, at the time of ordering, that the food is raw or less than thoroughly cooked.
- 2) Observed an employee touch cooked tempura with bare hands to put it on the plate for a customer. Ensure to avoid bare hand contact with ready-to-eat food (see Cal Code 113961 and AB 1252).
- 3) Provided facility with re-score form, HELP brochure, handwashing stickers, hot and cold holding stickers, It Is Done Yet? cooking time/temperature sticker, manual warewashing Wash/Rinse/Sanitize sticker, food worker card form, and business cards with food worker card training website link.