



**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>FUJI RESTAURANT</b>				DATE 9/12/2014	SIGNATURE 
LOCATION 41025 BIG BEAR BL, BIG BEAR LAKE, CA 92315				REINSPECTION DATE 9/26/2014	PERMIT EXPIRATION 11/30/2014
MAILING ADDRESS PO BOX 1793, BIG BEAR LAKE CA 92315				REHS Sierra Clayborn	
FA # FA0009498	PR # PR0009207	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required
TIME IN 12:50 PM	TIME OUT 4:00 PM	CONTACT Hiroyuki Yamaoka			

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 81**

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
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
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	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In		10. Proper cooking time & temperatures			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		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			⊗
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			⊗
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
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	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	⊗

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	



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

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

(800) 442-2283

FACILITY NAME <b>FUJI RESTAURANT</b>	DATE 9/12/2014	SIGNATURE 
LOCATION 41025 BIG BEAR BL, BIG BEAR LAKE, CA 92315	REHS Sierra Clayborn	

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

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/12/2014

**Inspector Comments:** Observed cook preparing egg rolls and then touch glasses and continue with food preparation without washing hands.

DISCONTINUE PRACTICE.  
 Ensure that hands are properly washed with soap and warm water any time that hands become contaminated prior to returning to food service.

\*Corrected.

**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)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed manager's certificate expired as of 8/30/14.

Obtain current, valid food manager's certificate within 30 days; keep original certificate on site at all times. Certification must be from an ANSI-approved organization.

For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: [www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4](http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4)  
 <<http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4>>

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

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

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed various cuts of seafood in refrigerated sushi prep table holding at 45-49 F.

Ensure that all potentially hazardous food is kept at 41 F or below for cold holding. Sushi fish is recommended to be maintained at 38 F.

\*Corrected with ice during inspection.

**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)



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

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

(800) 442-2283

FACILITY NAME <b>FUJI RESTAURANT</b>	DATE 9/12/2014	SIGNATURE 
LOCATION 41025 BIG BEAR BL, BIG BEAR LAKE, CA 92315	REHS Sierra Clayborn	

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed sushi rice at 98 F in holding unit. Chef stated that time as a public health control was being used but the container storing the rice lacked a time stamp.

Ensure to follow the time as a public health control guidelines very carefully.

§The cooked rice container must be marked to indicate the time that cooked rice must be discarded if not used within 4 hours.

§ The cooked rice must be served or discarded within four hours from the point in time when the cooked rice is removed from temperature control.

§ A written procedure specifying time as a public health control shall be maintained in your facility and made available to the inspector upon the request.

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed raw oysters in rear reach-in cooler of facility without current shell stock tags.

Ensure to keep shell stock tag on container oysters came in until container is empty.  
 Once oyster container is empty, retain the shell stock tag for 90 days.

**Violation Description:** Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

**19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed no advisory statement for raw/undercooked foods available on any menu or posted in facility.

Provide an advisory statement on the bottom of each page of the menu notifying customers that consuming raw or undercooked foods may be hazardous to their health.

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed refrigerator door handles and knife handles in rack with dried on food debris.

Ensure that all utensils and equipment are cleaned regularly.  
 Recommended to wipe down door handles at least once every 4 hours.

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed wet wiping cloths out on food prep surfaces at sushi station and at salad prep station during food preparation.

DISCONTINUE PRACTICE.  
 Ensure that wet wiping cloths are placed in a sanitizer bucket with appropriate level of sanitizer when they are not in immediate 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)



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

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

(800) 442-2283

FACILITY NAME <b>FUJI RESTAURANT</b>	DATE 9/12/2014	SIGNATURE 
LOCATION 41025 BIG BEAR BL, BIG BEAR LAKE, CA 92315	REHS Sierra Clayborn	

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed personal food stored in both front and rear reach-in refrigerators on top of/ amongst consumer food for restaurant.

DESIGNATE a specific area, or container, for all employee personal food and items that is away from food preparation, handling and storage areas.  
 \*\*\*\*\*

Observed bicycle in rear storage area of facility.

Remove bicycle from facility.

**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  
 Not In Compliance

**Inspector Comments:** Observed 2 expired/invalid food worker cards.

Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes.

FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet 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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Placed "B" grade placard at facility.

DO NOT HIDE, REMOVE OR RELOCATE or else FINES and LEGAL ACTION may be taken.

**NOTE:**  
 Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes.

FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet compliance.

Provided form and information cards.

\*Ensure to clean floors beneath equipment regularly. Observed old dried out fruit and debris on floor in rear storage area beneath unused refrigerator and near meat slicer.

Referred to HELP.

Provided rescore form and self-inspection handout.