



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME CULICHITOWN RESTAURANTS INC		REINSPECTION DATE Not Specified	INSPECTOR Tia Wilson	DATE 11/23/2015
LOCATION 611 E FOOTHILL BL, RIALTO, CA 92376		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:13 PM	TIME OUT 4:58 PM	FACILITY ID FA0024159	RELATED ID SR0070925	PE 1766
		SERVICE: 126 - PLAN CHECK FIELD INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PLAN CHECK - PInCk PEP Major 0-1,499 SqFt

17K832 Plans - Preliminary Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: A second preliminary inspection was conducted this date to review entire facility for construction that must be updated to meet current code standards. Discussions with the manager during the last inspection, district staff after the last inspection, and inspectors who reviewed plans submitted, resulted in the need for a second inspection as it was determined that some major remodeling occurred recently before plans were submitted.

Description: Preliminary inspection.

17K021 Construction - General

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114271

Inspector Comments: Observed acoustic ceiling tiles above server station, in mixed drink area, and in area of kitchen near server station.

Provide washable, durable ceiling tiles in all areas with open food and utensils. Vinyl-coated panels recommended for existing T-bar framework.

Description: Use approved (smooth, nonabsorbent, durable, washable and light in color) Acoustic Ceiling Panels over all areas in which food is prepared, packaged, or stored, where any utensil are washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas.

17K031 Construction - Employee Facilities

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Observed five (5) employee lockers in hallway. Upon questioning, manager stated that there are a maximum of 10-20 employees for a given shift.

Due to space restrictions precluding the installation of a separate dressing room, more employee lockers are required. Provide enough lockers to accommodate the maximum number of employees on any shift.

Description: Lockers must be installed on six (6) inch high, easily cleanable legs, cantilevered off the wall, or on a minimum four (4) inch high continuously coved curb or platform. L-angle legs are not acceptable.

17K085 Equipment - Refrigeration - Walkin

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130

Inspector Comments: Observed three (3) walk-in coolers were not flashed to the ceiling.

Ensure coolers flashed to the ceiling. **Submit plans to City of Rialto and DEHS prior to installation.**

Description: The walk-in refrigeration/freezer units must conform with applicable NSF International standards and be completely flashed to the building's walls and ceiling. The areas above walk-in units may not be used for storage.

17K098 Equipment - Refrigeration - Condensate

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: Observed one (1) walk-in cooler nearest to 3-compartment sink which drain indirect to floor sink and two (2) walk-in coolers that drain via condensate pumps. Manager stated that condensate pumps direct wastewater through roof of facility into gutters.

Ensure coolers drain indirectly to floor sink. **Submit plans to City of Rialto and DEHS prior to installation.**

Description: Condensate pumps cannot be used for Walk-In cooler drainage; all condensate must be drained via gravity flow to a properly plumbed floor sink (a mop sink may be used if no floor sink is available and the mop sink is located within 15 feet of the walk-in cooler).

17K112 Floors - General - Requirement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114268

Inspector Comments: Observed cove base incorrectly installed above flooring in all areas of kitchen and server station except for newly-constructed sushi bar.

Ensure base cove is installed flush with existing quarry tile in a manner which preserves 3/8-inch radius for proper drainage.

Description: Floor surfaces in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas shall be of an approved type that continues up the wall four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit.



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17K156 General Protection - Splash Guards - 12"

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Observed handwashing sink installing directly adjacent to prep sink in kitchen without separation.

Provide 12" splashguard between handwashing and prep sink.

Description: A twelve (12) inch Splash Guard is required between the prep and warewashing sinks or between a handwash sink and food prep sink or tables (when they are located less than eighteen [18] inches apart).

17K240 Plans - Submittal - new or remodel

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380(a)

Inspector Comments: Submit plans to DEHS which accurately indicate all finishes and equipment, especially regarding how walk-in coolers will be drained indirectly one (1) or more floor sinks. Plans must be submitted to DEHS within 30 days of this date.

Description: A person proposing to build or remodel a food facility shall submit 3 sets of complete, easily readable plans drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility.

17K685 Plumbing - General - Air gap

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114193(a)

Inspector Comments: Observed incomplete installation of funnel drain.

Ensure ice machine in kitchen near 3-compartment sink drains indirect to floor sink. **Ensure plans submitted to Division of Environmental Health and Rialto Building and Safety for approval prior to installation.**

Description: All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

17K834 Plans - Submittal - Building & Safety

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: Ensure to submit plans to City of Rialto for installation of floor sinks, flashing of walk-in coolers, and drainage of coolers to floor sinks prior to installation of items.

Description: Facility is responsible for contacting the local Planning, Building & Safety and Fire Authority for any additional requirements or construction permits prior to beginning work

17K852 Plans - Inspections Required

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114349

Inspector Comments: Additional inspection required in 30 days to verify proper installation of ceiling and floor finishes.

Description: A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.

Overall Inspection Comments

Reinspection required in 30 days to verify proper installation of cove base and approved ceiling throughout kitchen and server areas. Facility also to submit plans for proper installation of walk-in coolers and floor sinks.

Manager stated that portion of sushi bar to be used for preparation of mixed drinks. In the event that previous bar area to be used for food or beverage preparation, ensure to submit plans for the installation of designated handwashing sink, plumbing for drainage of equipment and approved ceiling panels.

Failure to comply may result in further legal action.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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NAME: Ezra Pimentel
TITLE: Manager

Total # of Images: 0