

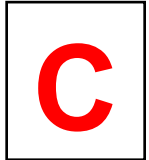


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SAKE 2 ME SUSHI INC		DATE 6/1/2022	REINSPECTION 6/15/2022	PERMIT 1/31/2022
LOCATION 8158 DAY CREEK BL 100, RANCHO CUCAMONGA, CA 91739			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 8158 DAY CREEK BL UNIT 100, RANCHO CUCAMONGA CA 91739		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 1:13 PM	TIME OUT 6:28 PM	FACILITY ID FA0014550	RELATED ID PR0019217	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



SCORE 73

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○			4	
2. Communicable disease; reporting, restrictions & ex				
○	N/O			2
3. No discharge from eyes, nose, and mouth				
○	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				⊗
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & record				
In	○	N/A	4	2
9. Proper cooling methods				
In	○	N/A	4	
10. Proper cooking time & temperatures				
In	○	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	○	N/A		2
12. Returned and reserve of food				
○			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○			4	
15. Food obtained from approved source				
In	N/O	○		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	○		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		○		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
○	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		○	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○			4	2
23. No rodents, insects, birds, or animals				

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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler 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 **MAJOR**

POINTS
4

Compliance date not specified
Complied on 6/1/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:

- Inside walk-in refrigerator:
 - Cooked shrimp at 44 F.
 - Raw scallops at 44 F
 - Cooked lobster at 44 F
 - Raw salmon at 46-47 F
 - Imitation crab at 47 F
 - Raw chicken at 44 F
 - Raw tuna at 47 F
 - Fish fillets at 47 F
 - Prepackaged shrimp at 49 F
 - Ground raw tuna at 47 F
 - Spicy crab at 48 F

Per employee, these PHFs were stored in this unit for two (2) days. The ambient temperature of the walk in refrigerator was measured at 48 F. Maintain temperatures of PHFs in this unit at or below 41 F.

Corrected on site. Employees discarded the above mentioned PHFs. See VC & D. The walk in refrigerator was reinspected by end of inspection and measured the ambient temperature at 38 F.

- Measured raw beef chunks at 49 F stored in the walk in refrigerator. Employee stated beef was stored in this unit three (3) hours prior to questioning.

Ensure all potentially hazardous foods are cold holding at or below 41F.

Corrected on site. Employee relocated the raw beef to a different refrigerator.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

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

POINTS
4

Compliance date not specified
Complied on 6/1/2022
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed sushi chef rinse wiping cloth in the sink in sushi bar, then proceeded to wipe cutting board. Sanitizing bucket was measured at zero concentration of chlorine.

Discontinue this practice. Maintain the chlorine sanitizer level in wiping cloths above 100 ppm at all times to ensure food contact surfaces are properly sanitized.

Corrected on site: Sanitizer concentration was increased to 100 ppm and the food preparation surface was re-sanitized.

- Observed formations of mold-like growth on upper panel of interior ice machine. Mold-like substance was not observed to be dripping or coming into contact with ice in ice machine.

Remove, clean and sanitize mold-like growth on interior upper panel of ice machine and ensure ice machine is maintained clean and free of any growth or accumulation.

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: <https://youtu.be/Gz6zPgZtv2s>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified
	Complied on 6/1/2022
	Violation Reference - HSC - 113947-113947.1

Inspector Comments: 1. Observed missing Certified Food Manager's Certificate.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
3. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
4. Prometric Inc.- Food Protection Manager Certification Program
5. AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

2. Upon questioning, employees could not demonstrate adequate knowledge in the following areas:

- Proper ware wash procedure
- Concentration of sanitizer in sanitizing compartment in the 3-compartment sink.
- Contact time of dishes in the sanitizing compartment.
- Proper chicken cooking temperature
- Hot holding temperature of potentially hazardous foods

Upon questioning, the employees stated they did not know the answers. Employees were educated as to proper ware washing procedure, proper cooking temperatures and proper hot holding temperature of potentially hazardous foods.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Employees were educated on the following:

1. When manually ware washing dishes use the following procedure:
 - Wash dishes with minimum 100 degrees F water and soap.
 - Rinse dishes with cold clear running water.
 - Sanitize dishes with either quaternary ammonia, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.
2. All poultry, comminuted poultry, stuffed fish/meat/poultry shall be heated to 165 degrees F.
3. Maintain all potentially hazardous foods in hot holding at 135 F or above.

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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed the following:
- access to the hand washing sink on left side of sushi bar was blocked by rice cooker on a stool at time of inspection.
- access to the hand washing sink next to the ice machine blocked by the mop bucket.

Ensure hand washing facilities remain unobstructed at all times so as to promote proper hand washing.

2. Observed the following:
- No paper towels in the dispenser located on right side of sushi bar.
- No soap or paper towels in dispenser above hand washing sink next to ice machine.

Ensure that all handwashing sinks are fully supplied with soap and paper towels in approved dispensers and that are available at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Measured cooked sushi rice at 79 F. This potentially hazardous food (PHF) was observed to be stored in a rice cooker that was turned off next to sushi bar. Per employee, this PHF was under time control for two (2) hours prior to questioning and is discarded after four (4) hours. Time logs for this date were not recorded and written procedures were observed to be missing.

Ensure potentially hazardous food (PHF) are marked or otherwise identified to indicate time that is four (4) hours past the point in time when the food is removed from temperature control. Written procedures shall be maintained in the facility and made available to the enforcement agency upon request to ensure compliance. Ensure all foods under time control are discarded after 4 hours.

Violation Description: When time only, rather than time and temperature, is used as a public health control; 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)

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed several boxes of shrimp stored directly on the inside the walk in freezer.

Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed an MSG powder stored in salmon roe container. Ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.
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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))

More Information: <https://youtu.be/km4FCy IQ44>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1. Observed the fan guards in the walk in refrigerator were coated in dust. Clean the fan guards and maintain all nonfood contact surfaces clean. Note: No contamination was observed during inspection. 2. Observed heavy grease build up on plumbing behind the cooking equipment. Remove grease and maintain in a clean and sanitary condition.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed the following equipment: - (1) unapproved Kenmore chest freezer (labeled as "Household Freezer", model: 111.17662910) used to store customer food (fish only). - Ninja blender (labeled " Household Use Only") - Cuisinart chopper (labeled "Household Use Only") Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable. The facility must notify EHS Plan Check of equipment and must be approved by EHS Plan Check prior to installation/use of equipment. 2. Observed cardboard lining the bottom shelf of preparation table adjacent to 3-compartment sink. Discontinue this practice. Ensure equipment and utensils are smooth, durable, easily cleanable, and nonabsorbent.
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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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1. Observed one (1) pair of tongs stored on oven handles and approximately leg height.

Discontinue this practice. Ensure all equipment and utensils are properly stored in an appropriate container or storage space away from contamination.

2. Observed the following:

- Scoop handles in contact with panko, cornstarch, and tempura powders in bulk containers stored under the preparation table across from walk in refrigerator.
- Scoop handle in contact with MSG in container stored on shelf to the adjacent to cooking equipment.
- Ice scoop handle in contact with ice in ice bin under soda machine.

Ensure that scoop handles are stored upright and out of food.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: A calibrated food probe thermometer could not be provided on this date.

Maintain a calibrated food probe thermometer for monitoring potentially hazardous food temperatures.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Compliance date not specified
Complied on 6/1/2022
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping towels stored in zero (0) chlorine sanitizer solution.

Maintain chlorine sanitizer solution above 100 ppm.

Corrected on site. Employee replenished chlorine sanitizer to above 100 ppm.

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)

More Information: <https://youtu.be/QGKUN9MDxjg>



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed air gap missing between draining pipe and floor sink in the prep sink and the hand sink next to ice machine. Provide an air gap between the drainage pipe and the floor sink that is a minimum of 1-inch or twice the diameter of the drainage pipe, whichever is greater.
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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 Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed employee's personal food and items stored among food items intended for customers in the following locations: - Employee food stored over customer food in rack in walk in refrigerator - Cell phone and employee personal drink stored on prep table in kitchen next to tray of crunch Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.
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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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed holes in the following locations - In ceiling around pipe above the water heater. - In ceiling above bag-in-box rack. Seal these holes and maintain ceiling in good condition. 2. Observed the floors to have food debris throughout the facility, specifically under shelving and equipment. Thoroughly clean the floors and maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.
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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed three (3) missing and/or invalid San Bernardino County food handler card(s). Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment. Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum. This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to sbcfoodworker@gmail.com .
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily consented to condemnation by the operator: - Approximately three (3) pounds of raw shrimp - Approximately two (2) pounds of raw scallop - Approximately two (2) pounds of cooked lobster meat - Approximately five (5) pounds of imitation crab meat - Approximately eight (8) pounds of raw chicken - Approximately ten (10) pounds of raw salmon - Approximately four (4) pounds of raw tuna steak - Three (3) fish fillets - Approximately four (4) pounds of raw ground tuna - Approximately four (4) pounds of cooked eel - Twenty (20) 8.11 oz. raw shrimp packs - Approximately fifteen (15) portions of spicy crab
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Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SAKE 2 ME SUSHI INC	DATE 6/1/2022
LOCATION 8158 DAY CREEK BL 100, RANCHO CUCAMONGA, CA 91739	INSPECTOR Reydesel Salazar

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments

A "C" grade card was posted on window next to entrance door.

DO NOT REMOVE, RELOCATE, OR OBSCURE LETTER GRADE CARD. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

For a "C" grade (score of 70 to 79). The food facility must correct the deficiencies listed in the Official Inspection Report (OIR) and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a " B " grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a " B " grade is achieved on a re-score inspection.

PEP talk video will be emailed to operator.

The following handouts were provided:

- Three Compartment Sink Dishwashing Method
- Handwashing Done Right
- Food Facility Risk Based Inspection Frequency
- Top 5 CDC Risk Factors
- Request for a Re-Score Inspection
- Compliance Inspector Handout
- Missing Food Handler Cards- Inspector handout

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

No Sig

NAME: Young Kuan
TITLE: Assistant Manager