



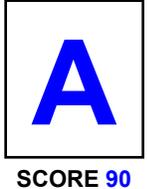
**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>O-DAI-BA JAPANESE GRILL</b>		DATE <b>8/28/2015</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>5/31/2016</b>
LOCATION <b>7325 DAY CREEK BL 105, RANCHO CUCAMONGA, CA 91739</b>			INSPECTOR <b>Dior Porter</b>	
MAILING ADDRESS <b>1231 GOLDEN WEST AV STE 16, ARCADIA CA 91007</b>		IDENTIFIER: None		
TIME IN <b>2:05 PM</b>	TIME OUT <b>3:55 PM</b>	FACILITY ID <b>FA0014804</b>	RELATED ID <b>PR0019561</b>	PE <b>1621</b>
		SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.



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;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	4	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	4	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

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



**Public Health**  
**Environmental Health Services**

[www.SBCounty.gov](http://www.SBCounty.gov)

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME O-DAI-BA JAPANESE GRILL	DATE 8/28/2015
LOCATION 7325 DAY CREEK BL 105, RANCHO CUCAMONGA, CA 91739	INSPECTOR Dior Porter

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

**POINTS**  
**4**

Compliance date not specified  
 Complied on 8/28/2015  
 Violation Reference -

**Inspector Comments:** Observed employee use a wet wiping cloth to sanitize cutting board and knife and attempt to touch ready to eat food. Ensure hands are washed and gloves changed when touching chemicals and then touching food products to prevent contamination.

Corrected on site. Employee instructed to wash hands and change gloves before touching ready to eat food.

Observed employee washing hands with gloves on in sushi prep area.

Ensure disposable gloves are taken off prior to washing hands and new gloves are put on after washing hands.

Corrected on site. Instructed employee to take off gloves and rewash hands then put new gloves on.

**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** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 8/28/2015  
 Violation Reference - HSC -  
 113996, 113998, 114037

**Inspector Comments:** Observed tempura shrimp and soft shell crab sitting on top of oven behind sushi prep area. Temperature of the shrimp and crab ranged from 105 F to 114 F. Employee stated that the food had been prepared approximately half an hour prior to the inspection.

Ensure hot held potentially hazardous food is held at a temperature of 135 F or above. Recommend to use time as a public health control.

Observed spicy tuna in cold storage unit next to front sushi prep area stacked above the refrigeration line. The temperature measured 53 F. Employee stated the tuna had been placed in the unit approximately 30 minutes prior to inspection.

Ensure cold held potentially hazardous foods are kept at 41 F or below.

Corrected on site. Employee removed the tuna and placed it in prep refrigerator below the cold storage unit.

Observed shrimp held in cold storage unit next to the tempura fryer at a temperature of 47 F. Employee stated shrimp had been placed in unit approximately one hour ago. Ambient temperature of the unit was measured at 47 F.

Ensure cold held potentially hazardous foods are held at a temperature of 41 F or below.

Corrected on site. Employees placed ice in unit and called electrician to look at the unit.

Observed 2 large containers of dressing sitting on counter at a temperature of 50 F- 58 F. Employees stated the dressing was made by the manager that morning, approximately four and a half hours prior to inspection and they like to keep the dressing at room temperature.

Ensure potentially hazardous food for cold holding is held at a temperature of 41 F or below. Recommend if dressing is to be stored at room temperature time as a public health control is used.

**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)



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME O-DAI-BA JAPANESE GRILL	DATE 8/28/2015
LOCATION 7325 DAY CREEK BL 105, RANCHO CUCAMONGA, CA 91739	INSPECTOR Dior Porter

**9. PROPER COOLING METHODS**

<b>POINTS</b> <span style="font-size: 2em; color: red; border: 1px solid black; padding: 2px;">2</span>	Compliance date not specified Complied on 8/28/2015 Violation Reference - HSC - 114000	<b>Inspector Comments:</b> Observed pasta stored in metal containers with lids in the walk-in refrigerator at 60 F. Employee stated the pasta was made 30 minutes earlier and was put in the refrigerator to cool.  Ensure to cool food from 135 F to 70 F within 2 hours and then from 70 F to 41 F or below within 4 hours. Place pasta in the refrigerator with the lids off to facilitate heat transfer and ensure food is portioned to 2 inches or less
	<hr/>	

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**Overall Inspection Comments**

"A" letter grade posted

**Signature(s) of Acknowledgement**

NAME: wonu pak  
 TITLE: head chef