



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SUSHI TAKUMI</b>		DATE 4/13/2021	REINSPECTION DATE 4/16/2021	PERMIT EXPIRATION 2/28/2021
LOCATION 1651 W FOOTHILL BL A-C, UPLAND, CA 91786			INSPECTOR Jin Lee	
MAILING ADDRESS 2711 FRANKLIN ST, LA CRESCENTA CA 91214			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:53 PM	TIME OUT 3:40 PM	FACILITY ID FA0009048	RELATED ID PR0003539	PE 1621

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 80**

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

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			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		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			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
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	⊗
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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	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**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/13/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:</p> <ol style="list-style-type: none"> <li>1. Grilled chicken at the warmer next to the cold holding unit in the cooking station was measured between 105 degree F and 125 degree F. Observed grilled chicken was the only item in that warmer. The chef stated the grilled chicken was stored for two (2) hours.</li> <li>2. Fried shrimps stored on the tray above the sushi bar small heater/warmer were measured between at 120 degree F. The chef stated the fried shrimps were stored for thirty (30) minutes.</li> </ol> <p>Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.</p> <p>Corrected on site. The grilled chicken and the fried shrimps were removed and reheated above 165 degree F and stored back in the warmers by the chef.</p>
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**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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 4/13/2021 Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Observed the chef was unable to demonstrate properly cooking temperature at the time of this inspection.</p> <p>Minimum cooking temperature and time as follow.</p> <ol style="list-style-type: none"> <li>1. Poultry, comminuted poultry (ground turkey/ground chicken), baluts, stuffed fish / meat / poultry shall be heated to 165 degree F for 15 seconds.</li> <li>2. Comminuted meat (ground beef/hamburger/ground pork), injected meats, and raw shell eggs not cooked per request for immediate service shall be heated to 155 degree F for 15 sec.</li> <li>3. Single pieces of beef, lamb, veal, and pork; fish, or eggs served for immediate service shall be heated to 145 degree F for 15 sec. unless otherwise requested by the customer or disclosed.</li> <li>4. Fruits and vegetables that are cooked for hot holding shall be cooked to a minimum temperature of 135 degree F.</li> </ol> <p>Corrected on site. The chef was educated and trained as to proper cooking temperature and time.</p> <p>2. Observed the chef did not know about hot and cold holding temperatures.</p> <p>Ensure to maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.</p> <p>Corrected on site. The chef was educated and trained on hot and cold holding temperatures.</p> <p>3. Observed the chef did not know proper concentration of the cloth chlorine sanitizer.</p> <p>Chlorine sanitizer must be at a minimum of 100 ppm.</p> <p>Corrected on site. The chef was educated and trained on proper concentration of the cloth chlorine sanitizer.</p>
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**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 no paper towels available in the paper towel dispenser at the handwashing sink next to cooking area at the front preparation area hand sink.  
2. Observed no paper towels available in the paper towel dispenser at the employees' restroom handwashing sink.  
3. Observed no paper towels available in the paper towel dispenser at the preparation sink area.  
  
Provide and maintain paper towels in the paper towel dispensers to all handwashing sink at all times.  
  
4. Observed handwashing sink obstructed to be blocked by a table and unused equipment at the preparation sink area.  
  
Maintain access to the handwashing sink at all times during food preparation activities.

**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)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Complied on 4/13/2021  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed a box of raw shell eggs to be stored over the salmon fish and shrimp sushi in the walk-in refrigerator.  
  
Store all raw food in the area separate from ready to eat food. All food must be separated and protected from contamination. All food must be stored, prepared, displayed or held so that it is protected from contamination.  
  
Corrected on site. The chef removed the raw shell eggs and stored in the bottom of the storage shelf in the walk-in refrigerator.

**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.

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067(f,g), 114099

**Inspector Comments:** Observed the 3-compartment faucet are not reached to the wash compartment and the sanitizer compartment. Observed sprayer was attached to the 3-compartment faucet and the dishwashing machine next to the 3-compartment sink at the time of this inspection. The employee stated water is filled with the sprayer when manual cleaning is necessary. This is the repeated violation from last inspection.  
  
Ensure the 3-compartment faucet to be reached all compartments during manual dishwashing.  
  
A reinspection will be conducted on or after 04/16/2021 to determine compliance.

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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



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

**POINTS**

**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1. Observed the walk-in freezer door gasket was severely deteriorated.  
2. Observed the bent and damaged and ice buildup at the walk-in freezer door.

Repair door to factory specifications providing a tight seal. If the unit cannot be repaired then replace with a Commercial, NSF unit approved by the health department.

3. Observed black tapes attached on the gasket and the door at the small single door reach-in refrigeration unit under the sushi preparation table.

Remove the tapes. All utensils and equipment must be in good repair. Maintain all equipment to be kept in a clean and sanitary condition.

4. Observed the 3-compartment faucet are not reached to the wash compartment and the sanitizer compartment. Observed sprayer was attached to the 3-compartment faucet and the dishwashing machine next to the 3-compartment sink at the time of this inspection. The employee stated water is filled with the sprayer when manual cleaning is necessary.

Ensure the 3-compartment faucet to be reached all compartments during manual dishwashing.

A reinspection will be conducted on or after 04/02/2020 to determine compliance.

**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)

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**POINTS**

**1**

Compliance date not specified  
Complied on 4/13/2021  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1. Observed a plastic bowl was used for a bread crumb scoop.

Discontinue this practice. Use a scoop with the handle. Ensure the handle does not come into contact with the food.

2. Observed two (2) spoons to be stored directly in the seaweed container and one (1) tong to be stored in the ginger container with the handles of the spoons and tong coming into contact with the seaweed and ginger.

Discontinue this practice. Store the spoons and tong so that handles do not come into contact with the food.

Corrected on site. The bowl, spoons, and tong were removed by the chef.

**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)



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**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

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

**Inspector Comments:** 1. Observed no food probe thermometer in this kitchen.  
  
Maintain a calibrated food probe thermometer at this facility to be available for monitoring potentially hazardous food temperatures.  
  
2. Observed a missing display thermometer at the small double door reach-in refrigeration unit below the kitchen window.  
3. Observed missing display thermometers at the small reach-in refrigeration units and sushi display cold holding case at the sushi bar.  
  
Maintain display thermometers at all reach-in refrigeration units to be displayed at the warmest part of the refrigeration units.

**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 4/13/2021  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** The chlorine cloth sanitizer bucket under the center table at the cooking area was measured 10 ppm. The wiping cloths were not in use at the time of this inspection.  
  
Maintain an approved sanitizer when the wiping cloths are in use during food preparation.  
  
Corrected on site. The chef provided the cloth sanitizer at a concentration of 100 ppm chlorine.

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** Observed a flex piping to be installed as a drain line from the preparation sink.  
  
The flex piping is not an approved material. Removed and replace with a fixed piping.

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114250, 114276

**Inspector Comments:** Observed a toilet paper to be stored on top of the toilet paper dispenser. Observed no toilet papers to be stored in the toilet paper dispenser.  
  
Provide and maintain the toilet papers in the paper towel dispensers at all times.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> 1. Observed a hole around water heater vent above the water heater. This is the repeated violation from last inspection.  Repair/seal all holes that can harbor vermin.  2. Observed a damaged wall and missing base coving behind the large CO2 cylinder. This is the repeated violation from last inspection.  Repair/replace the wall and the base coving in the kitchen. Maintain all walls and floors to be cleanable and in good repair.  3. Observed food debris and grease buildup on the floor under the stoves and deep fryers in the cooking area.  Maintain all floors to be cleanable and in good repair.
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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))

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed two (2) food handler(s) without current, valid San Bernardino County food handler card(s).  Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.
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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:** [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)

**CV. COVID-19 OBSERVATIONS**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	<b>Inspector Comments:</b> In Compliance: - Training/Employee Health - Observed employees were trained on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them. - Disinfection Protocols: The employee stated all surfaces and high touch contact points were cleaned and sanitized every hour. - Physical Distancing Guidelines: Observed social distancing (at least 6 feet) between employees and customers at the time of this inspection.  Out of Compliance: - Risk Assessment and Site-Specific Protection Plan - Observed no detailed risk assessment and implement a site-specific protection plan. - Control Measures - The chef stated all employees are screened and check employees temperatures prior to come in this facility, however, Inspector was not screened upon enter the facility.
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.



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**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
- A permit suspension (closure) on your last graded inspection.

**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 feeding organizations in the following [Live Web Map](#).

**Overall Inspection Comments**

A letter grade "B" was posted on the front entrance wall. Do not remove, relocate, or obscure from public view. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A COVID Survey handout was provided.
- A Compliance Manager Program was introduced, and the handout was provided.
- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the chef.
- A Top 5 CDC Risk Factors handout was provided.
- A Danger Zone handout was provided.
- A Cooling Hot Food Safely handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Three Compartment Sink Dishwashing Handout was provided.

Temperature of hot water at all sinks (three handwashing sinks, one preparation sink, two dump sinks, one 3-compartment sink, one mop sink, and one employees' restroom sink) was measured above 120 degree F.

**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**

NAME: Hyun Son  
TITLE: Chef