



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN		DATE 9/7/2022	REINSPECTION 9/21/2022	PERMIT 2/28/2023
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 8851 CENTRAL AV STE I & J, MONTCLAIR CA 91763			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:26 PM	TIME OUT 4:10 PM	FACILITY ID FA0008317	RELATED ID PR0005923	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 80

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				
In			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	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/O	N/A	4	⊘
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊘
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	⊘
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			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	1
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	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊘
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Observed no Food Manager Certification at the time of inspection.

Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.
 - Learn2Serve® Food Protection Manager Certification Program
 - National Registry of Food Safety Professionals
 - Food Protection Manager Certification Program
 - National Restaurant Association-ServSafe® Food Protection Manager Certification Program
 - Prometric Inc.- Food Protection Manager Certification Program
- Provide a valid Food Manager Certificate within 60 days to avoid a billable re-inspection with a minimum charge of \$122.50. Original certificate must be provided.

ServSafe / National Restaurant Association (ANSI ID: 0655)
Phone: (800) 765-4842
Website: <http://www.servsafe.com>

National Registry of Food Safety Professionals (ANSI ID: 0656)
Phone: (619) 885-5522 or (800) 446-0257
Website: <http://www.nrfsp.com>

Prometric Inc. (ANSI ID: 0659)
Phone: (800) 624-2736
Website: <http://www.prometric.com/foodsafety>

360training.com, Inc. (ANSI ID: 0975)
Phone: (888) 360-8764
Website: <http://www.learn2serve.com>

AboveTraining / StateFoodSafety.com (ANSI ID: 1020)
Phone: (801) 494-1416
Website: <https://www.statefoodsafety.com/food-safety-manager-certification>

The Always Food Safety Company, LLC (ANSI ID: 1203)
Phone: (303) 500-1157
Website: <https://www.alwaysfoodsafes.com>

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed no hand soap and hand towels at the sushi bar handwashing sink.

Provide and maintain hand soap and paper towels to all handwashing sinks at all times.

2. Observed a spray bottle to be stored in handwashing sink at bar.

Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified
Complied on 9/7/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures at the glass sliding door reach-in refrigeration unit in the rear storage area and small reach-in unit adjacent to walk-in refrigerator in the rear kitchen:

- 1). Approximately twenty (20) lbs. of raw beef were measured between 48 degree F and 52 degree F in sliding door reach-in refrigeration unit.
- 2). Scallop in the small reach-in unit adjacent to walk-in refrigeration unit was measured at 50 degree F. The manager stated above potentially hazardous foods were stored for 1.5 hours.

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.

Corrected on site. The above potentially hazardous foods were removed and stored in walk-in refrigerator by the manager.

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

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

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: The manager stated Time as a Public Health Control (TPHC) for holding sushi rice at the rice storage container. Time stamps/logs were not displayed at this facility.

Ensure to provide time stamps/logs at the food product that is to be served or removed within four (4) hours of placing the food product at room temperature.

Ensure food is marked or otherwise identified that it has been out of temperature control for less than four(4) hours, and all foods under time control are discarded after four (4) hours.

When using time as control only, the following conditions must be met:

1. The food must be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control.
2. The food must be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
3. The food in unmarked containers or packages or marked to exceed a four (4) hour limit must be discarded.
4. Written procedures must be maintained in the food facility and made available to the enforcement agency upon request.

Corrected on site. The manager was trained and educated to proper use of TPHC.

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)

9. PROPER COOLING METHODS

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed a sushi chef to be unsure of proper cooling methods. Observed cooked eel was measured at 62 degree F and covered with ceramic wrap in the sushi cold holding case. The chef stated the eel was stored for 30 minutes. The chef stated the cooked eel is cooling down.

Discontinue this practice. Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved Cooling method including:

- 1). Placing the food in shallow pans. (recommend using heat-conductive pans)
- 2). Separating the food into smaller or thinner portions.
- 3). Using rapid cooling equipment such as chill blasters.
- 4). Using containers that facilitate heat transfer.
- 5). Adding ice as an ingredient.
- 6). Using ice paddles.
- 7). Placing containers in an ice bath, stirring food frequently.
- 8). In accordance with an approved HACCP plan.
- 9). Utilizing other effecting means as approved by the enforcing agency.

Educated the chef to proper cooling method and temperature (total 6 hours cooling time).

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p>Inspector Comments: 1. Observed black and brown mold-like growth on the back deflector board inside of the ice making machine. Growth was not actively touching the ice.</p> <p>Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.</p> <p>2. Observed sanitized water nesting in washed metal containers, stacked within one another stored above the 3-compartment sink.</p> <p>Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.</p>

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>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: Temperature of hot water at the non-adjustable handwashing sink faucet was measured at 75.8 degree F in the employee's restroom.</p> <p>Ensure provide and maintain warm water between 100 degree F and 108 degree F if temperature of water at the handwashing sink is readily adjustable.</p>

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

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	<p>Inspector Comments: 1. Observed an approved chest freezer at sushi bar kitchen.</p> <p>All new and replacement food-related equipment must be certified by an ANSI accredited certification program to be approved by this agency.</p> <p>2. A small reach-in refrigeration unit adjacent to walk-in refrigerator in the rear kitchen was observed to be inoperable. The ambient temperature of the small reach-in refrigeration unit was measured at 43 degree F.</p> <p>Repair or replace this refrigeration unit so that all potentially hazardous foods are held at or below 41 F at all times.</p>

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed a gap between exhaust ventilation hood filters above the deep fryer and stove in the sushi kitchen. Enclose the gap so that all smoke and vapors are adequately removed during cooking.
---------------------------	---	---

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 9/7/2022 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1. The cloth sanitizer bucket at the rear preparation area was observed to contain no sanitizer. 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 manager provided cloth sanitizer at a concentration of 200 ppm quaternary ammonium. 2. Observed four (4) Wiping cloths to be stored on the sushi preparation table/cutting board. Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses. Corrected on site. The wiping cloths were removed and stored in the sanitizer bucket by the chef.
---------------------------	--	--

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/QGKUN9MDxig>

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed twenty six (26) 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 re-inspections to verify compliance.
---------------------------	---	--

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TOKYO KITCHEN	DATE 9/7/2022
LOCATION 8851 CENTRAL AV I & J, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

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

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 letter grade "B" posted. 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 Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- 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 Compliance Manager handout was provided.

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: Elisa Le Salle
TITLE: Manager