



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KIKU SUSHI</b>		DATE 3/25/2019	REINSPECTION DATE 4/08/2019	PERMIT EXPIRATION 2/28/2020
LOCATION 3090 CHINO AV D, CHINO HILLS, CA 91709			INSPECTOR Ngoc Le	
MAILING ADDRESS 1800 SANDALWOOD AV, FULLERTON CA 92835			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:15 PM	TIME OUT 3:33 PM	FACILITY ID FA0015856	RELATED ID PR0021052	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 82**

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
<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	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span> 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="color: red;">⊗</span> 4	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>	<span style="color: red;">⊗</span> 4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			4 2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A			4 2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> 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			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	N/O	<span style="color: blue;">○</span> N/A			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> 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	<span style="color: red;">⊗</span> 1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span> 1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span> 1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span> 1
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 3/25/2019  
Violation Reference -

**Inspector Comments:** A) Observed sushi chef repeatedly washed hands at the food preparation sink at the sushi bar without soap after previously advised, then continue to wipe hands on a wet soiled yellow wiping towel stored on the cutting board. Observed this sushi chef then washed hands with cold water from the cold water faucet only.

Immediate discontinue this practice. Ensure all employees shall wash hands at designated hand sink to prevent contamination to the consumer's food product. Corrected on site. This employee was advised. He washed his hands properly at the designated hand sink in the back kitchen.

A handout of Hands Washing Done Right was explained and left with the person in charge.

B) Observed hand soap at the sushi bar to be stored in an old squeeze bottle of Sriracha, without labeling. Observed empty paper towel dispenser at the at the sushi bar.

Discontinue storing hand soap in squeeze bottle. Ensure all hand soap and paper towel to be provided in dispenser.  
Label all container of toxic substance to the common name of the content.

**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/EHSDocuments/HandwashingDoneRight.pdf>



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 3/25/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** A) Measured 2 large pots of cooked sushi rice between 90 - 94 F. Sushi chef stated that this potentially hazardous food (PHF) was cooked then stored in room temperature without intervention of temperature control since 10:30 am (about 2 hours ago). Sushi chef stated that sushi rice is changed every 2-3 hours. No evidences of Time as a Public Health Control (TPHC) to be used for cooked rice was observed on site.

Maintain all PHF below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. Person in charge marked time these 2 PHF containers were removed from temperature control. Person in charge was informed that when using TPHC, time shall be recorded for each container, record of using TPHC shall be maintained on site, and a written procedure of using TPHC shall be available on site upon request.

B) Measured containers of cooked eal, shrimp tempura, juicy salmon skin between 82 - 122 F stored above the table top oven without any intervention of temperature control. Sushi chef stated that these PHFs have been stored above the oven since 11:00 am ( 2 hours ago). Observed approximately about 2 pounds of cooked eal to be directly stored in hand paper towel (not food grade paper).

Maintain all PHF below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. Person in charge cooled the cooked salmon skin, shrimp tempura to 41 F in the reach in cooler. Observed approximately 2 pounds of cooked eal to be discarded into the trash bin due to possible contamination.

C) Measured about 30-40 rolls of shrimp rolls at 73 F stored on the clean dish storage rack behind the sushi bar, and on the cutting board at the sushi bar without any intervention of temperature control. Sushi chef stated that these rolls were made then stored at the observed location since 11:00 am ( 2 hours ago).

Immediately discontinue this practice. Maintain all PHF below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. These shrimp rolls were marked with TPHC which means all rolls (PHF) shall be discarded every 4 hours when removed from temperature control.

D) Observed containers of dry flours for raw shrimp and fish tempura containing wet yellow and brown residue to be stored in room temperature in front of the fryer.

Maintain all PHF below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. These containers were cooled to 41 F in ice bath.

**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)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

**POINTS**  
**2**  
Compliance date not specified  
Complied on 3/25/2019  
Violation Reference -

**Inspector Comments:** Observed sushi chef was eating at the sushi bar with many open food containers around the sushi bar. Observed sushi chef's drink at the main preparation table at the sushi bar.

Immediately discontinue this practice. Ensure all employees shall confine eating and drinking at designated area away and separate from food and food preparation to prevent contamination. Corrected on site. Sushi chef was immediately advised. This sushi chef and the other sushi chef finished lunch in the dining area.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed missing label on 2 large dry flour containers in the dry food storage room.  Label all food containers as to the common name of the content.
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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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed clean utensils (dishes, bowls, blenders, etc) to be stored on shelves containing stagnant water with yellow food residues and grease at the back kitchen.  Clean and maintain all nonfood contact surface in a clean condition. Clean as often as needed.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed hand paper towel to be directly used as food liner in 8-9 food containers of ready to eat food (onion, salmon eggs, frozen fish, cooked eal, throughout the kitchen facility).  Immediately discontinue this practice. Ensure all food liner to be made of food grade material to prevent contamination.
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**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Observed nonfunctional display thermometer 2 reach in cooler at the sushi bar.  Provide and ensure all thermometers to be in good working condition.
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**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed wet and soiled wiping cloths stored on the cutting board of the sushi bar.  Store all wet and soiled wiping cloth in the cloth sanitizing bucket after each use to prevent contamination.
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**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)



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**48. FOOD HANDLER CERTIFICATION**

**POINTS**  
**3**

Compliance date not specified  
Not In Compliance  
Violation Reference - **SBCC - 33.0409**

**Inspector Comments:** Notes: Food worker cards SHALL be issued by San Bernardino County to be valid.

Observed 4 employee(s) without a valid and/or current San Bernardino County food worker card. Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com) or by mail or fax to 909-387-4323.

Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance.

After this date, if this/these employee(s) might no longer be working at the facility, person in charge shall clearly indicate the date of termination onto the Missing Food Handler Card Inspector handout.

**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](mailto: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)

**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.

**Overall Inspection Comments**

Grade card "B" posted on this date.

A Request for a Rescore Inspection handout was explained and left with the person in charge on this date.

**Signature(s) of Acknowledgement**

NAME: Se Jo  
TITLE: Person in charge