

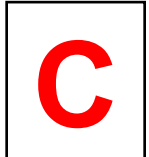


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OMOKASE SUSHI</b>		DATE 4/13/2021	REINSPECTION DATE 4/27/2021	PERMIT EXPIRATION 3/31/2022
LOCATION 16635 SIERRA LAKES PKWY 130, FONTANA, CA 92336			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 16635 SIERRA LAKES PKWY UNIT 130, FONTANA CA 92336			IDENTIFIER: None	
TIME IN 12:12 PM	TIME OUT 3:21 PM	FACILITY ID FA0015639	RELATED ID PR0020788	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection 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 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 72**

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  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ 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 & excl				
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	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		4
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		2
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		+	⊗	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
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
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	2
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	⊗
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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LOCATION 16635 SIERRA LAKES PKWY 130, FONTANA, CA 92336	INSPECTOR Tirza Tetteh

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

**POINTS**  
**4**

Compliance date not specified  
Complied on 4/13/2021  
Violation Reference -

**Inspector Comments:** Observed sushi chef working with raw foods rinse off gloved hands then continue to conduct food preparation without removing gloves and washing hands.

Immediately discontinue this practice and ensure single-use gloves are discarded when damaged or soiled, or when interruptions in the food handling occur. Hands should not be washed when gloves are being worn.

Ensure that single-use gloves (if used) are used for only one task, such as working with ready-to-eat food or with raw food of animal origin, and are used for no other purpose.

Ensure that employees wash their hands in all of the following instances:

- 1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- 2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- 3) After using the toilet room.
- 4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- 5) After handling soiled equipment or utensils.
- 6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- 7) When switching between working with raw food and working with ready-to-eat food.
- 8) Before donning gloves for working with food.
- 9) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- 10) After handling money.
- 11) After engaging in other activities that contaminate the hands.

**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>

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**  **MAJOR** 

**POINTS**  
**4**

Compliance date not specified  
Complied on 4/13/2021  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed two whole oranges stored inside walk-in cooler with an appearance of white and green mold inside the orange.

Maintain food in good condition and free of adulteration and/or spoilage at all times.

Corrected: Operator VC&D oranges. See #52.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 4/13/2021  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** 1. Upon entry to facility, observed sushi chef use a wet wiping cloth to clean a knife used to slice sushi roll. Upon interview, sushi chef stated wet wiping cloth was from the chlorine sanitizer bucket.

Immediately discontinue this practice. Wet wiping cloths should not be used to clean utensils currently in use. Wash, rinse and sanitize utensils every four (4) hours to prevent contamination and maintain cleaned and sanitized after use.

2. Observed mechanical warewashing unit providing 0 ppm chlorine concentration. Warewashing unit was not currently in use at time of inspection. Operator stated warewashing unit is used to wash dishes. Operator was able to provide proper three compartment manual warewashing procedures.

Ensure all food-contact surfaces of equipment and utensils are sanitized with a minimum chlorine concentration of 50 ppm in the mechanical warewashing unit.

A reinspection will be conducted within 7 days to verify compliance. Failure to comply will result in an additional billable reinspection with a charge of \$245 an hour.

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

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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** No food managers certificate available in the facility.

Provide at least one food manager certificate from an accredited organization that has been certified by the American National Standards Institute (ANSI) is available at the facility:

- 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

Keep original certificate on site at all times.

Provide manager's certificate at facility within 60 days.

Failure to comply will result in a billable reinspection charged at \$245 an hour with a 30-minute minimum.

**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1. Observed a plastic container stored in the handwash sink located near the food preparation sink.

Maintain handwash sink unobstructed and readily accessible at all times.

2. Paper hand towels missing inside dispenser at handwash sink located near food preparation sink.

Provide paper hand towels inside the dispenser 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)



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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1. Measured the following internal temperatures of potentially hazardous foods (PHFs) stored in display case of sushi bar:  
- raw tuna 46.5F  
- raw yellow tail fish 46.9F  
- raw albacore 48.7F  
Cook stated fish was sliced and placed in display case two (2) hours prior to inspection.

Corrected: Sushi chef placed fish into cold holding unit to cool down. Measured temperature at 40.8F at end of inspection.

2. Measured the internal temperature of raw shrimp stored inside tempura batter mixture on ice at cooks line at 49.6F. Cook stated the shrimp was placed in the batter mixture 30 minutes prior to inspection. Batter mixture was also prepared 30 minutes prior to inspection.

Corrected: Cook filled container with ice such that tempura batter mixture may be cooled. Measured temperature of tempura batter mixture at end of inspection at 41F.

Maintain all potentially hazardous foods intended for cold holding at or below 41F at all times.

**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)

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

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

**Inspector Comments:** No written procedures available for sushi rice prepared inside the facility. Observed sushi rice to be labeled with time to be discarded.

Ensure that written procedures are maintained in the food facility, and are available to the enforcement agency upon request; written procedures must demonstrate compliance with Cal Code Sections 114000 and 114002.

Note: Time as a public health control procedure template provided on this day.

**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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114018, 114020, 114020.1

**Inspector Comments:** Observed a large container of frozen chicken thawing without an approved method. Observed container to be stored directly on the floor under a storage rack at cooks line. No active contamination observed.

Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F) running water for less than 2 hours, in microwave, or during the cooking process.

Corrected: Cook submerged chicken under cold running water at food preparation sink.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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



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**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed an unlabeled spray bottle containing a green liquid stored at sprayer station of mechanical warewashing unit.  Provide labels on all chemical containers as to their contents.
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1. Observed three (3) buckets of sauce stored directly on the floor inside the walk-in cooler.  2. Observed several containers of mayonnaise stored two (2) inches above the floor on shelves near walk-in cooler.  Store all food at least six (6) inches above the floor.
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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))

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed a plastic container used as a scoop inside a bulk container of rice.  2. Observed scoop handles inside bulk containers of sugar and salt with scoop handles in direct contact of foods.  Discontinue using containers for scoops, and obtain approved scoop with handle, and ensure scoop is stored with handle upright, out of food.  3. Observed the following utensils in standing water: - rice scoop 68.7F - two (2) tongs and one (1) spatula 72.1F  Store scoops in water 41F or below, 135F or above, or running water.  4. Observed container holding ice scoop to have dust and dried food debris.  Store all utensils clean when not in use.
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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)



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed one (1) non-functional light bulb under ventilation hood at cooks line.  2. Observed one (1) filter in ventilation hood wrongly placed creating a 4 inch gap between the hood and filter.  Ensure filters fit properly in ventilation hood to facilitate proper grease ventilation.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed a continuous water leak from hot water knob of food preparation sink.  2. Observed a continuous water leak from faucet of handwash sink located next to the ice machine.  Repair/replace and maintain all plumbing fixtures in good repair.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

**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 <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed front and rear entrance doors to be propped open at time of inspection.  2. Observed air curtain to be turned off at time of inspection.  Maintain air curtain on and door activated to prevent vermin entry to facility.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**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)



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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed an excess accumulation of dried foods and dirt on the floor under the sushi bar.  Remove debris and dirt and maintain floor cleaned.  2. Observed an accumulation of dried foods, dried grease, and dried sauce on walls behind sushi bar.  Clean walls.
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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))

**52. VC & D**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of two (2) whole oranges.
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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."

**CV. COVID-19 OBSERVATIONS**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed the following in compliance: - Risk Assessment and Site Specific Protection Plan - Control Measures - Disinfection Protocols - Physical Distancing Guidelines - Training/Employee Health
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

**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](#).





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**Overall Inspection Comments**

'A' grade card removed.

Grade 'C' posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection charged at \$245 an hour.

A PEP talk was given.

The following forms/handouts were provided:

- Top 5 CDC risk factors
- Request for a re-score inspection
- Food facility risk based inspection frequency
- The importance of properly defrosting food
- Time as a public health procedure template

Note: The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR (05/13/2021). 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 by the Health Official and remain closed until at least a 'B' grade is achieved on a re-score inspection.

**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: Jenny Kim  
TITLE: Server