



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SHIKI SUSHI BBQ TEPPAR SPORTSBAR			REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 2/14/2019
LOCATION 996 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:45 AM	TIME OUT 12:50 PM	FACILITY ID FA0016320	RELATED ID CO0064774	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The health permit for this facility was suspended on 2-13-19 due to an imminent health hazard of cockroach infestation, in the main kitchen facility, sushi bar and bar. The operator produced professional exterminator receipts that shown this facility has been treated on 2-13-19. On this date dead cockroaches were observed in the facility. The health permit to operate this facility is hereby reinstated this date. Continue to operate this kitchen facility free from vermin- including but not limited to cockroaches.

A billed follow up inspection will be conducted in two week to ensure compliance. Any evidence of vermin will result in a second closure of he facility. Owner/manager shall take all the appropriate measures to completely eliminate vermin from facility.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this investigation is to conduct a follow up inspection.

In a response to a cockroach complaint , on 2-13-2019 cockroaches were found in the facility thus causing the facility to be shut down until further notice. Please refer to inspection report for more detail.

The following facility operators have attended a supervisory review and have been given the opportunity to re-open. Today 2-13-19 a thorough follow up inspection have been conducted and the following was observed:  
- Overall sanitary condition: Kitchen observed clean and in good working condition at the time of inspection. Preparation tables, cooking equipment have been clean and sanitized to sight.

Manager was informed to continually clean and maintain the ice maker in good working condition.

-3-4 dead cockroaches found at the bar area.

-Updated pest control receipt with detailed findings: Updated pest control receipt show the most recent service being 1-13-19 ,target areas include: doors, entry, doors emergency, restrooms, public, storeroom, receiving area, cooler, sushi bar, booths, counter, dish washing area, fry line, kitchen general. serving line.

Target pest include: Not observed

Manager was informed to continue to receive pest control services for the next couple moths with detailed summary of findings.

Managers and staff were reminded of the following California codes:

No rodents, insects, birds, or animals: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Live animals are not allowed in a food facility except as specified in Section 114259.5. Food employees with service animals may handle or care for their service animal if they wash their hands as required. Dogs under the control of uniformed law enforcement or private operators who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code are exempt. Food-contact surfaces: clean and sanitized: All food-contact surfaces of utensils and equipment shall be clean and sanitized. A food facility shall not be operating if there is no method to properly clean and sanitize equipment or utensils. If found operating, the Environmental Health Specialist shall suspend the permit. All equipment and utensils will be required to be cleaned and sanitized prior to the permit being reinstated. A food facility shall not be operating if there is gross contamination of food-contact surfaces that may result in the contamination of food products

**Note:** A random billed follow up will be conducted within one week to ensure compliance.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.



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**16C023 No rodents, insects, birds, or animals**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 114259.1, 114259.4, 11425**  
**Inspector Comments:** On this day 3-4 dead cockroaches were observed at the bar area on the ground. The entire facility was exterminated the night prior which may be the cause.  
Corrected on site. The areas were immediately cleaned.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**Overall Inspection Comments**

A follow up will be conducted within one week.

**Signature(s) of Acknowledgement**

NAME: sylvia  
TITLE: Manager

Total # of Images: 0