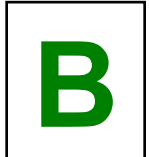




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TERIYAKI MADNESS		DATE 5/9/2018	REINSPECTION DATE 5/23/2018	PERMIT EXPIRATION 8/31/2018
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710			INSPECTOR Yanan Zhu	
MAILING ADDRESS 6939 SCHAEFER AVE #D308, CHINO CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:07 AM	TIME OUT 2:12 PM	FACILITY ID FA0022608	RELATED ID PR0029847	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](#).



SCORE 82

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.

- 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				2
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	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record			2
In	N/O	N/A	9. Proper cooling methods			2
In	N/O	N/A	10. Proper cooking time & temperatures			4
In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated			4 2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		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			⊗

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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
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	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	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TERIYAKI MADNESS	DATE 5/9/2018
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710	INSPECTOR Yanan Zhu

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

POINTS 4	<p>Compliance date not specified Complied on 5/9/2018 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed one container of diced tofu was holding at 62F degrees and portioned cooked noodles were holding at 51F degrees in the line fridge next to the hot holding unit by the front prep/cook's line at the time of this inspection. Per kitchen staff, these potentially hazardous food items have been in this line fridge since last night. Discontinue this practice, maintain potentially hazardous food at or below 41F degrees for cold holding. Corrected on site, person in charge has voluntarily discarded this container of Tofu and noddles, see VC&D for details. Also observed built-in thermometer in the bottom two door reach-in portion of this line fridge was reading 68F degrees at the time of this inspection. Replace/repair line fridge so as to be in good working condition and is able to hold potentially hazardous food at or below 41F degrees. A re-inspection will be conducted no later than Wednesday, 05/16/2018 to determine compliance. Failure to comply will result in additional billable follow up inspections at an hourly rate of \$245/hour with 30 minutes minimum.</p>
---------------------------	--	--

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed cockroaches from the following areas at the time of this inspection that indicates life vermin infestation: - one live adult cockroach on the wall under three compartment ware-washing sink in the kitchen. - one live adult cockroach under stove at the front cook's line in the kitchen - one dead adult cockroach under food prep table by the open flame grill at the back cook's line. - one dead adult cockroach under storage racks at rear storage area - one dead adult cockroach in floor drain be walk-in freezer - two dead adult cockroach in floor drain under soda fountain Corrective actions required: 1. Take appropriate pest control measures to eliminate all signs and evidences of past and current vermin infestation so as to be free of vermin. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation. Person in charge was unable to provide past pest control reports. 2. Remove/put away all food and utensils, properly clean and sanitize all affected areas in an approved manner, clean all areas listed in this report with grease and old food debris buildups. 3. Fill up/repair all holes and crevices on the facility so as to prevent vermin entrance/harbourage. 4. Owner/operator come to Supervisory review at 9:00 AM on Thursday, 05/10/2018 at the office of: San Bernardino County Department of Public Health Environmental Health Services: 8575 Haven Ave, Suite 130, Rancho Cucamonga CA 91730 5. Person in charge was unable to provide past pest control reports at the time of this inspection. Obtain and bring past and most recent pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation. Contact 1(800) 442-2283 for further questions. Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a reinspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.</p>
---------------------------	--	---

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TERIYAKI MADNESS	DATE 5/9/2018
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710	INSPECTOR Yanan Zhu

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed paper towels were missing from dispenser and hand washing soap was missing from hand washing sink next to the prep table at the rear storage area at the time of this inspection. Ensure hand washing supplies are stocked at all times so as to properly wash hands.
	Not In Compliance Violation Reference -	

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed heavy grease and old food debris residue at the following areas at the time of this inspection: - on the filters in exhaust hoods. - behind cooking equipments at the front cook's line - on the sides of both fryers at the front cook's line - on the side of bottom two door reach-in refrigerator next to hot holding unit at the front prep line. - under the handlers and in the gaskets and hinges of refrigeration drawers under cooking equipments at the front cook's line. Clean and maintain all parts of food facility so as to be in a clean and sanitary condition. Observed residue and debris in floor drain under bottom two door reach-in refrigerator, and the floor drain under water heater by the walk-in freezer. Clean/maintain so as to be in a clean and sanitary condition. Observed trash and heavy residue buildup in the cabinet under fountain soda dispenser at the time of this inspection. Clean/maintain so as to be in a clean and sanitary condition.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed sanitizer concentration testing strips were missing from facility at the time of this inspection. Per kitchen staff, the available testing strips were dropped in water and can no longer be used. Provide corrected sanitizer testing strips to sanitizer used on site so as to be able to properly monitor sanitizer concentration.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

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>

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed scoop was stored with handle touching macaroni salad in the container in walk-in refrigerator at the time of this inspection. Discontinue this practice, store scoops with handles away from food items so as to prevent contamination.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TERIYAKI MADNESS	DATE 5/9/2018
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710	INSPECTOR Yanan Zhu

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed hand washing sink next to food prep table and rice warmer was not draining water at the time of this inspection. 2. Observed mop sink was not draining water at the time of this inspection. Replace/repair so as to be in good working condition.
	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)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed grease residue and old food debris buildup from the following areas at the time of this inspection: - Heavy grease buildup on the wall behind cooking equipments at the front cook's line - Heavy grease buildup and old food debris on the floor under all cooking equipments at the front cook's line - Heavy grease buildup and old food debris on the floor under refrigerators and hot holding unit at the front prep line - on the base coving along the wall behind all cooking equipments - residue and grease buildup on the walls and base coving under all sinks in the kitchen - old food debris and residue buildup on the floor under all storage racks in the rear storage area Clean and maintain all of the above mentioned areas so as to be in a clean sanitary condition and will prevent possible vermin harbourage. Also observed one piece of plywood used as wall cover behind storage racks, and a foam-wrapped board used as a divider between two storage racks in the rear storage area at the time of this inspection. Remove both of these boards from facility, use approved, easily cleanable material when needed.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

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

POINTS 3	Compliance date not specified	Inspector Comments: Observed 1 employee without valid San Bernardino County Food Handler Card at the time of this inspection. Provide food handler card for all employees working in the facility. A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid.
	Not In Compliance Violation Reference - SBCC - 33.0409	

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



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TERIYAKI MADNESS	DATE 5/9/2018
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710	INSPECTOR Yanan Zhu

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 2em; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Person in charge has voluntarily consented to the condemnation and destruction of the following food items holding in line fridge next to the hot holding unit by the front prep/cook's line: one container of Tofu holding at 62F degrees, approximately 2 pounds cooked noddles, approximately 1 pound.
	<hr/>	

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."

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

Observations from the time of this inspection:

Hot water from faucets of hand washing sinks in the kitchen: 100F-104F degrees

Hot water from faucets of hand washing sinks in restrooms: 101F-106F degrees

Hot water from faucets of mop sink, food prep sink, and three compartment sink: 120F-122F degrees

Sanitizer concentration in bucket under register area: 200-300PPM quaternary ammonia

Cold holding temperatures of PHFs in refrigeration drawers: 39-40F degrees

Hot holding temperatures of PHFs in hot holding unit at the front prep line: 135F-164F degrees

Cold holding temperatures of PHFs in walk-in refrigerator: 37F-41F degrees

Hot holding temperatures of cooked chicken holding in hot holding unit under food prep table at the cooks' line: 154F degrees

A "notice of closure" sign was posted on facility front window. Do not remove under penalty of law San Bernardino County Code SS 33.1404 and 33.0112

A "request for a re-score inspection" form was provided to the person in charge

A "missing food handler cards - inspector handout" form was provided to the person in charge

A "food facility risk based inspection frequency" handout was provided to the person in charge

A "top 5 CDC risk factors contributing to foodborne illness" handout was provided to the operator

Signature(s) of Acknowledgement

NAME: Faustina Delgado
TITLE: Manager