



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>WABI SABI JAPANESE RESTAURANT</b>		DATE 5/3/2021	REINSPECTION DATE 5/17/2021	PERMIT EXPIRATION 11/30/2021
LOCATION 11837 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 11837 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 1:31 PM	TIME OUT 2:45 PM	FACILITY ID FA0011689	RELATED ID PR0001328	PE 1622
			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 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: blue;">○</span> N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: blue;">○</span> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
<span style="color: green;">○</span> In	N/O N/A 8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods			4 2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: blue;">○</span> N/O	N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	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 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



Public Health  
Environmental Health Services

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#### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified  
Complied on 5/3/2021  
Violation Reference -

**Inspector Comments:** Observed sushi chef, with gloved hands, remove a wet wiping cloth from a sanitizer bucket containing 200 ppm chlorine concentration then wipe down cutting board. With same gloved hands, observed sushi chef remove sushi rice with gloved hands and begin to make a sushi roll.

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.

Ensure that single-use gloves are discarded when damaged or soiled, or when interruptions in the food handling occur.

Corrected: Sushi chef removed gloves and properly washed their 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 5/3/2021  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed two (2) oranges with an appearance of white and green mold stored inside the walk-in cooler.

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

Corrected: Operator VC&D oranges into trash can. 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**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 5/3/2021 Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> 1. Observed oldest ice machine to have slime build-up and black mold along bottom right corner of deflector. Observed condensation from machine drip directly over slime and mold onto ice inside machine. Observed right side inside ice machine to have a brown substance build up which falls directly into the ice.</p> <p>Immediately discontinue use of ice inside machine. Remove ice and clean and sanitize prior to reuse.</p> <p>Corrected: Operator turned ice machine off to be cleaned and sanitized.</p> <p>Note: Facility has a new clean ice machine to use.</p> <p>2. Observed several stacks of wet cups used for consumers beverages to not be adequately air dried.</p> <p>After washing, rinsing, and sanitizing, ensure the cups are allowed to drain and air dry before reuse.</p>
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**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>

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<p><b>Inspector Comments:</b> No paper hand towels observed inside dispenser at handwash sink in sushi bar.</p> <p>Provide and maintain paper hand towels inside dispenser at all times.</p>
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**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)

**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	<p><b>Inspector Comments:</b> 1. Observed scoop handle inside the following bulk containers with handles in direct contact of food: - white rice - salt - sugar</p> <p>Store scoop with handle upright, out of food.</p> <p>2. Observed two (2) spoons and one (1) knife stored in standing water measured at 73.6F at sushi bar.</p> <p>3. Observed one (1) rice scoop stored in standing water measured at 75.8F in servers station.</p> <p>Store scoops in water 41F or below, 135F or above, or running water.</p>
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed two (2) 1.5 inch gaps in between filters in ventilation hood.  Eliminate gaps between filters and 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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed mild water leaks at faucet of food preparation sink in sushi bar and faucet of handwash sink in bar area.  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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed side entrance door to patio being maintained open.  Maintain doors closed during business operating hours 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)

**52. VC & D**

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

**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."



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**CV. COVID-19 OBSERVATIONS**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - **SBC Policy** -  
No Reference Number Specified

**Inspector Comments:** Observed the following in compliance:

- Physical Distancing Guidelines
- Training/Employee Health

Observed the following out of compliance:

- Risk Assessment and Site Specific Protection Plan - The facility does not have a site-specific protection plan. Provide a written plan containing the following information:

- who is going to implement the plan,
- a site specific risk assessment and the measures to take to prevent the spread,
- training and communication plan with employees & partners (Public Health),
- a plan for screening and control measures,
- a process to verify compliance and correct deficiencies as needed,
- cleaning and disinfection protocols,
- guidelines to provide physical distancing.

- Control Measures- The facility does not have signage posted at the entrance of the facility. Signs are available at the following website:

<http://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2020/05/SB-Safe-Dining-Posters.pdf> Print and post

- Disinfecting Protocols: The facility is not providing hand sanitizer or disinfection wipes to customers. Provide hand sanitizer and/or disinfection wipes to customers upon entry to facility.

**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](#).

**Overall Inspection Comments**



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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'A' grade removed.

Grade 'B' posted.

Do not remove, relocate or obscure letter grade card.

A PEP talk was given.

The following forms/handouts were provided:

- Top 5 CDC risk factors
- Request for a re-score inspection
- Risk based inspection frequency
- Handwashing done right
- Handwashing stickers (2)

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A 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.

**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: Edward Soberanis  
TITLE: Manager