



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SUSHI VIP</b>		DATE 4/6/2022	REINSPECTION DATE 4/20/2022	PERMIT EXPIRATION 2/28/2023
LOCATION 9513 CENTRAL AV B-C, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 6855 COVENTARY CT, RANCHO CUCAMONGA CA 91739			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:35 PM	TIME OUT 3:34 PM	FACILITY ID FA0009943	RELATED ID PR0002438	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 70**

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			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used prop			4 2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> 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 <span style="color: red;">⊗</span>
<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: green;">○</span> In	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	+	⊗	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized	+	⊗	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 N/A 19. Consumer advisory provided for raw or undercooked foods			⊗
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		⊗	2
VERMIN				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals		4	⊗

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	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
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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**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** The facility is hereby closed due to floor sink clogging and overflowing at the sushi bar.

The health permit to this facility will now be suspended. A closure sign has been posted. The facility must remain closed until a re-inspection is conducted and the health permit is reinstated by environmental health. Contact Department of Environmental Health Services (DEHS) at (800) 442-2283 when ready to re-open and a re-inspection will be conducted to verify compliance.  
Do not move, relocate, or remove the closure sign.  
Failure to comply will result in a charged inspection at an hourly rate of minimum \$245.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

**MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 4/6/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures at sushi bar:

1. Cooked eels on top of the oven across the sushi bar cold holding case were measured at 109 degree F.
  2. Fried shrimps on top of the oven across the sushi bar cold holding case were measured at 111 degree F.
  3. Fried salmon on top of the oven across the sushi bar cold holding case were measured at 92 degree F.
  4. Fried imitation crap meat on top of the oven across the sushi bar cold holding case were measured at 90 degree F.
  5. Mussels on top of the ice in the styrofoam ice box next to the oven across the sushi cold holding case were measured at 48 degree F.
  6. Crap meats on top of the ice in the styrofoam ice box next to the oven across the sushi cold holding case were measured at 46 degree F.
  7. Scallops on top of the ice in the styrofoam ice box next to the oven across the sushi cold holding case were measured at 44 degree F.
- A chef stated above potentially hazardous foods were stored for one (1) hour.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The cooked eels, fried shrimps, fried salmon, and fried imitation crap meats were removed and discarded by the chef. Mussels, crap meats, and scallops were removed and stored in the walk-in refrigerator by the chef.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

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

**MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 4/6/2022  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed one (1) rotten jalpeno and two (2) molded yams in the storage racks in the walk-in refrigerator.

Remove any adulterated product. Ensure food intended for customer is in good condition, unadulterated and free of contamination.

Corrected on site. The chef removed and discarded the jalapeno and yams.

**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:** <https://youtu.be/JrRQVxqDXy4>



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

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 4/6/2022 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed black mold-like growth on the back deflector board inside of the ice making machine. Growth was not actively touching the ice. The chef stated the ices are used for human consumption.  Empty, clean, and sanitize this ice making machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.  The chef stopped using the ices and unplug the ice making machine.
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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:** <https://youtu.be/Gz6zPqZtv2s>

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114197	<b>Inspector Comments:</b> Observed two (2) clogging and overflowing floor sinks under the sushi bar handwashing sink and the sushi bar preparation sink.  All liquid waste must drain to an approved fully functioning sewage disposal system. A food facility must not operate if there is sewage overflowing or backing up in the food facility. Any contaminated food product must be properly disposed of. The affected area must be cleaned and sanitized prior to reopening.  The facility was closed at that time. A reinspection is required prior to reopen this food facility.
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**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 4/6/2022 Violation Reference -	<b>Inspector Comments:</b> 1. Observed no paper towels in the paper towel dispenser at the rear kitchen handwashing sink near the walk-in refrigerator.  Provide and maintain paper towels in the dispenser to the all handwashing sink at all times.  Corrected on site. The chef provided paper towels in the paper towel dispenser.  2. Observed handwashing sink obstructed to be blocked by a stool at the rear kitchen handwashing sink near the walk-in refrigerator. Observed a white styrofoam container to be stored in handwashing sink at the rear kitchen handwashing sink near the walk-in refrigerator.  Maintain access to the handwashing sink at all times during food preparation activities. Maintain hand wash sinks clear and free from any obstruction to facilitate hand washing.  Corrected on site. The chef moved the white styrofoam container and the stool out from in front of the handwashing sink.
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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)



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**9. PROPER COOLING METHODS**

**POINTS**  
**2**  
Compliance date not specified  
Complied on 4/6/2022  
Violation Reference - HSC - 114000

**Inspector Comments:** Two (2) large plate of cooked rice covered with multiple layers of ceramic wrap. The chef stated that the cooked rice stored about 30 minutes ago.

Discontinue this practice. Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved Cooling method including:

1. Placing the food in shallow pans. (recommend using heat-conductive pans)
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Placing containers in an ice bath, stirring food frequently.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency.

Corrected on site. The chef removed the wrap and cooled down the cooked rice in the walk-in refrigerator.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** <https://youtu.be/hiOExyNgDIQ>

**19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114012, 114093

**Inspector Comments:** Observed raw fishes served at this food facility. A consumer advisory for raw and undercooked meat and fish was not present at this facility.

Provide a disclosure/written statement that will identify the raw under cooked foods and clearly states these foods are raw and undercooked and may increase your risk of foodborne illness.

Provide one of the following "Disclosure" advisories in writing:

1. A description of the under cooked foods.
2. Or Identification of the animal derived under cooked foods marked by an asterisk denoting a footnote that states that the items are undercooked, or may contain raw or undercooked ingredients.

Provide one of the "Reminder" statements in writing:

1. Written information regarding the safety of these food items is available upon request.
2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed three (3) dead german cockroaches in the water heater room. After thorough inspection of this food facility, observed no other past and/or current evidence of vermin including but not limited to cockroaches. The owner stated a professional pest control service is performed every month.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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#### 33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> 1. Observed dust buildup on the fan guards in the walk-in refrigerator. 2. Observed grease buildup on the exhaust ventilation hood filters above the deep fryer, griddle, and grill in the kitchen. 3. Observed food debris on the handles of upright reach-in refrigeration unit and freezer.  Maintain all equipment to be kept in a clean and sanitary condition.

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

#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <b>1</b>	Compliance date not specified Complied on 4/6/2022 Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed two (2) yellow wiping cloths to be stored on the sushi preparation table.  Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses.  Corrected on site. The wiping cloths were removed and stored in the sanitizer buckets.

**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)

**More Information:** <https://youtu.be/QGKUN9MDxig>

#### 41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed no air gap between the drain line from ice making machine next to the soda machine in the kitchen.  Maintain at least a one (1) inch air gap, or a gap of twice the diameter of the pipe, whichever value is greatest, between the drain line and the floor sink so as to prevent possible back-flow contamination.

**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)

#### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed no toilet papers are in the toilet paper dispenser in both men's and women's restroom.  Provide and maintain the toilet papers in the dispenser at all times.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed an employee's jacket to be stored in the dry food storage room.  Store all personal belongings away from food prep and storage areas.
	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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed food debris and grease buildup on the floor under and behind deep fryer in the kitchen.  Maintain all floors in a clean and sanitary manner at all times.  2. Observed a base coving to be detached by the walk-in refrigerator.  Repair/replace the base coving. Maintain all floors to be cleanable and in good repair.
	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))

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The following items were voluntarily condemned and destroyed: 1. Approximately quarter (1/4) lb. of cooked eel. 2. Approximately quarter (1/4) lb. of fried shrimps. 3. Approximately quarter (1/4) lb. of fried salmon. 4. Approximately quarter (1/4) lb. of fried imitation craps. 5. One (1) jalapeño. 6. Two (2) yams.
	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."

**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.



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**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**

A Notice of Closure sign posted.  
DO NOT REMOVE, RELOCATE OR MOVE CLOSURE SIGN.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

A Food Facility Risk Based Inspection Frequency handout was provided.  
A Re-Score form was provided.  
A Pep Talk was presented to the manager.  
A Top 5 CDC Risk Factors handout was provided.  
A Danger Zone handout was provided.  
A Cooling Hot Food Safely handout was provided.

**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: Sam Jin  
TITLE: Owner