



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DONO SUSHI CAFE</b>		DATE 3/27/2015	REINSPECTION DATE 4/10/2015	PERMIT EXPIRATION 10/31/2015
LOCATION 3926 GRAND AV D, CHINO, CA 91710			INSPECTOR Hanan Megalla	
MAILING ADDRESS 3926 GRAND AV D, CHINO, CA 91710			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:07 PM	TIME OUT 4:38 PM	FACILITY ID FA0011569	RELATED ID PR0004835	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 90**

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/A	3. No discharge from eyes, nose, and mouth			2
In	N/A	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	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A			4
In	N/O	N/A			4
In	N/O	N/A			4
In	N/O	N/A			4
In	N/O	N/A			4
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated			4
In	N/O	N/A			4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source			4
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			4
WATER/HOT WATER					
In		21. Hot and cold water available			4
In		22. Sewage and wastewater properly disposed			4
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed			4
VERMIN					
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	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	1
37. Vending machines	1
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	1
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



## Public Health Environmental Health Services

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

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DONO SUSHI CAFE	DATE 3/27/2015
LOCATION 3926 GRAND AV D, CHINO, CA 91710	INSPECTOR Hanan Megalla

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

**⚠ CRITICAL ⚠**

##### POINTS

**4**

Compliance date not specified  
Complied on 3/27/2015  
Violation Reference -

**Inspector Comments:** Observed the sushi chef wiping the knife then wiping the food contact surface , place the wiping cloth towel back in the sanitizer bucket then proceed to roll the sushi without proper hand washing . Food worker shall wash their hands for at least 15 seconds with warm water (100 F) and soap between different tasks .

Observed the sushi chef coming back from the break time and proceed to handle food without proper hand washing . Facility operator shall wash their hands properly after break time to prevent possible contamination.

**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/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

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

##### POINTS

**2**

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

**Inspector Comments:** Measured cooked shrimp tempura @ between 96-112 F sitting on top of the oven behind the sushi bar . Facility operator stated that it has been cooked half an hour ago . Facility operator shall hold potentially hazardous food @ 135 F or use time as public health control.

**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_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:** Observed inaccurate time documentation for the time (4 hours) used for the sushi rice as public health control. Observed the time documented for cooking the first batch only during the day . Provide more accurate documentation and provide a written procedure for the sushi rice time control used.

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. 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)

#### 48. FOOD WORKER CERTIFICATION

##### POINTS

**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0410, 33.044

**Inspector Comments:** Observed one missing food handler card. Food worker shall obtain a valid food worker card from S.B. county web site [www.sbcfoodworker.com](http://www.sbcfoodworker.com) within 14 days.

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### Overall Inspection Comments

Letter Grade (A) posted.

Food Handler Card Handout given to the person in charge.

Facility operator shall provide consumer advisory on the menus for consumption of the raw oyster.



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONO SUSHI CAFE	DATE 3/27/2015
LOCATION 3926 GRAND AV D, CHINO, CA 91710	INSPECTOR Hanan Megalla

**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Pil Chu".

NAME: pil chu  
TITLE: manager in charge