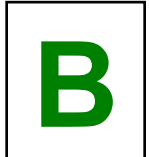




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TOKYO KITCHEN</b>		DATE 1/24/2018	REINSPECTION DATE 2/12/2018	PERMIT EXPIRATION 6/30/2018
LOCATION 8851 CENTRAL AV J, MONTCLAIR, CA 91763			INSPECTOR Alex Soles	
MAILING ADDRESS 8851 CENTRAL AV J, MONTCLAIR, CA 91763			IDENTIFIER: Food	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:30 PM	TIME OUT 4:10 PM	FACILITY ID FA0008317	RELATED ID PR0005923	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 80**

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
- 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			<span style="color: red;">⊗</span> 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			<span style="color: red;">⊗</span> 2
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 <span style="color: blue;">○</span> 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: green;">○</span> In	<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		4	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized			<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			<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	1
42. Garbage and refuse properly disposed; facilities m	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOKYO KITCHEN	DATE 1/24/2018
LOCATION 8851 CENTRAL AV J, MONTCLAIR, CA 91763	INSPECTOR Alex Soles

**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
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**Inspector Comments:** The health permit for this facility has been suspended and the owner was instructed to close his facility due to a cockroach infestation in the kitchen and waitress/waiter station. A NOTICE OF CLOSURE was posted on the front window.

The owner was also instructed to attend a Supervisory Review tomorrow morning at our office at 9:30 a.m. The location of our office is 8575 Haven ave., STE 130, Rancho Cucamonga. The owner was also instructed to bring copies of all pest control receipts.

Note: The pest control company arrived at the end of my inspection and they were shown the areas where the cockroaches are located.

**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)

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



<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099
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**Inspector Comments:**  
a. Observed the inside of the ice machine in the waitress/waiter station to contain mold and residue. Clean the inside of the ice machine of all mold and residue. Maintain in a clean and sanitary condition.  
b. The boot for the nozzle in the bar was observed full of liquid. Clean the boot and maintain in a clean and sanitary condition.  
c. The nozzles on the soda machine were observed to contain mold. Clean the nozzle and maintain in a clean and sanitary condition.

**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>

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



<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425
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**Inspector Comments:** Several dead cockroaches were observed on the floor behind the upright 2-door True Refrigeration unit. A thorough inspection was conducted and several live cockroaches ( multi life cycles) were observed on the wall behind the upright 3 door refrigeration unit. Also several live cockroaches were observed on the wall in the waitress station.  
Take the necessary steps to eliminate all cockroaches from this facility.  
NOTE: the owner indicated that the pest control treated this facility 2 weeks ago. This facility was closed on this date.

**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)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -
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**Inspector Comments:** The bartender was observed eating and drinking in the bar. His bowl of food and drink were sitting on top of the beer bottle cooler.  
Discontinue the poor practice of employees eating in food prep areas.

No employee are allowed to eat in food prep areas.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOKYO KITCHEN	DATE 1/24/2018
LOCATION 8851 CENTRAL AV J, MONTCLAIR, CA 91763	INSPECTOR Alex Soles

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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:**  
The towel dispenser at the bar hand sink was observed to be empty.  
Refill the empty towel dispenser and maintain a full supply of single use towels in the dispenser.

NOTE: THIS IS A REPEAT VIOLATION

**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)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Complied on 1/24/2018  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:**  
a. Two large bags of onions were observed stored on the floor in the kitchen.  
b. Observed boxes of food being stored on the floor in the walk-in freezer.  
Maintain all food up off the floor a minimum of 6 inches.  
An employee removed the onions and stored them up off the floor a minimum of 6".

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:**  
The bulk container of rice was not labeled.  
Label all bulk bins as to their contents.

NOTE: THIS IS A REPEAT VIOLATION

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:**  
a. The gaskets on all of the refrigeration units are torn and in poor condition.  
Replace the damaged gaskets and maintain the gaskets in good repair.  
NOTE: THIS IS A REPEAT VIOLATION

b. The gasket on the walk-in freezer was observed to be deteriorated.  
Repair the gasket and maintain in good repair. Large amounts of ice was observed building up in the walk-in freezer. Remove the ice build-up in the walk-in freezer.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:**  
Observed a large pot being stored upside down on the floor of the storeroom.  
All utensils are to be stored in clean and sanitary condition and up off the floor a minimum of 6".  
The owner was instructed to have the large pot properly wash cleaned and sanitized.

**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 <b>TOKYO KITCHEN</b>	DATE <b>1/24/2018</b>
LOCATION <b>8851 CENTRAL AV J, MONTCLAIR, CA 91763</b>	INSPECTOR <b>Alex Soles</b>

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the light bulb in the liquor storeroom to be burned out. Replace the burned out light bulb so that there is adequate lighting in the liquor storeroom.
	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)

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the lids to the outside refuse bins to be open. Maintain the lids closed so as to prevent vermin and odor issues.
	Not In Compliance	
	Violation Reference - HSC - 114244, 114245	

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Replace the missing cover plate around the ventilation pipe above the hot water heater. Currently there is a large gap in the ceiling between the ceiling panels and the ventilation pipe. Provide the cover plate so as to prevent the entrance of vermin into your facility. NOTE: THIS IS A REPEAT VIOLATION.
	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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOKYO KITCHEN	DATE 1/24/2018
LOCATION 8851 CENTRAL AV J, MONTCLAIR, CA 91763	INSPECTOR Alex Soles

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

<b>POINTS</b>  <b>1</b>	<p>Compliance date not specified</p> <p>Not In Compliance</p> <p>Violation Reference - HSC - 114143 (d), 114266</p>	<p><b>Inspector Comments:</b></p> <ol style="list-style-type: none"> <li>1. Repair or replace the tile in the following areas:             <ol style="list-style-type: none"> <li>a. Floor tiles in storeroom</li> <li>b. Floor tiles in liquor storeroom</li> <li>c. Gapping cove base tiles below the kitchen prep sink</li> <li>d. Cove base tiles missing below in the hot water heater room.</li> <li>e. Gapping cove base tiles behind the upright 2 door True refrigeration unit in the kitchen</li> </ol> <p>Maintain the floor tiles and cove base in good repair.</p> </li> <li>2. Seal the holes on the walls in the following areas:             <ol style="list-style-type: none"> <li>a. Wall below the dishwashing machine</li> <li>b. Wall below the 2-compartment sink</li> <li>c. Wall below the drainboard in the dishwashing room</li> <li>d. Wall below the 3-compartment sink in the bar</li> <li>e. Wall behind the ice machine in the bar</li> <li>f. Wall below the single prep sink in the kitchen</li> <li>g. Wall behind the upright True refrigeration unit in the kitchen</li> <li>h. Wall below the electrocution device in the waiter/ waitress station (hallway)</li> </ol> <p>Maintain the walls in a smooth and easily cleanable condition.</p> <p>Replace the missing ceiling panels in several locations throughout the kitchen.</p> <p>Maintain the ceiling in good repair.</p> </li> <li>3. Paint the raw wood on the ceiling in the liquor storeroom.</li> </ol> <p>Maintain the ceiling so that it is smooth and easily cleanable and non absorbent.</p> <li>4. Clean the accumulation of grease, food residue and/or debris from the following areas:             <ol style="list-style-type: none"> <li>a. Floors and walls in sushi bar cooks station</li> <li>b. Floors and walls next to the grease barrel</li> <li>c. Walls below the dishwasher</li> </ol> <p>Maintain the floors and walls in a clean and sanitary condition.</p> </li>
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**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))

**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**

NOTE:

A NOTICE OF CLOSURE SIGN WAS POSTED ON THIS DATE AT THE FRONT DOOR. YOU ARE NOT TO REMOVE THIS SIGN UNDER PENALTY OF LAW.

**Signature(s) of Acknowledgement**



**Public Health**  
Environmental Health Services

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

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOKYO KITCHEN	DATE 1/24/2018
LOCATION 8851 CENTRAL AV J, MONTCLAIR, CA 91763	INSPECTOR Alex Soles

A handwritten signature in blue ink, appearing to read "Yasuharu Ikeda".

NAME: Yasuharu Ikeda  
TITLE: vp