



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI ONE SPOT				REINSPECTION Next Routine	INSPECTOR Tirza Tetteh	DATE 4/27/2022
LOCATION 10990 FOOTHILL BL 110, RANCHO CUCAMONGA, CA 91730				PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 5:57 PM	TIME OUT 6:12 PM	FACILITY ID FA0016417	RELATED ID PR0021895	PE 1622	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A billable reinspection was conducted on this day to verify compliance regarding the ice machine. During routine inspection conducted on 4/25/2022, observed a heavy accumulation of pink slime and appearance of black mold on the upper inner surface of ice machine. Observed condensation drip over the mold and slime directly onto the ice inside the machine. Owner stated ice is used to maintain potentially hazardous foods (PHFs) cold at sushi bar. Did not observed use of ice at time of inspection.

On this day, observed ice machine upper inner surfaces to be cleaned. No appearance of mold and/or slime observed.

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

No further action required.

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

#### 16C047 Signs posted; last inspection report available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

**Inspector Comments:** Observed grade 'C' to have been relocated to the bottom of the right side front window. Grade card was originally posted at the top of the window.

Maintain letter grade card posted in location posted by inspector. Do not remove, relocate or obscure letter grade card. Continuous failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Note: Grade 'C' card was reposted in its original location. Manager was advised to no remove, relocate or obscure letter grade card. Non-compliance will result in a billable reinspection.

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### Overall Inspection Comments

No summary comments have been made for this 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](#).

Total # of Images: 0