



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO		DATE 9/3/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 8/31/2021
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373			INSPECTOR Virginia McDonald	
MAILING ADDRESS 501 W REDLANDS BL, REDLANDS, CA 92373			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:15 PM	TIME OUT 3:00 PM	FACILITY ID FA0003163	RELATED ID PR0000265	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.

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
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

B

SCORE 88

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
In	N/O			2
In	N/O			2
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
In				⊗
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
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			4	2
In	N/O	N/A		4

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
In	N/O	N/A		2
In	N/O	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			⊗
CONSUMER ADVISORY				
In	N/O	N/A		2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A		4	
WATER/HOT WATER				
In			4	2
LIQUID WASTE DISPOSAL				
In			4	2
VERMIN				
In			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		⊗
34. Warewashing facilities; installed, maintained, used		⊗
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		⊗
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		⊗
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 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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7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS

4

Compliance date not specified
Complied on 9/3/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: The following foods were observed out of temperature:

- in two sushi cases, fish measuring 53 F, placed there two hours previous.
Corrected on site: Ice was placed on the sushi for rapid cooling.

- in a pink sliding door refrigerator in the kitchen, butter measuring 56 F, placed there two hours previous
Corrected on site: Butter moved to the two-door refrigerator for rapid cooling.

Maintain all potentially hazardous foods in cold holding at 41F or below.

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/Food_Danger_Zone.pdf

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed hand wash sink at the sushi bar with no soap and no towels. Observed hand wash sink in the kitchen blocked.

Ensure hand wash sinks are fully supplied with soap and paper towels in dispensers.
Handwashing sinks shall not be obstructed, inaccessible, used improperly, or kept unclear.

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 unclear. (113953.1)

18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114057

Inspector Comments: Observed a container of sushi rice with no time sticker or pH log for the sushi rice. No procedure for making the sushi rice was observed. No HACCP plan for the sushi rice was observed.

Ensure the container of sushi rice has a time sticker indicating when six hours have passed since the rice was acidified. Ensure a pH log is maintained on a daily basis for the sushi rice.

Corrected on site: About 2 lbs of sushi rice was voluntarily discarded. See violation #52.

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed refrigerator doors, door handles and equipment with heavy build-up of food debris in the sushi bar area and kitchen.

Clean the equipment and maintain clean.

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

**Public Health**
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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed no sanitizer test strips in the facility.
Provide sanitizer test strips to test concentration of sanitizer.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed multiple ceiling lights burned out in the kitchen and back dry storage room.
Repair or replace the ceiling lights.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed multiple wet wiping towels stored on prep tables and counters throughout the sushi bar area as well as the kitchen.
Ensure wet wiping towels are returned to sanitizer bucket after each use.

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)

CV. COVID-19 OBSERVATIONS**POINTS****0**

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

Inspector Comments: Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:

1. Perform a detailed risk assessment and implement a site-specific protection plan
2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3. Implement individual control measures and screenings
4. Implement disinfecting protocols
5. Implement physical distancing guidelines

The manager was questioned regarding compliance with the above COVID-19 Guidelines and was noted to be out of compliance with the following:

Out of Compliance:

- Facility allowing in-house dining during this inspection, however, diners were socially distanced 6 ft or more apart.
- Risk Assessment and Site-Specific Protection Plan
The facility does not have a written work-site specific COVID-19 plan.
- No signage requiring face masks or social distancing was observed.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.



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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

"B" grade posted.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Rescore form
- Guidance for Reopening During COVID-19 Recovery, Resources for July 1 Order
- Guidance for Operating During COVID-19 Recovery, Food Facilities Readiness Survey
- COVID-19 Fact Sheet

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:

TITLE: