



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOSHIHARU RAMEN		DATE 3/31/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2070
LOCATION 4004 GRAND AV C, CHINO, CA 91710		INSPECTOR Sujin Lee		
MAILING ADDRESS 6940 BEACH BLVD STE D705, BUENA PARK CA 90621		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 3:40 PM	TIME OUT 5:55 PM	FACILITY ID FA0031465	RELATED ID PR0041130	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 82

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
○ 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/O 3. No discharge from eyes, nose, and mouth			2
○ In	N/O 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 7. Proper hot and cold holding temperatures	+	⊗	2
○ In	N/O N/A 8. Time as a public health control; procedures & record	+	⊗	4
○ In	N/O N/A 9. Proper cooling methods			4
○ In	N/O N/A 10. Proper cooking time & temperatures			4
○ In	○ N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
○ In	○ N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated			4
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
○ In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○ In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ In	23. No rodents, insects, birds, or animals		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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
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 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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/31/2021
Violation Reference -

Inspector Comments: Observed a food operator putting on a pair of disposable gloves without washing his hands first. Then, the food operator proceeded to grabbing raw salmon with his hands, sprayed oil on the salmon and putting it on the grill. Then, the food operator was observed handling beef that was already on the grill with tongs. When the food operator was questioned what he was doing prior to putting on the gloves, he stated he was grilling chicken.

Ensure hands are washed prior to donning gloves. Ensure hands are washed when switching tasks (e.g., grabbing raw salmon to grabbing tongs and wiping down a table to preparing food) to prevent cross contamination.

Corrected on site. The operator washed his hands and put on a new pair of gloves. The operator provided new tongs.

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/EHSDocuments/HandwashingDoneRight.pdf>



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 3/31/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows.

Inside a cold holding unit:

1. Cooked chicken breast at 61 F

Per manager, this PHF was cooked 5 hours prior to inspection, cooled for 30 minutes at room temperature and stored inside the the cold holding unit. The manager stated he stored same batch inside the walk-in refrigerator as well. The cooked chicken stored inside the walk-in refrigerator was measured at 44 F.

2. Tofu at 51 F

Per manager, this PHF was stored in this unit 4-5 hours prior to the inspection.

Note: Corns that were stored 5 hours prior to inspection were measured between 48 F and 52 F.

Corrected on site. The operator moved these PHF to the walk-in refrigerator.

Do not store PHFs in this unit until the unit is repaired to hold PHFs at or below 41 F. A reinspection will be conducted on or after 4/6/2021 to determine compliance. Failure to comply shall result at a billable re-inspection at an hourly rate of \$245 with 30-minute minimum.

Inside a hot holding unit:

1. Cooked pork belly between 91 F and 106 F

Per manager, this PHF was stored inside a refrigerator since yesterday and moved to this hot holding unit 10 minutes prior to the inspection.

Corrected on site. The manager was instructed to reheat the PHF to a minimum of 165 F. The PHF was later measured at 154 F inside the hot holding unit.

At room temperature at cook's line:

1. Ramen noodles at 84 F.

This PHF was observed stored without temperature control. Per manager, this PHF was stored without temperature control for 1 hour. Per label, it stated " Perishable, keep refrigerated".

Corrected on site. The manager was instructed to move this PHF to the walk-in refrigerator.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

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



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

POINTS 4	<p>Compliance date not specified Complied on 3/31/2021 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed a food operator grabbing a soiled towel stored on top a sushi rice cooker. Then, the food operator was observed grabbing the towel and washing it with clear water at the preparation sink. Then, the food operator proceeded to grabbing disposable gloves that were stored on the sushi preparation table, putting them on a shelf and starting to wipe down the preparation table with the towel. Then, the food operator was observed putting on the gloves that were moved to the shelf and grabbing sushi rice from the rice cooker with his hands. The food operator proceeded to placing a seaweed on the preparation table, grabbing imitation crab and starting to roll a California roll.</p> <p>Ensure food contact surfaces (i.e., sushi preparation table) are sanitized with proper sanitizer solution: 100 ppm for chlorine and 200 ppm for quaternary ammonium. See #5 for hands cleaning and glove-use.</p> <p>Corrected on site. The manager provided chlorine sanitizer solution in a bucket at 200 ppm. The operator discarded the California roll and wiped down the preparation table. See VC & D.</p>
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	<p>Compliance date not specified Complied on 3/31/2021 Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Measured sushi rice at 102 F. A label was observed placed on the lid of the sushi rice stater, " In: 3:00; out: 9:00". When the manager was questioned, he stated sushi rice is controlled with time. The sushi rice is kept from 11 am to 3 pm in the morning shift and 3:00 pm to 9:00 pm in the evening shift.</p> <p>Ensure the PHF is marked properly to indicate that it had been removed from temperature control for less than four hours. Written procedures shall be maintained in the facility and made available to the enforcement agency upon request to ensure compliance. Ensure all foods under time control are discarded after 4 hours.</p> <p>Corrected on site. The manager corrected the time label from 3:00 pm to 7:00 pm and was instructed to discard the sushi rice at 7:00 pm.</p>
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Violation Description: When time only, rather than time and temperature, is used as a public health control; 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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1</p>	<p>Inspector Comments: Observed raw chicken stored in standing water in a black container. When an operator was questioned, the chicken is being defrosted in the water and it has been defrosting for 20 minutes. The operator stated it usually takes about 2 hours or more to defrost the chicken in the standing water.</p> <p>Do not thaw chicken in standing water. Ensure one of the following approved thawing methods is utilized: 1) Under refrigeration that maintains the food temperature at 41F or below. 2) Completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours. 3) In a microwave oven if immediately followed by immediate preparation. 4) As part of a cooking process.</p> <p>Corrected on site. The operator placed the container of chicken under cold running water.</p>
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Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: 1. Observed accumulation of brown mold-like growth on the top part of ice cube maker inside the ice machine. Per manager, the ice is being used to cool down foods. The manager stated ice is not used for drinks.</p> <p>2. Observed accumulation of black debris inside a floor sink underneath the preparation sink.</p> <p>Maintain all nonfood-contact surfaces in a clean and sanitary condition.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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	<p>Inspector Comments: 1. Observed accumulation of ice build-up on walls inside the macaroon ice cream chest freezer.</p> <p>2. Observed a lid of curry container to be badly chipped and broken inside the walk-in refrigerator.</p> <p>Repair/replace equipment in good condition.</p>
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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	<p>Inspector Comments: Observed handle of scoop in direct contact with rice in a rice container.</p> <p>Store the scoop so that the handle does not come in contact with food.</p>
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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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p>Inspector Comments: The operator voluntarily discarded approximately 1/2 lb. of sushi rolls.</p>
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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 "B" grade card was posted.
- A "Request for reinspection" form was provided.
- A "P.E.P. talk" video 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

No Sig

NAME: Jeong Hwang
TITLE: Assistant manager