



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>		DATE 9/9/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2070
LOCATION 4751 RIVERSIDE DR, CHINO, CA 91710		INSPECTOR Kathryn Ventura		
MAILING ADDRESS 4751 RIVERSIDE DR, CHINO CA 91710		IDENTIFIER: Food		
		SERVICE: 033 - Re-score Grade Inspection		
		RESULT: 03 - Corrective Action / No Follow up Required		
		ACTION: 01 - No Further Action Required		
TIME IN 1:00 PM	TIME OUT 3:50 PM	FACILITY ID FA0011126	RELATED ID PR0004973	PE 1622

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 86**

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
<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			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> 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			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			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	<span style="color: blue;">+</span>	<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	N/A			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A		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		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	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	<span style="color: red;">⊗</span>
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	<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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>	DATE <b>9/9/2020</b>
LOCATION <b>4751 RIVERSIDE DR, CHINO, CA 91710</b>	INSPECTOR <b>Kathryn Ventura</b>

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 9/9/2020  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1. Measured the following cold holding violations in sushi bar area at 45-55F:  
 - Approximately two (2) small rectangular metal container of craw fish at top reach in of cold holding unit and inside the refrigeration unit  
 - Approximately one (1) gallon each of perishable mayo and spicy mayo  
 - Approximately one (1) deep plastic container of imitation crab  
 - Approximately one (1) small square metal container of spicy imitation crab  
 - Approximately one (1) small square metal container of spicy tuna

Employee stated that the above items listed had been in refrigeration unit since yesterday.

- Approximately two (2) 40 oz containers of "baking mayo" containing perishable mayo and soy sauce at 69-70F

Employee stated that above items were made approximately two (2) days prior to inspection.

Maintain all potentially hazardous foods in cold holding at 41F or below.  
 NOTE: Violation was corrected on site. Employee voluntarily tossed above listed items. See VC&D.

2. Measured two (2) deep plastic containers of imitation crab in styrofoam ice chest by sushi bar at 51-54F.  
 3. Measured salmon skin in the back reach in cold holding unit across the stove at 50-55F.

Employee stated items had been out of temperature for approximately two (2) hours prior to inspection.

Maintain all potentially hazardous foods in cold holding at 41F or below.  
 NOTE: Violation was corrected on site. Items were measured below 41F prior to end of inspection.

3. Measured the following hot holding violations:  
 - Approximately seventeen (17) deep fried shrimp tempura at 99-103F

Employee stated that food items were fried approximately two (2) hours prior to inspection.

Maintain all potentially hazardous foods in hot holding at 135F or above.

NOTE: Violation was corrected on site. Instructed employee to reheat food items to 165F if hot holding at 135F will occur.

The above items listed are repeated violations.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>	DATE <b>9/9/2020</b>
LOCATION <b>4751 RIVERSIDE DR, CHINO, CA 91710</b>	INSPECTOR <b>Kathryn Ventura</b>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/9/2020</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Upon arrival, observed employee improperly cleaning and sanitizing large cutting board by doing the following: Employee dripped a cap full of bleach onto cutting board then proceeded to return to preparation. When employee was instructed to return back to re-washing and sanitizing, employee dried cutting board with towel and washed sanitizer off.</p> <p>Immediately discontinue this practice.</p> <p>Ensure when active ware washing the following steps are followed:  a. Wash with soap and water at a temperature of 100F degrees or above  b. Rinse with clear warm water  c. Completely submerge dishes in sanitizer:  - If Chlorine is used, submerge at a concentration of at least 100 parts per million (ppm) for 30 seconds  - If Quaternary Ammonium is used, submerge at a concentration of at least 200 ppm for 1 minute  d. Finally, ensure that after cleaning and sanitizing, equipment and utensils shall be COMPLETELY AIR DRIED or used after adequate draining before contact with food and SHALL NOT be cloth dried, except that utensils that have been air dried may be polished with cloths that are maintained clean and dry.</p> <p>NOTE: This is a repeat violation.</p>
---------------------------	--	--

**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>

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> 1. Observed torn gaskets in multiple refrigeration units, specifically, walk-in cooler and sushi bar cold holding units. 2. Observed sides and surfaces of equipments in cook's line with heavy grease build up.</p> <p>Equipment and utensils shall be kept clean, fully operative, and in good repair at all times.</p>
---------------------------	--	---

**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**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114074, 114081, 114119</p>	<p><b>Inspector Comments:</b> 1. Observed several scoop handles in contact with food items in the large bin containers.</p> <p>Store scoops in a manner that prevents handles from contacting food at all times.</p> <p>2. Observed contaminated rice scoop to be stored in water measured at 74F.</p> <p>Ensure that in a container of water, maintain the water to be at a temperature of at least 135F or 41 or below (ice water) or in running water. Additionally, ensure that the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of residues.</p>
---------------------------	--	--

**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>OZEKI SUSHI RESTAURANT</b>	DATE <b>9/9/2020</b>
LOCATION <b>4751 RIVERSIDE DR, CHINO, CA 91710</b>	INSPECTOR <b>Kathryn Ventura</b>

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed heavy grease build up on hood filters above cook's line.  Ensure all filters are installed, cleaned and sanitized properly during the operation of the exhaust hood at all times so as to allow proper grease ventilation.
---	---	--

**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**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> 1. Observed several wet wiping cloths stored throughout facility.  Return wet wiping towels to sanitizer bucket when not in use.  2. Observed wet wiping cloth stored on sushi chef preparation table. Upon questioning on process of sushi knife usage, employee stated that towel just contains water.  Discontinue this practice.  Ensure facility is utilizing approved sanitizer at proper concentrations to sanitize food contact surfaces.  3. Observed ware washing machine with no sanitizer in bottle. After testing machine, measured sanitizer at 0 ppm.  Maintain chlorine sanitizer solution above 100 parts per million (ppm) or according to machine specifications.  Required sanitizer levels for food-contact surfaces are as follows: 100 parts per million (ppm) of chlorine for 30 seconds, 200 ppm of quaternary ammonia for one minute, and 25 ppm of iodine for one minute, or any sanitizer that complies with Title 40 of the CFR. (§114099.6(a),(b),(c))  NOTE: The above listed are repeated violations.
---	---	--

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>	DATE <b>9/9/2020</b>
LOCATION <b>4751 RIVERSIDE DR, CHINO, CA 91710</b>	INSPECTOR <b>Kathryn Ventura</b>

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> 1. Observed several personal open drink containers throughout facility.  Provide designated space for employee's personal items separate from customer food and food contact surfaces. NOTE: Repeat violation.  2. Observed a gap greater than 1/2 inch at the side delivery door by walk-in cooler and side door by customer restrooms.  Provide weather stripping at the bottom of the door to properly seal the door from allowing the entrance of vermin into your facility. NOTE: Work order form submitted for air curtain sensor as per owner.
---	---	--

**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)

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> 1. Observed cracked tiles throughout facility, specifically, in front of preparation sink and in the dish pit area.  Ensure all floors and ceilings throughout facility are maintained in good condition and free of leaks/cracks/damages at all times.  2. Observed part of cove base missing throughout facility, specifically, by walk-in cooler and ledge between sushi area and kitchen.  Provide a 3/8" radius cove base installed in a seamless manner and wainscot with a smooth/cleanable material (such as FRP that is on the other walls).
---	---	--

**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))



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>	DATE <b>9/9/2020</b>
LOCATION <b>4751 RIVERSIDE DR, CHINO, CA 91710</b>	INSPECTOR <b>Kathryn Ventura</b>

**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113980

**Inspector Comments:** Operator has voluntarily consented to the condemnation and destruction of the following items:

- Approximately two (2) small rectangular metal container of craw fish at top reach in of cold holding unit and inside the refrigeration unit
- Approximately one (1) gallon each of perishable mayo and spicy mayo
- Approximately one (1) deep plastic container of imitation crab
- Approximately one (1) small square metal container of spicy imitation crab
- Approximately one (1) small square metal container of spicy tuna
- Approximately two (2) 40 oz containers of "baking mayo" containing perishable mayo and soy sauce at 69-70F

**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.

**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**

Letter "B" Grade posted at the front of the facility.  
Provided re-score form and PEP talk.

NOTE: Observed approximately 6-10 gnats in the server area.

**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: