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SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
FUJI RESTAURANT	6/12/2015	Not Specified	

LOCATION	INSPECTOR
41025 BIG BEAR BL, BIG BEAR LAKE, CA	Sierra Clayborn

MAILING ADDRESS ☐FACILITY ☐OWNER ☐ACCOUNT
41025 BIG BEAR BL, BIG BEAR LAKE, CA

IDENTIFIER: None
SERVICE: 004 - COMPLAINT - INITIAL
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE
ACTION: 01 - NO FURTHER ACTION REQUIRED

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
3:01 PM	4:27 PM	Not Specified	COEYTF7TJ	1621

RETAIL FOOD PROTECTION - Public Eating Pl (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint received by EHS stated that complainant had eaten at restaurant in question at 12:30pm and became ill with vomiting and diarrhea by 3:30pm. During phone questionnaire, complainant declined to provide a detailed food history for previous 3 days. Complainant stated that symptoms lasted for approximately an hour. Complaint stated that an associate eating with complainant ordered a completely different dish than the complainant and the associate did not experience any symptoms of foodborne illness. Complainant ordered the #1 Lunch special with an additional California roll on the side.

During foodborne illness complaint investigation, observed that facility had been closed during the lunch service portion of the day. Operators stated that the previous evening (6-11-15) at 6:45pm they had received a call from the complainant that had eaten there earlier on the same day, stating that they had ordered the #1 Lunch Special with an extra California roll. Operators (verified with menu) stated that the #1 Lunch Special contains a teriyaki meat, either chicken or beef, mixed tempura with vegetables and shrimp, as well as a California roll; complainant had ordered an additional California roll with the teriyaki chicken lunch special.
Operators stated that they had not recently changed food suppliers or brands of food, nor had they changed their menu or had any ill employees, though they did have a new waiter.
Operators also stated that they had no interruption in either electricity, refrigeration or hot water or had any storage issues or issues with vermin.
Observed refrigerators to be holding food at the appropriate temperature; front sushi prep refrigerator at 33-37 F, rear reach-in refrigerators holding food at 39-41 F.
Observed hot water to reach above 120 F. Facility had sanitizer with appropriate test strips.
Observed no log available for sushi rice time as a control, which operators were required to begin using immediately.
California roll contains imitation crab meat, avocado and cucumber as well as nori seaweed and rice. Observed temperatures of all ingredients mentioned to be appropriate.
Teriyaki chicken is prepared on the grill and then placed in microwave to ensure it is thoroughly cooked before serving. Teriyaki sauce marinates the chicken briefly before being placed on grill. Observed no probe food thermometer available on site, for which operators were required to obtain one immediately as well.
Mixed vegetable and shrimp tempura is prepared as follows; a new batch of dry tempura batter is used daily. The shrimp is raw, holding at 37 F, and gently dipped into the dry batter then deep fried in oil at 325 F. The mixed vegetables are sliced thinly and then placed in an ice bath with tempura batter and deep fried. Different batters are used for the vegetables and the shrimp.

Provided time stamp log for facility to begin documenting time as a public health control immediately and notified operators to obtain an accurate probe food thermometer immediately.

Description: A foodborne illness complaint report has been received by Environmental Health.

Overall Inspection Comments

Maintain sushi rice time stamp log on a regular basis and provide a probe food thermometer immediately.

Signature(s) of Acknowledgement

NAME: Atsuko Hori
TITLE: Owner

Total # of Images: 0