



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI ONE SPOT		REINSPECTION 5/10/2022	INSPECTOR Allison Torres	DATE 4/26/2022
LOCATION 10990 FOOTHILL BL 110, RANCHO CUCAMONGA, CA 91730		PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 5:18 PM	TIME OUT 5:45 PM	FACILITY ID FA0016417	RELATED ID PR0021895	PE 1622
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this date to follow up on the ice machine containing a pink slime and black mold like build up on the inside. This was observed during a routine inspection on 4/25/2022.

Observed black mold like flecks on the ice inside the ice machine. The inside of the ice machine had an accumulation of pink slime and black mold like build up. See violation 16C013.

Observed letter grade stored behind store hours in the window and not visible to the public. See violation 16C047.

A billable reinspection with a 30-minute minimum charge of \$122.50 will be conducted to ensure ice machine is cleaned and ice produced does not contain any black mold like flecks.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113967, 113976,

**Inspector Comments:** Observed black mold like flecks on the ice inside the ice machine. The inside of the ice machine had an accumulation of pink slime and black mold like build up.

Ensure food intended for customers is in good condition and unadulterated.

Note: Employees removed all the ice from the ice machine and discarded it. See VC & D.

A billable reinspection with a 30-minute minimum charge of \$122.50 will be conducted to ensure ice machine is cleaned and ice produced does not contain any black mold like flecks.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

**Inspector Comments:** Observed letter grade stored behind store hours in the window and not visible to the public.

Do not remove, relocate or obscure letter grade card.

Corrected on Site: Employee placed letter grade in the window, visible to the public.

**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



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**16K052 VC & D**

Compliance Date: Not Specified

**Inspector Comments:** Employees voluntarily discarded approximately 20 lbs of ice.

Reference - HSC - 113980

**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."

**Overall Inspection Comments**

A billable follow up inspection will be conducted to ensure facility is in compliance.

**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**

*NSA*

NAME:  
TITLE:

Total # of Images: 0