



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KAZ RAMEN</b>		DATE 11/29/2018	REINSPECTION DATE 12/13/2018	PERMIT EXPIRATION 3/31/2019
LOCATION 22413 BARTON RD, GRAND TERRACE, CA 92313			INSPECTOR Jeanette Guido	
MAILING ADDRESS 22413 BARTON RD, GRAND TERRACE CA 92313			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 2:45 PM	TIME OUT 6:45 PM	FACILITY ID FA0009397	RELATED ID PR0000801	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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	⊗
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

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

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	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
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	⊗

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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	⊗
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KAZ RAMEN</b>	DATE <b>11/29/2018</b>
LOCATION <b>22413 BARTON RD, GRAND TERRACE, CA 92313</b>	INSPECTOR <b>Jeanette Guido</b>

**54. PERMIT SUSPENSION**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	<b>Inspector Comments:</b> The health permit to this facility was suspended this date due to unsafe food temperatures and due to restrooms not available for customers and employees.  Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.
--------------------	---	--

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> A Managers certificate was not observed this date. At least one food handler with this business must obtain an approved food safety managers certificate within sixty (60) days of commencing operations. A re-inspection will be scheduled for sixty (60) days to verify compliance.
--------------------	--	--

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

POINTS <b>4</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed several food handler employees coming back to preparing food from other activities without changing out gloves and washing hands in between. (Employees were observed going back and forth from rear kitchen to preparation line touching door handles, etc.)  Ensure gloves are discarded when damaged, soiled, when interruptions in the food handling occur or beginning a new task. Each time new gloves are donned, employees are required to wash and dry hands prior to putting on gloves.  Employees are required to wash immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.  Corrected on site. Employees were advised of procedures and requirements on proper handwashing.
--------------------	---	---

**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> 1) Paper towels were not observed in dispenser at the hand wash sink.  Ensure hand wash sink is properly supplied and easily accessible at all times.
--------------------	---	--

**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 unclean. (113953.1)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KAZ RAMEN</b>	DATE <b>11/29/2018</b>
LOCATION <b>22413 BARTON RD, GRAND TERRACE, CA 92313</b>	INSPECTOR <b>Jeanette Guido</b>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> The following foods were observed out of temperature in reach-in refrigerator unit: -Cooked pork at 51 degrees F -Naruto at 51.8 degrees F -Soft boiled eggs at 50.6 degrees F -Cooked chicken at 47 degrees F (over 4 hours)</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Corrected on site. Operator moved the the above potentially hazardous foods to the walk-in refrigerator and voluntarily condemned and destroyed cooked chicken.</p> <p>The following foods were observed out of temperature in walk-in refrigeration unit: -White rice at 48.4 degrees F -Cooked pork at 51 degrees F -comminuted chicken at 52.2 degrees F -Sliced chicken at 52 degrees F</p> <p>Operator voluntarily condemned and destroyed white rice and cooked pork.</p> <p>Owner stated that walk-in refrigerator unit started defrost cycle at 3:00pm. Owner turn defrost cycle off during inspection. Observed walk-in refrigerator unit thermometer reach 30 degrees F. The following foods were observed out of temperature in walk-in refrigeration unit after operator turned defrost cycle off: -Comminuted chicken at 43 degrees F -Sliced chicken at 45 degrees F</p>
---------------------------	---	--

**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)

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed front line reach-in refrigeration unit non-functional.</p> <p>Repair/replace reach-in refrigeration unit so that all potentially hazardous foods are held at or below 41 F at all times.</p> <p>Note: reinspection needed.</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)

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1</p>	<p><b>Inspector Comments:</b> Wet wiping cloths were observed stored throughout prep table.</p> <p>Discontinue this practice.</p> <p>Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses.</p>
---------------------------	---	---

**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>KAZ RAMEN</b>	DATE <b>11/29/2018</b>
LOCATION <b>22413 BARTON RD, GRAND TERRACE, CA 92313</b>	INSPECTOR <b>Jeanette Guido</b>

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Observed employee's personal drinks and cell phones stored on top of ice machine.  Provide designated space for employee's personal items separate from customer food and food contact surfaces.
---------------------------	--	---

**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)

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed 3 food service workers at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.
---------------------------	--	---

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**50. RESTROOMS REQUIRED**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed restrooms not available for neither costumers nor employees. Operator stated that there was back-up in restroom last night and that affected areas were cleaned and sanitized properly.  Food facility shall provide toilet facilities for costumers and employees when there is onsite consumption of food.
---------------------------	--	--

**Violation Description:** A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The following potentially hazardous foods were voluntarily condemned and destroyed by the operator. - Approximately 4 pounds of white rice - Approximately 7 pounds of cooked pork. - Approximately 1 cup of cooked chicken.
---------------------------	--	--

**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."



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KAZ RAMEN</b>	DATE <b>11/29/2018</b>
LOCATION <b>22413 BARTON RD, GRAND TERRACE, CA 92313</b>	INSPECTOR <b>Jeanette Guido</b>

**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.

**Overall Inspection Comments**

"NOTICE OF CLOSURE" sign posted.

The following were given:

- Food Handler Training handout
- Missing food handler cards form
- Rescore form

**Signature(s) of Acknowledgement**

NAME: Ricky Komorida  
TITLE: Owner