



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOMO 7 SUSHI		DATE 4/16/2021	REINSPECTION DATE 4/30/2021	PERMIT EXPIRATION 1/31/2022
LOCATION 4200 CHINO HILLS PKWY 870, CHINO HILLS, CA 91709			INSPECTOR Amanda Tieu	
MAILING ADDRESS 4200 CHINO HILLS PKWY STE 870, CHINO HILLS CA 91709			IDENTIFIER: Food	
TIME IN 12:54 PM	TIME OUT 3:49 PM	FACILITY ID FA0003597	RELATED ID PR0003929	PE 1621
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	

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 73**

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		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		4	2
In		6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A	+	4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	⊗
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	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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	⊗
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	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
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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**7. PROPER HOT AND COLD HOLDING TEMPERATURES**  MAJOR

<b>POINTS</b>  <b>4</b>	<p>Compliance date not specified Complied on 4/16/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> [REPEAT VIOLATION]</p> <p>Observed the following items stored beneath the heat lamp at the preparation table behind the sushi bar:</p> <ul style="list-style-type: none"> <li>-Cooked eel measured 86 F</li> <li>-Cooked shrimp tempura 79 F</li> </ul> <p>Per sushi chef, the above food items were stored underneath the heat lamp approximately 1 hour (12 PM) since the time of measurement (1:15 PM). Per sushi chef, the shrimp tempura is served to customers approximately every 10 minutes.</p> <p>Immediately discontinue this practice. Ensure that all potentially hazardous foods are maintained at or below 41F for cold holding or 135 F and above for hot holding.</p> <p>Corrected on site: Observed sushi chef voluntarily discarded the shrimp tempura. See VC&amp;D. Sushi chef was educated regarding time as a public health control. Employee was instructed to provide a time stamp for the cooked eel.</p>
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**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)

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

<b>POINTS</b>  <b>4</b>	<p>Compliance date not specified Complied on 4/16/2021 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1) Observed excessive black mold-like substance accumulating on the ice chute and interior panel of the ice machine. Observed black mold-like accumulation along the ice deflector blade. Observed the left part of the ice deflector blade to be detached from the ice machine at this time. Observed black mold-like substance dripping into the ice from the ice deflector blade at the time of inspection.</p> <p>Immediately clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.</p> <p>Corrected on site: Employee was immediately instructed to discontinue use of the ice machine for customer use.</p> <p>A follow up inspection will be conducted on or after 4/23/2021 to verify compliance. Failure to comply will result in a billable follow up inspection.</p> <p>2) Observed (2) tongs stored on the back kitchen grill handle to be protruding out within the walking path of the cook's line. Observed tongs not in use at the time of inspection.</p> <p>Clean and relocate tongs, ladle, and scissors. Ensure all food contact surfaces are clean, stored and protected to avoid food contamination.</p> <p>Corrected on site: Employee was instructed to clean and sanitized the tongs at the time of inspection.</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>



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

**POINTS**  
**2**

Compliance date not specified  
Complied on 4/16/2021  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:

- Minimum hot holding temperature of potentially hazardous food
- Minimum cold holding temperature of potentially hazardous food
- Minimum cooking temperature of chicken

Ensure all employee are educated regarding proper food handling such as the minimum hot and cold holding temperatures and the minimum cooking temperatures for potentially hazardous foods.

Corrected on site: Employee was educated the following:

- Minimum hot holding temperature of potentially hazardous food: 41 F
- Minimum cold holding temperature of potentially hazardous food: 135 F
- Minimum cooking temperature of chicken: 165 F

**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>

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

**POINTS**  
**2**

Compliance date not specified  
Complied on 4/16/2021  
Violation Reference -

**Inspector Comments:** 1) Observed the sushi bar handwash sink to be covered by a metal pan and obstructed by a metal cart of spices at the beginning of the inspection. Per sushi chef, the staff no longer uses this sink for handwashing, but storage only.

Immediately discontinue this practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing

2) Observed no paper towels and soap provided at the sushi bar handwash sink.

Immediately discontinue this practice. Ensure all handwashing sinks are stocked with hand soap, paper towels, and warm water at a temperature of at least 100F 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)

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

**POINTS**  
**2**

Compliance date not specified  
Complied on 4/16/2021  
Violation Reference - HSC -  
114000

**Inspector Comments:** Observed cooked sushi rice in the rice cooker at the sushi bar measured 84 F. Per manager, the sushi rice is discarded every 4 hours (3:30PM). Observed no written procedures and time stamp for the sushi rice. Observed time logs for the sushi rice not maintained at this time.

If time is used to maintain potentially hazardous foods, the following criteria must be followed:

- a) Written procedures must be maintained on site and available for inspection.
- b) Written logs must be maintained for all foods that are maintained outside temperature control.
- c) Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

**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)



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**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Observed no hot water available within the back kitchen handwash sink at this time. Per manager, the back kitchen handwash sink has been in disrepair.  Immediately repair hand washing sink to provide hot and cold water at all times. Maintain the hot water supply at all hand sinks at a minimum of 100 F. Provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet.  *NOTE:  1) A follow up inspection will be conducted on or after 4/23/2021 to verify compliance.  Failure to comply will result in a future billable follow up inspection.  2) Observed the following maximum hot water temperatures at this time:  -Front handwash sink: 101 F -Food preparation sink: 123 F -Mop sink: 125 F -Men restroom handwash sink: 102 F -Women restroom handwash sink: 100 F -3 compartment sink: 109 F
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed an unlabeled blue spray bottle stored on the preparation table left of the sushi bar handwash sink. Per employee, the blue spray bottle was a oil for a machine.  Maintain all chemicals in separated designated area away from food items in order to prevent contamination. Label all liquid spray bottles as to the common name of the cleaning solution.
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed the following food items stored inside metal containers on the shelving above the food preparation table located left of the back delivery door:  -Dashi powder -Salt -Spicy dashi da powder -Dashi da powder -Handashi powder  Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed excessive grease accumulation in the ventilation hood filters located above the grill.  Clean ventilation hood filters. Ensure all nonfood contact surfaces of equipment and utensils are maintained clean.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<b>Inspector Comments:</b> Observed no sanitizer test strips available onsite.  Provide test strips as a means to measure the applicable sanitizer levels at the three compartment sink and wiping cloth sanitizer.
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**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed the following items at the time of inspection.  -Styrofoam board used as a barrier between the cooked eel underneath the heat lamp and the cold holding unit of raw fish. Observed board not in contact with the food items.  -(3) metal containers of raw fish such as scallops and spicy tuna stored within a styrofoam container filled with ice. Observed scallops measured 41 F and spicy tuna measured 32 F. Per sushi chef, ice is continuously added to keep the items cold.  Immediately discontinue use of the styrofoam board and container. Ensure all equipment and utensils are approved, installed properly, and meet applicable standards.
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed the following items:  -Bowl used as scoop stored directly inside bulk container of flour located beneath the preparation table left of the back delivery door. -Scoop handle stored in direct contact of the panko in a bulk container located beneath the preparation table left of the back delivery door.  Use only approved scoops with handles to transfer food. Store scoops with handles upright so that the scoop handles do not come in direct contact with the food product.
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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)



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**39. THERMOMETERS PROVIDED AND ACCURATE**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> [REPEAT VIOLATION]: Observed no food probe thermometer was observed on site. Provide and maintain an approved thermometer in good working condition.
	Not In Compliance Violation Reference - HSC - 114157, 114159	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed wet cloth towels stored throughout the kitchen out of the sanitizer bucket. Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution or within a dirty linen basket.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed insufficient air gap between drain pipe and floor sink under the ice machine. Provide a minimum of 1 inch or twice the diameter of the drain pipe (whichever is greater) between the top of the floor sink and the bottom of the drain pipe.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed (2) closed plastic bottle stored on the preparation table located left of the back delivery door. Per employee, the plastic bottles belonged to the sushi chefs. Relocate personal items and food items not intended for consumers are stored away from food storage and preparation areas.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**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)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p><b>Inspector Comments:</b> Observed the following items:</p> <ul style="list-style-type: none"> <li>-Loose ceiling panel located above the ice machine.</li> <li>-Gap/hole around the piping of the water heat on the ceiling</li> </ul> <p>Repair/provide these items and maintain all floors, walls and ceilings in good repair to prevent the entry of vermin.</p>
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**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))

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p><b>Inspector Comments:</b> The cook voluntarily consented to the condemnation and destruction of the following items:</p> <ul style="list-style-type: none"> <li>-Approximately 0.7 pounds of shrimp tempura.</li> </ul>
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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."

**CV. COVID-19 OBSERVATIONS**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	<p><b>Inspector Comments:</b> Observed no COVID-19 site specific plan maintained onsite. Observed facility open for indoor dining and take out only. Observed restroom open for public use.</p> <p>Ensure facility is following COVID-19 State guidelines:</p> <ol style="list-style-type: none"> <li>1. Perform a detailed risk assessment and implement a site-specific protection plan</li> <li>2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them</li> <li>3. Implement individual control measures and screenings</li> <li>4. Implement disinfecting protocols</li> <li>5. Implement physical distancing guidelines</li> </ol> <p><a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a></p>
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

**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.





**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOMO 7 SUSHI	DATE 4/16/2021
LOCATION 4200 CHINO HILLS PKWY 870, CHINO HILLS, CA 91709	INSPECTOR Amanda Tieu

**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**

On this date, a "C" grade card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 70-79, facility must correct the deficiencies listed on the report and must submit a written request for a re-score inspection within 30 days of the routine inspection.

A food facility failing to request a re-score inspection within 30 days may result in a facility closure.

The following documentation was given:

- 1) Request for Re-Score Inspection
- 2) Food Facility Risk Based Inspection Frequency
- 3) Facility Self-Inspection Checklist
- 4) Top 5 CDC Risk Factor
- 5) Safe Food Handling Practices
- 6 ) How to Keep Food Out of the Danger Zone
- 7) Time Stamp Monitoring Log & Procedures
- 8) Food Safety Practices Overview
- 9) Guidance for Operating During COVID-19 Recovery
- 10) Coronavirus 2019: Disinfection Instructions
- 11) Decal Stickers: Hot & Cold Holding, Is it done yet?, and Handwashing

\*NOTE:

1) A follow up inspection will be conducted on or after 4/23/2021 to verify the following:

- The ice machine is clean, sanitized, and free of black-mold like substance
- The back kitchen handwash sink is capable of maintaining a minimum hot water temperature of 100 F.

Failure to comply will result in a billable follow up inspection, within a minimum charge of \$122.50.

2) Soda machine located at the back kitchen area not in use at the time of inspection. Per employee, the soda machine is functional, but there is no carbon dioxide available at this time.

3) \*PEP talk was given to the employee\*

4) \*No signature obtained due to COVID-19 safety measures. "No Signature." The contents the routine inspection has been discussed with the employee\*





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**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 SIGNATURE

NAME: Rina Ryu  
TITLE: Employee