



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>OZEKI SUSHI RESTAURANT</b>		DATE 11/5/2021	REINSPECTION DATE 11/19/2021	PERMIT EXPIRATION 12/31/2021
LOCATION 4751 RIVERSIDE DR, CHINO, CA 91710			INSPECTOR Jin Lee	
MAILING ADDRESS 4751 RIVERSIDE DR, CHINO CA 91710			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:45 PM	TIME OUT 3:33 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 81**

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	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			<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			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 14. Food contact surfaces: clean and sanitized	<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 <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 11/5/2021 Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> 1. Observed black mold-like growth at and around the ice dispensing unit inside of the ice making machine. Growth was actively touching the ice.</p> <p>Empty, clean, and sanitize this ice making machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.</p> <p>Corrected on site. The chef turned the ice making machine off, and the ices were removed by an employee.</p> <p>2. Observed a refrigeration unit equipment was washed and rinsed at the preparation sink by an employee.</p> <p>Ensure to wash, rinse, and sanitizer at 3-compartment sink if dishwashing is performed manually. Ensure to process all multi-use utensils using the following steps: 1). Compartment #1 - Wash / Soap - Soap and hot water (Water at least 100 F). 2). Compartment #2 – Rinse - Hot water rinse. 3). Compartment #3 - Sanitizer - Contact with chlorine at a minimum of 100 ppm for a minimum of 30 seconds. 4) Air Dry – Air-dry all items on the drain board closest to the sink used for sanitizing.</p> <p>Corrected on site. The chef and the employee were trained and educated as to the proper procedure.</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:** <https://youtu.be/Gz6zPqZtv2s>

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<p><b>Inspector Comments:</b> Observed a sanitizer bucket and a soap container with a scrub to be stored in the sushi handwashing sink.</p> <p>Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.</p>
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**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 11/5/2021 Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed a case and a half of raw shell eggs stored on the shelving above the white miso in the kitchen walk-in refrigerator.</p> <p>Discontinue this practice. Store all raw poultry in an area separate from ready to eat foods.</p> <p>Corrected on site. The raw shell eggs were removed and stored at the bottom of the shelf in the walk-in refrigerator by the chef.</p>
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**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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

<b>POINTS</b>  <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114047, 114049, 114051</b>	<b>Inspector Comments:</b> 1. Unlabeled bulk food (rice, sugar, and flour) bins were observed in the kitchen storage area.  Label all bulk food storage bins as to the common names of the Product.  2. Observed used and soiled knives stored in the clean knife storage on the wall above the preparation sink in the kitchen and above handwashing sink in the sushi bar.  Discontinue this practice. Store all utensils in an approved manner such as on a clean portion of the food preparation table-and wash rinse and sanitized at least once every four (4) hours.
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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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b>  <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114115 (c)</b>	<b>Inspector Comments:</b> 1. Observed dust buildup on the fan guard in the kitchen and bar walk-in refrigerators. 2. Observed grease buildup on the piping behind the cooking equipment in the kitchen.  Maintain all equipment to be kept in a clean and sanitary condition.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b>  <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114130, 114130.1, 114130</b>	<b>Inspector Comments:</b> 1. Observed a non-functional small double door reach-in refrigeration unit to be used as a preparation table across the cook's line.  Repair this unit or removed form this facility. Ensure all equipment is maintained in good repair.  2. Observed a domestic non-commercial white chest freezer to be stored at the bar area.  All equipment must be approved, installed properly, and meet applicable standards. If this chest freezer into disrepair, replace with commercial grade ANSI approved equipment.  3. Observed two (2) bakers oven that are utilized to bake salmon to not be stored under a hood.  Relocate ovens to be under the hood if they are going to be used to cook raw animal protein.  4. Observed rusted and damaged shelvings in the kitchen walk-in refrigerator.  Repair/ replace the shelvings. All equipment must be fully operative and in good repair. All equipment must be 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)



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**  
Compliance date not specified  
Complied on 11/5/2021  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1. Observed a clear plastic pitcher to be used as a scoop directly in the rice bin with the handle of the pitcher coming into contact with the rice.

Discontinue this practice. Store the scoop so that handle does not come into contact with the food.

Corrected on site. The clear plastic pitcher was removed by the chef.

2. Observed two (2) CO2 cylinders to be stored and not secured in the bar walk-in refrigerator.

Chain and secure all CO2 cylinders when stored in this facility.

3. Observed preparation table and sauce bottles stored within 10 inches away from the sushi bar handwashing sinks.

Provide splash guards or 24 inches separation from the handwashing sinks. Handwashing sink must be separated from clean linens and food contact surfaces by a 6 inch high metal splash guard or 24 inches of separation.

**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)

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114149, 114149.1

**Inspector Comments:** Observed a non-functional exhaust fan in the ceiling at the women's restroom.

Repair/ replace the exhaust fan. Toilet room must be vented to outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan.

**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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114157, 114159

**Inspector Comments:** Observe a missing display thermometer at the small single door reach-in refrigeration unit in the sushi bar.

Maintain a display thermometer at all reach-in refrigeration units to be displayed at the warmest part of the refrigeration unit.

**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>



Public Health  
Environmental Health Services

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

**POINTS**

**1**

Compliance date not specified  
Complied on 11/5/2021  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** 1. Observed a wet yellow wiping cloth to be stored on the preparation table at the center cold holding unit across the cook's line in the kitchen.

Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses.

2. Measured a cloth sanitizer bucket on the sushi bar floor at 50 ppm. The wiping cloths were not in use at the time of this inspection.  
Maintain an approved sanitizer when the wiping cloths are in use during food preparation.

Corrected on site. The chef provided cloth sanitizer at a concentration of 100 ppm Chlorine.

**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)

**More Information:** <https://youtu.be/QGKUN9MDxjg>

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

**POINTS**

**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1. Observed a large gap above the rear kitchen exit screen door.  
2. Observed a bottom gap under the rear exit door between men's and women's restroom.

Enclose the gaps to prevent the entrance of vermin.

**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> 1. Observed gaps around the piping above the fire suppressant system next to the exhaust ventilation hood in the kitchen.</p> <p>2. Observed gaps around the piping above the water heater.</p> <p>Seal all gaps that can harbor vermin.</p> <p>3. Observed food debris on the floor throughout the kitchen cooking area, dishwashing area, server station, and sushi bar.</p> <p>Maintain all floors in a clean and sanitary manner at all times.</p> <p>4. Observed missing cove base at the wall between food storage area by ice making machine and dishwashing area, at the frame of dry storage room door and behind the dry storage room door, and at the men's restroom door.</p> <p>Replace the base cove. Maintain all floors to be cleanable and in good repair.</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))

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p><b>Inspector Comments:</b> Observed two (2) food handler(s) without current, valid San Bernardino County food handler card(s).</p> <p>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 unannounced billable reinspections to verify compliance.</p>
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**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)

**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.



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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#### 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

A letter grade "B" was posted on the front window. Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Three Compartment Sink Dishwashing Handout was provided.

#### 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 5/6

NAME: Michael Duong  
TITLE: Chef