



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO		DATE 6/15/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 8/31/2021
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373			INSPECTOR Luis Verde	
MAILING ADDRESS 501 W REDLANDS BL, REDLANDS, CA 92373			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:46 AM	TIME OUT 12:58 PM	FACILITY ID FA0003163	RELATED ID PR0000265	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 84

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
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				2
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	2
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	+	⊗		2
In	N/O	N/A			4	2

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					4	2
LIQUID WASTE DISPOSAL						
In					4	2
VERMIN						
In					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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
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	1

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	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**

POINTS
4

Compliance date not specified
Complied on 6/15/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following cold holding violations:

- Two (2) pieces of salmon in front display case measuring between 45-47F. These two (2) pieces of salmon were located closer to display case door. Additional salmon pieces located further into display case measured between 40-41F.
- Multiple pieces of squid in front display case closest to display door measuring between 51-53F. Corner of the display case door was observed to be broken leaving a hole in the door. Squid was stored directly in front of this hole. Squid located further into display case measured between 39-41F.
- One (1) container of imitation crab meat in drink display case measuring at 47F. Drink display case internal thermometer measured at 49F.

Additional potentially hazardous foods (PHF) in display case including tuna, yellowtail, and oysters measured between 37-41F. Operator had stated he had began filling the display case approximately 1.5-2 hours prior to time of inspection. This is a repeated violation as per previous inspection reports and operator stated he will normally fill unit with additional ice and ice bags to maintain cold holding temperatures.

Ensure all potentially hazardous foods (PHF) are held at or below 41F when cold holding.

Operator was instructed to add additional ice and ice bags to keep items on closer to display case door colder. Operator was instructed to place crab meat in appropriate refrigeration unit to be properly cold held. Operator was also instructed to repair/replace broken display door to prevent warmer air from entering display case.

Corrected on site.

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 6/15/2021
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed five (5) pieces of cooked shrimp in ice bath directly next to hand washing sink in front service area. Hand washing sink was observed to be leaking and unable to shut off and water was observed splashing into ice bath. Hand washing sink does not maintain a splash guard.

Ensure food is properly stored and protected away from any potential forms of contamination.

Operator discarded five (5) pieces of shrimp. See VC&D.

Corrected on site.

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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 6/15/2021
Violation Reference -

Inspector Comments: 1.) Observed rear kitchen hand washing sink to be obstructed with multiple dry cloths stored in sink basin.

Discontinue this practice, ensure hand washing sink remains clear and unobstructed at all times to facilitate proper hand washing and usage.

Operator removed dry cloths.

Corrected on site.

2.) Observed no paper towels in dispenser next to hand washing sink.

Provide paper towels for dispenser and ensure hand washing sink is maintained fully supplied at all times.

Operator provided paper towels.

Corrected on site.

3.) Observed no splash guard available on front house hand washing sink. Hand washing sink is directly in between two (2) preparation areas.

Provide a minimum 6-inch high splash guard on both sides of hand washing sink.

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1.) Observed multiple bulk containers of food products including starch, flour, and sugar stored underneath preparation table with no lids or forms of protection. Items were not observed to be contaminated at time of inspection.

Ensure all food is properly stored and protected from contamination. Food containers should be properly sealed with some type of lid or cover.

2.) Observed raw meats including raw beef stored on the top shelf of reach-in refrigeration unit above prepared and ready-to-eat foods.

Discontinue this practice. Ensure raw meats are stored on the bottom shelf below any prepared or ready-to-eat foods.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed the following:

- Refrigerator and freezer equipment in front service area in need of cleaning, especially on the doors, handles, and interior panels.
- Kitchen equipment including stove and grill in need of cleaning.

Ensure all non-food contact surfaces are regularly cleaned and maintained as to prevent any type of build up or accumulation on their surfaces.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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Table with 2 columns: Facility Name (SUSHI KIMO), Location (501 W REDLANDS BL, REDLANDS, CA 92373), Date (6/15/2021), Inspector (Luis Verde)

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

POINTS 1
Compliance date not specified
Complied on 6/15/2021
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: 1.) Observed use of hard ice chest cooler for temporary storage of thawed food products in front service area. Facility maintains enough cold holding storage space for food.

Discontinue this practice. Ensure when storing food that only approved equipment such as ANSI/NSF approved refrigeration and freezer units are used.

Operator was instructed to return food items to refrigerator or freezer unit until ready for use.

Corrected on site.

2.) Observed two (2) non-functional refrigeration units and two (2) out of temperature refrigeration units. As per operator, non-functional units are to be removed from the facility but they have no one to pick it up at the moment. One non-functional unit in the front house is not being used. The other non-functional display refrigerator in the kitchen is currently only used for personal food items until it can be removed. Two (2) out of temperature refrigerators measured between 44-50F. These units include the drink display case in the kitchen and mini-refrigerator located beneath hand washing sink in kitchen. Mini-refrigerator is currently not in use.

Remove non-functional units from facility and repair/replace out of temperature units if to be used with any potentially hazardous foods (PHF).

Violation #7 was cited for improper cold holding of one (1) container of imitation crab meat observed stored in drink display refrigerator. Operator was instructed to discontinue use of this refrigerator for any potentially hazardous foods (PHF) until it can be repaired. Imitation crab meat was removed from refrigerator.

Corrected on site.

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

POINTS 1
Compliance date not specified
Complied on 6/15/2021
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: 1.) Observed two (2) large cutting boards stored on floor leaning against non-functional personal food display refrigerator. Cutting boards are not in use at the facility at this moment as per operator.

Discontinue this practice. Ensure all equipment and utensils are properly stored in an appropriate area to prevent contamination.

Cutting boards were placed in storage room located in the back. Operator was instructed to properly wash, rinse, and sanitize cutting boards if they are to be used again in the future.

Corrected on site.

2.) Observed five (5) tongs hanging on oven grill door handle.

Discontinue this practice. Ensure tongs are properly stored in an appropriate area or container away from contamination.

Operator placed tongs in 3-compartment sink to be ware washed.

Corrected on site.

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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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 multiple ceiling lights in kitchen to be burnt out an unable to provide sufficient lighting. This is a repeat violation and operator stated they are aware of the issue. Operator stated they have been trying to get it fixed but due to the pandemic and lack of staff they have not been able to get it done.
		Repair/replace ceiling lights and ensure they are able to provide sufficient lighting to facilitate proper cleaning and inspection of facility.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed front hand washing sink to be leaking and unable to properly turn off.
		Repair/replace front handwashing sink and ensure all plumbing fixtures are maintained functional and in good repair.

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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator voluntarily discarded the following: - Five (5) pieces of cooked shrimp.

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."

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.

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](#).



Public Health
Environmental Health Services

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Overall Inspection Comments

Letter 'B' grade posted on front window at entrance of facility.

A request for Re-Score form 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

NAME: Kimo Kimura
TITLE: Owner