

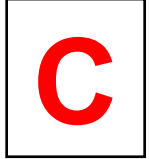


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR		DATE 8/5/2019	REINSPECTION DATE 8/19/2019	PERMIT EXPIRATION 9/30/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399			INSPECTOR Christine Pascua	
MAILING ADDRESS 21448 BELLA PINE DR, DIAMOND BAR CA 91765			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:55 PM	TIME OUT 6:05 PM	FACILITY ID FA0018436	RELATED ID PR0024487	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 70

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			⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	⊗	2
7. Proper hot and cold holding temperatures				
In	N/O		4	⊗
8. Time as a public health control; procedures & record				
In	N/O		4	⊗
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	⊗	
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	⊗
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	⊗
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	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
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	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	⊗
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 TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

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

POINTS 4	Compliance date not specified Complied on 8/5/2019 Violation Reference -	Inspector Comments: Observed sushi chef to not wash hands prior to putting on gloves. Discontinue practice. Ensure to wash hands before the start of work and handling of: food, equipment, utensils, food preparation, ready to eat food, glove use, touching of body part, and toilet use. If gloves are to be used, handwashing should be done prior to putting on gloves if switching from tasks. Corrected on site: Instructed employee to wash their hands at this time.
---------------------------	--	---

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>

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

POINTS 4	Compliance date not specified Complied on 8/5/2019 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed the following items in the preparation table of the two-door reach-in cold holding unit to be above cold holding requirements: - Cooked chow mein noodles - Raw shrimp - Raw chopped beef - Raw chopped chicken - Cooked egg rolls As per employee, placed in cold holding at the time of opening at approximately three hours prior to inspection. Instructed employees to place such items in an ice bath to facilitate rapid cooling. After further verification raw chicken and beef were not at cold holding temperature within the allotted time. Raw shrimp was cooled below 41 degrees fahrenheit. See VC&D for further details. Ensure all potentially hazardous food times are cold held at 41 degrees or below when cold holding or 135 degrees or above when hot holding.
---------------------------	--	--

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1) Observed the following: - Excessive mold like food debris accumulation on the internal surfaces and ice deflector of the ice machine. Ice food product did not show signs of adulteration. - Soda nozzle gun provided at the bar to have excessive food accumulation inside the spout - Easily removable can opener provided near back preparation table to have excessive grim/ food debris</p> <p>Corrected: Instructed staff to thoroughly wash, rinse and sanitize internal surfaces of the ice machine including the ice deflector, soda nozzle gun and can opener at this time.</p> <p>Ensure all surfaces that are in contact with food items are regularly maintained , cleaned and sanitized.</p> <p>2) Observed employees wipe down the following food contact surfaces without a sanitizer bucket set-up. - Preparation table located across from the cooks line -Sushi bar near front service area</p> <p>Corrected: Instructed employee to set up chlorine sanitizer bucket at this time.</p> <p>Ensure all food contact surfaces are maintained, cleaned and sanitized. Ensure all wet wiping cloths are returned to sanitizer bucket after each use.</p>
---------------------------	--	--

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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Complied on 8/5/2019 Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Upon questioning the employees, observed employees unable to demonstrate basic food safety knowledge in the following areas: - Cold/ Hot holding food - Reheating food - Warewashing</p> <p>Ensure that all employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Staff was educated on: - Cold holding items to 41 degrees fahrenheit or below. - Hot holding items to be held at 135 degrees fahrenheit of above. - Reheating items to 165 degrees fahrenheit for a minimum of 15 second.</p> <p>- Warewashing: 1). Compartment #1-Wash / Soap-Soap and hot water (Water at least 100 F). 2). Compartment #2-Rinse- water rinse. 3). Compartment #3-Sanitizer-Contact with chlorine at a minimum of 100 ppm-200 ppm Chlorine for a minimum of 30 seconds or quaternary ammonium 200 PPM for a minimum of one minute.</p>
---------------------------	---	--

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed one employee eating an egg roll in front of the food preparation table of the sushi cold holding display case.

Discontinue practice. Ensure employees shall not eat in a non designated areas where cross contamination may occur.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed two hand washing sinks to no have paper towel available

2) Observed one hand washing at the bar to be obstructed with a metal cup and fork.

Provide at all hand washing sinks to have paper towels and soap. Ensure that at all hand washing sinks to be accessible, clean and unobstructed.

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
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments: Observed tempura batter stored along side the fryer measuring at 77 degrees F without temperature control. As per employee batter is changed out throughout the work shift. Documentation or a written ploicy could not be provided at this time. Employee could not verify what time such item wasprepared.

Corrected on site: Tempura batter was voluntarily removed and discarded. Employee was educated on the maintenance of proper time logs.

Ensure to maintain written procedures and time logs on site when time as a public health control is utilized.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed one large plastic tray of cooked chow mein noodles with lid on in the walk-in fridge measured at 63 degrees fahrenheit. As per employee, employee stated noodles were cooked approximately at 11: 00 AM.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using an approved cooling method listed below.

Approved cooling methods include:

1. Placing the food in shallow, heat conductive pans.
2. Separating the food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site: Employee arranged lid on large bucket of cooked chow mein to be askew.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed the following:
- Cup of soda containing ants across the front house soda machine
- Ants crawling on the surfaces of the sushi bar

Corrected on site: Instructed employee to clean and sanitize affected areas.

Ensure to maintain facility in a manner which is insect/vermin proof.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed the following items to be stored directly on the floor:

- Carrots and eggs in the walk-in fridge
- Box of cabbage on the kitchen floor
- Various frozen food items throughout the walk-in freezer

Store all food items at least 6 inches above the floor.

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))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Observed the following :</p> <ul style="list-style-type: none"> - Grime like build up on the handle of the hand washing sink - Shelving below rice cookers to have excessive food debris - Grime like build up on handles of various equipment throughout the facility <p>Clean and maintain affected areas.</p> <p>Ensure all nonfood contact surfaces of equipment is maintained in a sanitary manner which would prevent possible cross contamination.</p>
-------------------------------	--	--

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

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<p>Inspector Comments: Observed no probe thermometer provided within the facility.</p> <p>Ensure and provide probe thermometer for the facility to ensure adequate holding, cooking, reheating temperatures.</p>
-------------------------------	--	---

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>

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Observed six (6) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.</p> <p>Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.</p> <p>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.</p>
-------------------------------	--	---

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TORO BOWL BISTRO & BAR	DATE 8/5/2019
LOCATION 12045 5TH ST A, YUCAIPA, CA 92399	INSPECTOR Christine Pascua

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Operator voluntarily consented to the condemnation and destruction of the following items:

- 10 jalapeno cheese stuffed with spicy tuna
- 1 pound of chow mein noodles
- Half of pound of raw chopped beef
- 2 pounds of raw chopped 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."

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

A letter "C" grade posted on this date.

DO NOT- Remove, obstruct or relocate grade card. Failure to comply may result in further corrective action.

Provided:

- Missing food handler cards form
- Food handlers training online handout
- Food cooking temperature sticker
- 5 CDC factors flyer
- Proper cooling procedures handout
- PEP Talk

Signature(s) of Acknowledgement

NAME: Cory Cino
TITLE: Person in charge/Head Bartender