

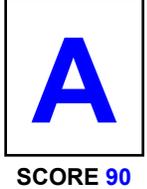


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|------------------------------------------------------------------------|----------------------------|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|
| FACILITY NAME TERIYAKI EXPRESS | | DATE 11/13/2015 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 8/31/2016 |
| LOCATION 109 INLAND CENTER , SAN BERNARDINO, CA 92408 | | | INSPECTOR Chris Nwadike | |
| MAILING ADDRESS 109 INLAND CENTER , SAN BERNARDINO, CA 92408 | | | IDENTIFIER: None | |
| TIME IN 4:23 PM | TIME OUT 5:45 PM | FACILITY ID FA0011979 | RELATED ID PR0000589 | PE 1620 |
| | | | SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.



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 | | | 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 | | | ⊗ 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| ○ In | N/O N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| In | N/O ○ N/A 8. Time as a public health control; procedures & record | | 4 | 2 |
| In | N/O ○ N/A 9. Proper cooling methods | | 4 | 2 |
| In | N/O ○ N/A 10. Proper cooking time & temperatures | | 4 | |
| In | N/O ○ N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | ○ N/O N/A 12. Returned and reserve of food | | | 2 |
| ○ In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O N/A 14. Food contact surfaces: clean and sanitized | | 4 | ⊗ 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|-----|-----|-----|
| ○ In | 15. Food obtained from approved source | | 4 | |
| In | N/O ○ N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O ○ N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | ○ N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| In | N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | ○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 4 | |
| WATER/HOT WATER | | | | |
| ○ In | 21. Hot and cold water available | | 4 | 2 |
| 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 | ⊗ |
| 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 | 1 |
| 34. Warewashing facilities: installed, maintained, used | ⊗ |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1 |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | 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 | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

| | | |
|--------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed employees' drinks on various surfaces in food preparation area/kitchen. Provide designated space(s) for employee items. Ensure that employees do not eat or drink in food preparation areas/kitchen. |
| | Not In Compliance | |
| | Violation Reference - | |

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 | Inspector Comments: Observed no hand soap and paper towels by the handwashing sink in the back station. Ensure that the handwashing sinks are adequately supplied at all times. |
| | Not In Compliance | |
| | Violation Reference - | |

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|--------------------|-------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed the sanitizing solution in warewashing sink at 0.0ppm. Maintain sanitizing solutions at 100ppm for chlorine and 200ppm for quaternary ammonia. Store wiping cloths in sanitizing solution in buckets prior to and after each use. Corrected during inspection. |
| | Not In Compliance | |
| | Violation Reference - HSC - 113984(e), 114097, 114099 | |

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

27. FOOD SEPARATED AND PROTECTED

| | | |
|--------------------|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed open foods in the reach-in refrigerator. Ensure that all stored foods are properly covered at all times. Corrected during inspection. |
| | Not In Compliance | |
| | Violation Reference - HSC - 113984 (a, b, c, d, f) | |

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| | | |
|--------------------|----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed trays of cooked chicken on floor in kitchen area. Store all foods on shelves and, or 6 inches off the floor. Corrected during inspection. |
| | Not In Compliance | |
| | Violation Reference - HSC - 114047, 114049, 114051 | |

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

| | | |
|---------------------------|----------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Facility has no test strips available to check the strength of sanitizers. Provide the test strips. |
| | Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | |

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/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|-------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed wet wiping cloths on counter tops. Place wiping cloths in sanitizing solution prior to and after each use, or store in other approved storage immediately after each use. |
| | 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)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: viviana perez
 TITLE: