



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FUJI RESTAURANT		REINSPECTION DATE Not Specified		INSPECTOR Sierra Clayborn	DATE 11/10/2015
LOCATION 41025 BIG BEAR BL, BIG BEAR LAKE, CA 92315				PERMIT EXPIRATION 11/30/2015	IDENTIFIER: None
TIME IN 4:45 PM	TIME OUT 5:25 PM	FACILITY ID FA0009498	RELATED ID PR0009207	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Due to a significantly reduced vermin presence in facility, food facility is allowed to reopen for business.

Inspector will return in 2 weeks to ensure that facility is in compliance with further pest control treatment to fully eliminate cockroaches from food facility.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reinspection conducted for facility reopening.

Observed a pest control service receipt from May Pest Control on 11/9/15. Pest control technician baited several areas, including the dining room, kitchen, and storage area. The technician noted that there was still excessive food build up and that several areas needed to be cleaned for the pest control treatment to be effective. Receipt stated that the facility would have further treatments every week for the next 3 weeks. During the inspection, observed 1 live nymph roach on wall near mop sink; roach climbed between FRP and base coving in that location.

Required that facility seal all cracks and crevices to prevent further vermin intrusion.

Due to a significantly reduced vermin presence in facility, food facility is allowed to reopen for business.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed 1 live nymph roach on wall near mop sink; roach climbed between FRP and base coving in that location.

Facility must seal all cracks and crevices to prevent further vermin intrusion.

MAINTAIN active pest control service until cockroaches are fully eliminated from food facility.

Inspector will return in 2 weeks to ensure that facility is in compliance with further pest control treatment to fully eliminate cockroaches from food facility.

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)

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed excessive food and grease build up on the sides and insides of cooking equipment, on lower shelves of preparation tables and storage shelving.

Ensure that all equipment is maintained clean to prevent vermin attraction.

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



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16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed oil and food debris on walls all throughout cooking area and ware washing area. Observed cracks in base covings and between base covings and FRP board in various locations throughout food facility.

Ensure that all cracks and crevices are sealed to prevent further vermin intrusion.

Ensure that all floors and walls are maintained clean to prevent vermin attraction.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Atsuko Hori
TITLE: Owner

Total # of Images: 0