



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME OMOKASE SUSHI		REINSPECTION Not Specified		INSPECTOR Allison Torres	DATE 9/21/2022
LOCATION 8220 HAVEN AV 102, RANCHO CUCAMONGA, CA 91730		PERMIT 4/30/2023		IDENTIFIER: None	
TIME IN 3:26 PM	TIME OUT 3:56 PM	FACILITY ID FA0014914	RELATED ID PR0019706	PE 1622	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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,

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

Inspector Comments: The closure sign was removed and the health permit was reinstated on this date.

Not In Compliance

Reference - HSC

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

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A reinspection was conducted on this date to follow up on the closure of the facility. The facility was closed on 9/20/2022 due to a cockroach infestation.

Not In Compliance

Reference - HSC

On this date the facility was observed free of any live cockroaches.

Observed one (1) dead cockroach beneath the mechanical ware washing station and another on the floor beneath the three (3) compartment sink. See violation 16C023.

A pest control invoice from "Ace Tech Exterminators" dated 9/20/2022 stated they were treated for cockroaches on that date.

Observed heavy grease build up on the sides of the fryer and the other equipment on the cook's line. See violation 16C036.

The floors were observed clean and the holes in the wall seen during the last inspection were observed patched up. The manager was advised to continue with their deep cleaning process.

A billed reinspection will be conducted on or after 9/28/2022 to ensure the facility remains free of cockroaches. Failure to comply may result in additional billed reinspections.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed one (1) dead cockroach beneath the mechanical ware washing station and another on the floor beneath the three (3) compartment sink. After a thorough search of the facility, no signs of an active infestation were observed.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Note: No food or food contact surfaces were observed to be contaminated.

Clean all affected areas and eliminate the vermin from the facility.

A reinspection will be conducted on or after 9/28/2022 to ensure the facility remains free of cockroaches.

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)



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16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed heavy grease build up on the sides of the fryer and the other equipment on the cook's line.

Clean and maintain equipment free from oil build up.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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 sig

NAME: Chong Kim
TITLE: PIC

Total # of Images: 0