



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL			REINSPECTION DATE Not Specified	INSPECTOR Amanda Tieu	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:29 PM	TIME OUT 6:11 PM	FACILITY ID FA0016182	RELATED ID CO0071553	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

16K997 Foodborne Illness Complaint Inspection



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: On this day a food borne illness complaint inspection was conducted in response to a complaint #CO0071553
Complainant stated that they ate lobster-shrimp killer-baked salmon from this facility and developed the following symptoms; vomiting.

The manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was not aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager
- * If yes, employee(s) removed from food preparation activities: Not applicable
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies: Hand soap dispenser was observed missing at the back kitchen employee hand wash sink. See violation #16C006. Observed front kitchen employee hand wash sink to be supplied with paper towels and soap.
- Adequate hand washing practices observed: NO. See violation #16C005.
- Handwash sink: 120+ degrees F

Sanitizing Procedures & Chemical Storage:

- Ware wash sanitizer level: Not applicable.
- Wiping towels sanitizer level: 50 ppm chlorine observed, see violation #16C040
- Chemicals stored separate from food and/or food contact surfaces: NO. See Official Inspection Report conducted 8/18/2020.

Food Storage & Utensils/Equipment:

- Food stored properly: No. See Official Inspection Report conducted 8/18/2020.
- Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details: Lobster-shrimp killer-baked salmon, which includes lobster, salmon, rice, and shrimp
- According to the manager, all salmon are precooked and reheat upon order. Lobster and shrimp are cooked approximately at 145 degrees F or above.
- According to the manager all left over salmon, lobster, and shrimp are discarded at the end of the day.
- Observed improper cold holding of raw fish products, see violation 16C007.
- Observed improper use of time as a public health control, see violation 16C008.

Holding temperature(s) of suspect food(s):

- Frozen pre-cooked salmon held at 41 degrees F in the freezer unit located at the dry storage area.
- Cold holding unit at the front kitchen food preparation table storing raw shrimp held at 40 degrees F
- Frozen shrimp held at 39 degrees F within the freezer unit located at the dry storage area.
- Sushi rice located at the front food preparation table measured at 127 degrees F. See violation, #16C008.

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to her knowledge no employees were sick the day of this complaint.
- Manager stated that to her knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that she was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that she was not aware of any refrigeration repair issues within the last month.
- Manager stated that she was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of Gastrointestinal



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

illness.

NOTE:

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2.

The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

Description: A foodborne illness complaint report has been received by Environmental Health.

16C001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113947-113947.1

Inspector Comments: 1) Upon questioning, employee was unable to demonstrate adequate knowledge of the minimum concentration of chlorine sanitizer.

Ensure all employees have adequate knowledge of the minimum concentration of chlorine sanitizer.

COS: Employee was educated of the minimum concentration of chlorine to be 100 ppm.

2) Upon questioning, employee stated that the employee handwashing sink located at the front kitchen preparation area was used to wash the cloth sanitizing towels and sushi knife.

Discontinue washing cloth sanitizing towel within the handwashing sink. Ensure handwash sink is used for employee handwashing only to prevent contamination.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed employee not washing his/her hands after touching a soiled sanitizing towel during food preparation.

Immediately discontinue this practice. Employees are required to wash their hands before handling food, equipment, and utensils as often as necessary to prevent contamination of foods.

Corrected on site: Directed employees to wash hands immediately and educated employee on proper handwashing procedures.

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))

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: 1) Observed no soap and soap dispenser at the employee hand wash sink located at the back kitchen area.

Supply and install soap dispenser. Ensure all handwash sink are supplied and maintained with paper towels and soap in a permanently installed dispenser.

2) Observed paper towels provided outside an approved dispenser located at the front handwash sink.

Ensure paper towels are provided from an approved dispenser.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following at 1:45PM:

1) Raw tuna, raw salmon, and raw tilapia measured approximately 47 to 50 degrees F stored within the cold holding display case located near the rear kitchen entrance. Per facility manager, the above items were placed into the cold holding display case at 11AM. Observed the interior ambient air temperature of the unit measured 51F.

2) Spicy crab meat within a metal container not fully submerged within a container of ice located at the front kitchen cold holding unit preparation table. Observed top layer of spicy crab meat measured at 52 degrees F and bottom layer measured 41 degrees F. According to facility manager, the container of spicy crab meat has been in the ice bath for approximately 2 hours prior from the time of measurement.

3) Observed rice residue within the crushed hot cheetos container located across the cold holding unit preparation table at the front kitchen area. Per facility manager, sushi rolls are dipped into the crush hot cheetos container upon order and the hot cheetos are replaced at the end of the day. Observed hot cheetos measured at 87 degrees F at the time of inspection.

4) Observed a container of tempura flakes located on the dry storage shelving across the cold holding unit preparation table at the front kitchen area. Per facility manager, sushi rolls are dipped into the tempura flake container upon order and the tempura flakes are replaced at the end of the day. Observed tempura flakes measured at 85 degrees F at the time of inspection.

Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, 135F or above for hot holding, to avoid contamination of food.

Corrected on site: The facility manager was instructed to relocate raw fish, tempura flakes, and hot cheetos into a cold holding unit. Instructed facility manager to transfer half of the spicy crab meat into another metal container so both containers of spicy crab meat are fully submerged in an ice bath.

NOTE: The operator was instructed to discontinue the use of cold holding display case located near the rear kitchen entrance until the necessary repairs have been completed and the unit is capable of maintaining foods at or below 41F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C008 Time as a public health control; procedures & records

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: 1) Observed sushi rice measured at 127 degrees F within a rice cooker stored near the sushi bar. Per facility manager, the sushi rice was made at 11AM and will be discarded at the end of the day. According to facility manager, written logs for the sushi rice are not up to date and are currently not in use.

2) Observed sushi rolls measured at 81 degrees F on the shelving across the food preparation area. Per facility manager, sushi rolls was made 2 hours prior from time of measurement and will be discarded soon.

Observed no time stamp, written procedures, and updated written logs at the time of inspection.

Ensure all potentially hazardous food that do not use time and temperature as a control are marked or identified as to what time the food was removed from temperature control.

If time is used to maintain potentially hazardous foods, the following criteria must be followed.

- Written procedures must be maintained on site and available for inspection.
- Written logs must be maintained for all foods that are maintained outside temperature control.
- Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

*NOTE: Facility manager was educated on the proper procedures in using time as a public health control for potentially hazardous food.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: 1) Observed employee wipe sushi knife with a soiled sanitized cloth towel and proceed to cut customer's rolled sushi. Per employee, the cloth towel is sanitized prior to cleaning the sushi knife.

2) Observed the sushi chef wipe the preparation table with a sanitized towel and immediately without letting the surface dry, place sushi rice on the sanitized area.

Discontinue this practice, ensure that all sanitized areas are allowed to completely air dry prior to use. Ensure all food is pure and free from adulteration and spoilage.

Corrected on site: Employee was instructed to discontinue this practice.

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)

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1) Observed black-mold like accumulation on the interior panel inside the ice machine.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

2) Observed employee's phone in direct contact with the interior portion of the disposable to-go containers.

Immediately discontinue this practice. Ensure all food contact surfaces is stored, prepared, displayed, or held so that it is protected from contamination.

Corrected on site: Employee was instructed to relocate phone and store disposable to-go containers upright to prevent contamination and discard the contaminated to-go container.

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)

16C021 Hot and cold water available

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed male and women restroom hand sink measured approximately 81 to 85 degrees F. Observed employee handwash sink, preparation sink, and 3 compartment sink measured approximately at 120 degrees F.

Maintain the hot water supply for the restroom hand sink at minimum of 100 F. Provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet.

*NOTE: A follow up inspection will be conducted within one week to observe compliance. Failure to comply will result in future billed follow up inspections.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: 1) Observed (2) wet cloth towels stored on the cold holding preparation table located at the back kitchen out of the sanitizer bucket. Wet cloths were observed not in use at the time of inspection.

Relocate wet cloths and ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.

2) Observed (2) chlorine sanitizer bucket located on the flooring near the back kitchen entrance was observed at 50 ppm. The towels were not to be in use at the time of the measurement.

Maintain the sanitizer at a minimum of 100 ppm chlorine when using wiping cloths.

Corrected on site: Operator was instructed to replace sanitizer at the time of inspection.

REPEAT VIOLATION.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIME SUSHI & ROLL	DATE 8/18/2020
LOCATION 4110 EDISON AV 104, CHINO, CA 91710	INSPECTOR Amanda Tieu

Overall Inspection Comments

*NOTE:

A follow up inspection will be conducted within one week to observe compliance of the hot water temperature of the women and men restroom sink. Failure to comply will result in future billed follow up inspections.

For more details, please see official routine inspection conducted on 8/18/2020.

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

SNA

NAME: Signature Not Available
TITLE:

Total # of Images: 0