



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO		DATE 5/13/2019	REINSPECTION DATE 5/27/2019	PERMIT EXPIRATION 3/31/2020
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 501 W REDLANDS BL, REDLANDS, CA 92373			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:55 AM	TIME OUT 2:05 PM	FACILITY ID FA0003163	RELATED ID PR0000265	PE 1621

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.

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
 COS = Corrected on-site

N/O = Not observed
 MAJ = Major violation

N/A = Not applicable
 OUT = Out of compliance

B

SCORE 81

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
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			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	COS	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
8. Time as a public health control; procedures & record				
In	N/O	N/A		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		4
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	COS	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			COS	2
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		1
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		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		1
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		1
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		1
53. Impoundment		
54. Permit Suspension		

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 5/13/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1.) Observed the following food items out of temperature at the time of inspection:

- Three crates of shelled eggs
- Fried soybean curd
- Six(6) pack cream cheese

All items observed to have a temperature of 54F and above, these items were placed in the pink glass door slide reach in refrigeration unit located towards the rear of facility.

Corrected on site. Person in charge unable to give a definite answer as to when the items were placed in unit. The items were voluntarily discarded and condemned. Person in charge informed not to use this unit for storage of potentially hazardous food items. A follow up will be conducted to ensure compliance. See VC&D for detail.

2.) Observed approximately eight(8) types of raw seafood stored in the sushi bar display case with the perimeter of the fish out of temperature. (Salmon, sardine, yellow tail etc) Upon observing, unit was not working, person in charge has ice packs placed on top of fish for temperature control but the ice packs are not allowing a consistent cooling of all fish.

Corrected on site. Person in charge stated the items were placed in unit less than four hours prior to inspection thus he was instructed to place all raw items into a cooler that can maintain a consistent temperature of 41F and below.

Note: REPEAT VIOLATION.

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed no paper towel dispenser at sushi bar handsink. Paper towels observed sitting above handsink.

Ensure to provide a dispenser for proper hand washing practices.

Person in charge informed on this day.

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)

18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN**POINTS****2**

Compliance date not specified
Complied on 5/13/2019
Violation Reference - HSC -
114057

Inspector Comments: Observed facilities sushi bar utilizing vinegar to acidify rice and lowering PH, this practice shall be approved through a state regulated Hazard Analysis Critical Control Point Plan and monitored via a log. HACCP plan not available at the time of inspection. Log not available at this time.

Manager was provided with a handout for California Regulations for Sushi Rice (with an attached log) detailing that sushi rice shall be maintained under a HACCP plan OR time as temperature control.

Manager was also provided with a Time as Public Health Control Procedure Template as this shall be used if a HACCP plan was/is not received and approved by the Department of Environmental Health Services.

A follow up will be conducted to verify if facility has an active HACCP plan.

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Complied on 5/13/2019
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed one dead large cockroach (could not identify type-resembled a water-bug) in the dry storage room.

Ensure to clean and sanitize the affected area.

Person in charge informed on this day.

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 two boxes with bags of bulk food items stored on the ground in the dry storage room.

Discontinue this practice. Food shall be stored at least six inches off the ground at all times.

Manager informed on this day.

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))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Observed the following:

- Three compartment sink separating from wall. Provide a seal so that sink is flush to the wall.
- Pink glass reach in located in the rear of facility observed to be in disrepair, not holding items at 41F and below.
- Internal cleaning of all refrigeration units specifically Beverage air at sushi station (holding bottled drinks and other items)

Clean and maintain all items indicated above.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed very dim lighting in kitchen where food preparation occurs. Facility observed to be using plug in lights around kitchen.

Discontinue this practice. Ensure to provide proper lighting for adequate cleaning and preparation practices.

A follow up will be conducted on this item.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed thermometer in more than one unit to be in disrepair.

Provide a working display thermometer for each unit throughout facility.

Person in charge informed.

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>

40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Complied on 5/13/2019
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping cloths stored on food contact surfaces in sushi bar area.

Discontinue this practice. Ensure that wet wiping cloths are placed back into sanitizer bucket immediately after use.

Corrected on site.

Note: 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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the following:

- Missing cover over electrical plug in mens restroom.
- Cracked floor tile in mens restroom.
- Inadequate lighting in womens restroom.

Make necessary repairs for the items listed above.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

48. FOOD HANDLER CERTIFICATION**POINTS****3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: One (1) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.

Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.

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.

Note: Food worker cards MUST be issued by San Bernardino County to be valid.

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

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

52. VC & D**POINTS****0**

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

Inspector Comments: The following food items were voluntarily discarded and condemned due to improper temperature holding (54F and above);

- Three crates of shelled eggs
- Fried soybean curd
- Six(6) pack cream cheese

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



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

Letter grade "B" was posted on this day.

Manager was educated on the major food allergens this day which include: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and any food ingredient that contains protein derived from these foods. (§113820.5)

A re-score grade inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score or elevated risk inspection. This request is optional on the part that the facility which may wish to attempt to improve their score or letter grade. A health Official will complete the rescore inspection with ten (10) county days of the food Facility submitting a request for a re-score inspection.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged follow up inspection at an hourly rate of \$245.

One(1) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue:

Received a letter score of 89 or below

Cited for any 4 point critical violation (violations 1-23)

Handouts Provided:

Five (5) CDC risk factors

Request for a Re-Score Inspection

A Quick Guide to Safe Food Handling

Missing food handler paperwork

California Regulations for Sushi Rice

Time as a Public Health Control Procedure Template

Food Facility Risk Based Inspection Frequency

Decal Provided:

Handwashing

Ware-washing

Proper Cold/Hot holding temperatures

Is It Done Yet? Cooking Temperatures

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO	DATE 5/13/2019
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373	INSPECTOR Mechelle Rouse

NAME: Kimo
TITLE: owner