



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ICHIKAWA		DATE 4/30/2015	REINSPECTION DATE 5/14/2015	PERMIT EXPIRATION 8/31/2015
LOCATION 4665 CHINO HILLS PKWY A, CHINO HILLS, CA 91709			INSPECTOR Casey Salazar	
MAILING ADDRESS 1086 WALNUT GROVE AV UNIT C, ROSEMEAD CA 91770			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:22 PM	TIME OUT 5:26 PM	FACILITY ID FA0016754	RELATED ID PR0022368	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 90

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

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/A	3. No discharge from eyes, nose, and mouth				2
In	N/A	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	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record	+		2
In	N/O	N/A	9. Proper cooling methods			4
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 reservice of food			2
In			13. Food in good condition, safe and unadulterated			4
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4

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	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	⊗
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	⊗
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 worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified Complied on 4/30/2015 Violation Reference - HSC - 113996, 113998, 114037	<p>Inspector Comments: -Measured a container of raw shrimp and 2 baggies of pre-portioned shrimp at 54-55F and 3 soft shell crabs at 53-50F inside cold top table nearest dish washing area. Corrective action: See VC&D</p> <p>-Measured raw chicken at 48F in reach in refrigerator across from grill. Note: Thermometer inside unit measured ambient temperature at 50F. Manager stated this was due to frequent opening and closing of doors during lunch rush. Corrective action: Employee placed chicken and other foods in walk-in.</p> <p>-Measured pan of edamame at 78-79F held next to stove. Per manager, edamame is frozen and left out unit customer orders it and then it is boiled. Store inside refrigerator until needed. Corrective action: See VC&D</p> <p>-Measured bottle of heavy whipping cream at 58F in cold top table across from grill. Corrective action: See VC&D</p> <p style="text-align: center;">Ensure all potentially hazardous foods in cold holding are kept at 41F or below.</p>
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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/510012_how_to_keep_food_out_of_danger_zone.pdf

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	Compliance date not specified Complied on 4/30/2015 Violation Reference - HSC - 114000	<p>Inspector Comments: Observed container of sushi rice without time marking. Per employee, rice was made at 2:30 (2 hours ago). Ensure food is marked or otherwise identified that it has been out of temperature control for less than four hours and ensure all foods under time control are discarded after 4 hours.</p> <p>When using time control, the following conditions must be met: (1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control. (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control. (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded. (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.</p> <p>Corrective action: Time was marked in log by inspector.</p>
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Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. 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)

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	<p>Inspector Comments: Clean and maintain clean the following items:</p> <ul style="list-style-type: none"> -Microwave (observed food debris inside) -Scoops used to dispense bulk foods (scoops for sugar and flour in dry storage were observed to have sugar and flour crusted on) -Ice deflector (observed slimy build up of right side of deflector) -Vegetable peelers (observed old vegetable debris on blade) -Meat slicer (Observed dried blood and meat bits left over from slicing done in the morning. Employee had already "cleaned" slicer) -Ceiling of kitchen (observed dust accumulation above prep tables) <p>Repair/replace faucet handle of mop sink. Employees are currently using pliers to open and close lever.</p>
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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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Complied on 4/30/2015 Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed thermometer at sushi bar not properly calibrated. Ensure thermometers are accurate and easily readable. Corrective action: Thermometer was calibrated by inspector.
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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>

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	Inspector Comments: Observed 4 missing/invalid/expired food worker cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food worker cards MUST be issued by San Bernardino County to be valid.
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Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

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: Operator voluntarily discarded one container of raw shrimp, 2 baggies of raw shrimp, 3 soft shell crabs, one bottle of heavy whipping cream and one container of edamame.
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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."

Overall Inspection Comments

"A" grade posted

Provided missing food handler card form.

Signature(s) of Acknowledgement

NAME: kae kuen lam
TITLE: