



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TOMO 7 SUSHI		DATE 10/17/2022	REINSPECTION Next Routine	PERMIT 1/31/2023
LOCATION 4200 CHINO HILLS PKWY 870, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 4200 CHINO HILLS PKWY STE 870, CHINO HILLS CA 91709			IDENTIFIER: Food	
TIME IN 2:26 PM	TIME OUT 4:59 PM	FACILITY ID FA0003597	RELATED ID PR0003929	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required	

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.



**SCORE 83**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O		1. Demonstration of knowledge; food safety certification			⊘
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & ex		4	
In	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used pro		4	2
In			6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	⊘
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
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 reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
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, displa			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	⊘
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	⊘
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊘
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
36. Equipment, utensils and linens: storage and use	⊘
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
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** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 10/17/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed multiple potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:

Underneath heat lamp:

1. Cooked eel at 119 F. Per operator, this PHF was stored here approximately 1 hour prior to questioning. Corrected on site. The operator stated this PHF will be moved to refrigerator 5 minutes later.

Inside sushi roll machine:

1. Sushi rice at 84 F

Inside sushi maker machine:

1. Sushi rice at 81.8 F

Per operator, these PHFs were stored in these machines approximately 2 hours prior to questioning. Per operator, they store sushi in the machines at 12:00 pm and discard it at 3:00 pm; they store new batch of sushi rice in the machines at 5:00 pm and discard it at 9:30 pm.

Corrected on site. The operator was educated as to time as public health control.

Inside glass-door True refrigerator:

1. tofu at 49 F

Corrected on site. The operator was instructed to discard the PHF.

2. Spicy tuna at 44.4 F

Corrected on site. The operator moved the PHF to different refrigeration unit.

Per operator, these PHFs were stored in this unit since yesterday.

Inside three-door refrigerator in kitchen:

1. Raw shrimp at 44.5 F
2. Popcorn chicken at 48 F

Per operator, these PHFs were moved from walk-in refrigerator to this unit approximately 2 hours prior to questioning.

Corrected on site. The operator was instructed to move these PHFs to different refrigeration unit.

Inside walk-in refrigerator:

1. Spring roll at 44 F
2. Raw salmon at 43.8 F

Per operator, these PHFs were moved from walk-in freezer to this unit approximately 3 hours prior to questioning.

Note: Other PHFs stored towards the back of unit were measured below 43 F.

Corrected on site. The operator was instructed to move these PHFs towards the back of the unit.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

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

**More Information:** <https://youtu.be/Rl6w5DtEs7w>



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#### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p><b>Inspector Comments:</b> The manager's food certification was observed expired.</p> <p>Provide valid food manager certification from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> <li>• 360training.com, Inc.</li> <li>• Learn2Serve® Food Protection Manager Certification Program</li> <li>• National Registry of Food Safety Professionals</li> <li>• Food Protection Manager Certification Program</li> <li>• National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>• Prometric Inc. Food Protection Manager Certification Program</li> </ul> <p>Note: Please use link below and click "View a list of ANSI-accredited food manager certification programs" to obtain a manager's food safety certification. <a href="https://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/">https://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/</a></p>
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**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)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> Observed accumulation of brown residue on front sloped panel inside the ice machine. The brown residue was not observed in contact with ice.</p> <p>Maintain the ice machine cleaned and sanitized free from accumulation of brown residue.</p>
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**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)

**More Information:** <https://youtu.be/Gz6zPqZtv2s>

#### 21. HOT AND COLD WATER AVAILABLE

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p><b>Inspector Comments:</b> Observed water unable to be supplied at preparation sink/handwashing sink at sushi bar. Per operator, the sink is not in use and does not know whether it is a preparation sink or handwashing sink.</p> <p>Ensure both cold and hot water is supplied at the sink at the sushi bar. Ensure a minimum of 100 F water is supplied at the handwashing sink. Ensure a minimum of 120 F water is supplied at the preparation sink.</p> <p>A reinspection will be attempted on or after 10/19/2022 to determine compliance. Failure to comply may result at a billable reinspection at an hourly rate of \$245 with a minimum charge of \$122.50.</p>
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**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)



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**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114197

**Inspector Comments:** Observed black liquid waste overflowing from floor drain/sink at sushi bar when the operator repaired the preparation/handwashing sink at the sushi bar and turned on the handle. When the operator turned off the handle, observed no more liquid waste backing up. No liquid waste back up was observed from other floor sinks.

Ensure liquid waste drains properly to an approved fully functioning sewage disposal system or approved plumbing system without backing up.

A reinspection will be conducted on or after 10/19/2022 to determine compliance. Failure to comply may result at a billable re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50 or permit suspension.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**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 one box of sake stored directly on floor adjacent to walk-in refrigerator.

Maintain the box of sake at least six inches off the floor to prevent dust, splash, vermin, or other forms of contamination or adulteration.

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114115 (c)

**Inspector Comments:** 1. Observed heavy formation of rust on bottom of paper towel dispenser at sushi bar.

2. Observed heavy formation of rust on shelves in walk-in refrigerator.

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

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



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

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130
<b>1</b>	

**Inspector Comments:** 1. Observed PHFs items, including tofu and spicy tuna, stored in glass door True refrigerator. Per label, this unit is intended for storage and/or display of packaged or bottled products. See violation #7.

2. Observed PHFs holding inside white household Whirlpool freezer. Per operator, they purchased this household freezer approximately 6 months to one year prior to the inspection.

Do not store PHFs inside the glass door True refrigerator. Remove the Whirlpool freezer from the facility. Ensure all equipment is approved, installed properly, and meet applicable standards.

3. Observed torn gaskets to be torn in Avanco refrigerator at sushi bar and in walk-in freezer.

Repair/replace the torn gaskets.

4. Observed bottom of three-door reach-in refrigerator leaking in kitchen.

Repair the leak.

5. Observed heavy accumulation of ice on door of walk-in freezer.

Repair the freezer free from accumulation of ice.

**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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119
<b>1</b>	

**Inspector Comments:** 1. Observed multiple clean knives stored on shelf among pens and marker at sushi bar. Per operator, the knives are not in use.

Store the clean knives in a manner so that they are protected from contamination. Clean and sanitize the knives prior to use.

2. Observed two empty CO2 cylinders unsecured underneath soda syrup shelf.

Secure and fasten the CO2 tanks to rigid structure.

**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)



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**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed broken wall underneath projector at sushi bar.  Repair the broken wall. Ensure all walls and ceilings have durable, smooth, nonabsorbent, and washable surfaces.  2. Observed accumulation of dirt and food debris on floors underneath equipment, including ice machine and shelves, throughout the facility.  Maintain all floors in a clean and sanitary condition.
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**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))

**51. PLAN REVIEW**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Observed a sink next to fryer. water temperature was unable to be supplied at least 100 F. Per operator, this sink was added a few months ago to be used as a hand rinsing sink. The operator stated employees wash their hands properly at the handwashing sink.
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**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

**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

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

**Overall Inspection Comments**

A "B" grade card was posted.

Following handouts were provided:

1. Top 5 CDC risk factors
2. Requesting for a rescore inspection
3. Time as public health control
4. Protecting public health one minute at a time
5. Hot and cold holding temperature stickers
6. Wash your hands stickers



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**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: Seoha Park  
TITLE: PIC