

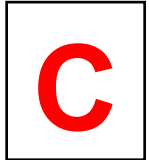


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUMO SUSHI		DATE 8/8/2022	REINSPECTION 8/22/2022	PERMIT 2/28/2023
LOCATION 1520 N MOUNTAIN AV D-120, ONTARIO, CA 91762			INSPECTOR Estefani Ayala	
MAILING ADDRESS 20755 PINE CONE CR, PORTER RANCH CA 91326			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:50 PM	TIME OUT 3:35 PM	FACILITY ID FA0032513	RELATED ID PR0042325	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.



SCORE 78

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			2
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	+	⊗	2
In	6. Adequate handwashing facilities supplied & accessi			⊗
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 ⊗
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 2

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 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, u	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, 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	⊗
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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/8/2022	Inspector Comments: Observed employee washing hands without using soap, and paper towels.
	Violation Reference -	Employees must wash hands with soap, water of at least 100 F, and dry with paper towels.
Note: This violation was corrected on site. Employee was trained on proper warewashing and advised to wash hands again.		

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))

More Information: <https://youtu.be/NznA3hqlcss>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed all kitchen hand wash sinks to not provide paper towels.
	Violation Reference -	Ensure hand wash sinks provide the following at all times: 1) Soap 2) Hot water of at least 100 F. 3) Paper towels in a dispenser
Note: Paper towels were provided at each hand wash sink		

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)

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

POINTS 4	Compliance date not specified Not In Compliance	Inspector Comments: Observed the following food items to be out of temperature: 1) crab meat in the front cold holding unit to be at 45 F 2) shrimp and other seafood in the reach in cold holding unit at 50 F.
	Violation Reference - HSC - 113996, 113998, 114037	All cold holding potentially hazardous foods must be stored at 41 F or below at all times.
Note: all food had been out of temperature for less than four hours. Food either had ice added to it or placed in refrigerator to be kept cold.		
A REINSPECTION IS REQUIRED ON OR AFTER 8/15/22 TO VERIFY ALL UNITS ARE KEEPING COLD HOLDING POTENTIALLY HAZARDOUS FOOD AT OR BELOW 41 F. FAILURE TO COMPLY WILL RESULT IN A BILLABLE INSPECTION.		

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

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed cooked rice timed 3 pm- 7pm. Time of observation was 2:00pm
	Violation Reference - HSC - 114000	Ensure time as a public health procedure is used accurately and written protocol is provided.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed kitchen hand wash sink near grill to not provide hot water.
	Violation Reference - HSC - 113953(c), 114099.2(b)	Ensure hand wash sink provides hot water at all times.

Note: This violation was provided at all times.

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)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed hand soap being stored in siracha bottles.
	Violation Reference - HSC - 114254, 114254.1	Ensure bottles are properly labeled.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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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: 1) Observed fryers and prep food shelved in kitchen to have excessive food build up.</p> <p>Ensure all equipment is kept clean and in a sanitary manner.</p> <p>2) Observed ice machine interior deflector to have black debris build up.</p> <p>Ensure ice machine is kept clean and in a sanitary manner.</p> <p>REINSPECTION REQUIRED.</p> <p>3) Observed sink across fryers to have food build up.</p> <p>Maintain hand sink clean and in a sanitary manner.</p> <p>4) Observed styrofoam and aluminum foil on equipment used throughout the kitchen. Foil and styrofoam observed with excessive build up.</p> <p>Discontinue the use of styrofoam and foil as on equipment. Maintain equipment clean and in a sanitary manner using approved kitchen items.</p> <p>5) Observed two household microwaves in kitchen.</p> <p>Ensure kitchen equipment is NSF listed.</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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: Observed spoon handle coming in direct contact with salt. Observed scoop handle coming in direct contact with bulk rice container.</p> <p>Ensure scoop handle is stored upright, separate and away from food item to prevent contamination.</p>
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p>Inspector Comments: Observed many wet paper towels through the kitchen and sushi bar area.</p> <p>All wet towels must be kept in sanitary between use.</p>
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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)

More Information: <https://youtu.be/QGKUN9MDxig>



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p>Inspector Comments: Observed walls in the following areas to have excessive food and grease build up:</p> <ul style="list-style-type: none"> - Near dishwasher and three compartment sink - Near three compartment sink - Near sushi bar area - In dry storage room - In room going to the employee restroom <p>Maintain all walls clean and in a sanitary manner</p> <p>2) Observed floor below the ice machine to have black build up. Observed grease build up below fryers</p> <p>Maintain all floors clean and in a sanitary manner.</p> <p>REINSPECTION REQUIRED.</p>
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Two (2) Food Handler employees were observed without a current / valid San Bernardino County food worker card.</p> <p>Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.</p> <p>Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.</p> <p>Failure to do so will result in a charged re-inspection to verify compliance.</p>
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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: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

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



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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

Letter grade "C" posted on this date.

- A rescore handout was provided
- A missing food handler handout was provided
- CDC Top 5 Risk factor handout was provided
- TPHC handout provided

A REINSPECTION IS REQUIRED ON OR AFTER 8/15/22 TO VERIFY THE FOLLOWING:

- ALL UNITS MUST KEEP COLD HOLDING POTENTIALLY HAZARDOUS FOOD AT OR BELOW 41 F.
- ALL HAND SINKS MUST PROVIDE PAPER TOWELS, SOAP (PROPERLY LABELED), WATER OF AT LEAST 100 F
- INTERIOR OF ICE MACHINE MUST BE CLEANED
- STYROFOAM AND FOIL MUST BE DISCARDED FROM EQUIPMENT
- FLOORS AND WALLS CLEAN

FAILURE TO COMPLY WILL RESULT IN A BILLABLE 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

NAME:
TITLE: