



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME OMOKASE SUSHI		REINSPECTION 10/04/2022		INSPECTOR Allison Torres	DATE 9/20/2022
LOCATION 8220 HAVEN AV 102, RANCHO CUCAMONGA, CA 91730		PERMIT 4/30/2023		IDENTIFIER: None	
TIME IN 12:07 PM	TIME OUT 1:15 PM	FACILITY ID FA0014914	RELATED ID PR0019706	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date in regards to insufficient hot water temperature and dead cockroach sightings during a routine inspection on 9/15/2022.

The hot water measured 120 F at the preparation sink and mop sink.

Three (3) live cockroaches were observed on this date. See violation 16C023.

Observed multiple holes in the wall near the mechanical warewashing station and a gap at the bottom of the back exit door. See violation 16C044.

Observed an accumulation of old food debris on the floor through out the kitchen and sushi area. See violation 16C045.

The health permit was suspended on this date and the facility was closed.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: The health permit was suspended and the facility was closed on this date.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: 1.) Three (3) live cockroaches were observed on this date in the following places:

- beneath the preparation table next to the employee restroom
- in front of the mechanical warewashing machine
- under the preparation table at the entrance of the sushi preparation area

2.) Approximately eight (8) dead cockroaches were observed through out the kitchen and sushi preparation area.

Note: A pest control invoice from "Ace Tech Exterminators" stated the facility was treated for cockroaches on 9/19/2022.

Clean all affected areas and eliminate the vermin from the facility.

The facility is closed. A reinspection must be conducted before reopening.

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)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: 1.) Observed multiple holes in the wall near the mechanical warewashing station.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Close holes to prevent vermin harborage.

2.) Observed a gap at the bottom of the back exit door.

Close this gap to prevent vermin from entering the facility.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed an accumulation of old food debris on the floor through out the kitchen and sushi area.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Clean and maintain these areas free from excess food debris.

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))

Overall Inspection Comments

Notice of Closure sign posted on the front door of the facility.
Facility closed and permit suspended on this date.
DO NOT REMOVE, RELOCATE OR MOVE SIGN.
The facilities "A" letter grade was removed on this date.

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

A re-inspection is required for facility to reopen.

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: Chong Kim
TITLE: PIC

Total # of Images: 0