

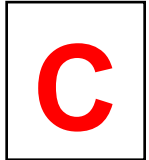


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SHIMA JAPANESE RESTAURANT</b>		DATE 5/12/2022	REINSPECTION 5/26/2022	PERMIT 4/30/2023
LOCATION 13700 ROSWELL AV, CHINO, CA 91710			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 13700 ROSWELL AV, CHINO CA 91710			IDENTIFIER: Retail-Food SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	
TIME IN 12:45 PM	TIME OUT 4:35 PM	FACILITY ID FA0015896	RELATED ID PR0021138	PE 1622

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 74**

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			4	
2. Communicable disease; reporting, restrictions & ex				
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 pro				
In		+		⊗
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
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	2
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	⊗
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
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, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		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			4	⊗
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	⊗
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	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 5/12/2022 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:</p> <ul style="list-style-type: none"> <li>- Fried shrimp at 56F without temperature control stored on prep table behind sushi bar. Employee stated the shrimp was stored on prep table thirty (30) minutes prior to questioning.</li> <li>- Raw shell eggs at 63F without temperature control stored on prep table in front of 2-compartment prep sink. Employee stated the eggs were taken out from the walk in refrigerator thirty (30) minutes prior to questioning.</li> </ul> <p>Maintain temperatures of PHFs at or below 41 F or at or above 135 F.</p> <p>Corrected on site. Employees were instructed to rapidly cool these PHFs to below 41 F.</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:** <https://youtu.be/RI6w5DtEs7w>

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 5/12/2022 Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> Observed employee manually wash and rinse spatula and spoons then proceeded to store these on rolling cart to air dry.</p> <p>Ensure dishes are submerged in 100ppm chlorine sanitizer for 30 seconds.</p> <p>Corrected on site. The employee placed these utensils in mechanical dishwashing machine to get properly washed, rinsed and sanitized.</p> <p>Ensure all food contact surfaces are properly washed, rinsed, sanitized and air dried. Ensure the following method is utilized:</p> <ol style="list-style-type: none"> <li>1. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.</li> <li>2. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.</li> <li>3. In the second sink: Rinse items with clear water.</li> <li>4. In the third sink: Sanitize items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds, 200 ppm quaternary ammonium solution for at least one minute, or 25 ppm iodine solution for at least one minute.</li> <li>5. Finally, air dry all items on the drain board closest to the sink used for sanitizing.</li> </ol>
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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>



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

POINTS

2

Compliance date not specified  
Complied on 5/12/2022  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning, two (2) employees were unable to demonstrate adequate knowledge of the following:

- Concentration of chlorine in sanitizing compartment of the 3-compartment sink.
- Contact time of dishes in the sanitizing compartment.

Upon questioning, the employees stated the chlorine sanitizer is measured at 50 ppm, and employees were unable to answer the contact time. Employees were educated as to proper concentration and contact time of chlorine sanitizer.

Note:

- Ensure all food contact surfaces are submerged in sanitizer measuring at a minimum of 100 PPM chlorine for 30 seconds during the final stage of manual warewashing.

**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>

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified  
Complied on 5/12/2022  
Violation Reference -

**Inspector Comments:** 1. Observed cardboard box containing empty beer bottles stored in front of hand washing sink in bar at time of this inspection.

2. Observed three (3) chemical spray bottles stored on splash guard of hand washing sink in sushi bar.

Discontinue this practice. Ensure hand washing sinks are maintained clean, unobstructed and accessible at all times for proper hand washing.

Corrected on site. Employees relocated cardboard box and spray bottles.

**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)

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

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114000

**Inspector Comments:** Measured cooked sushi rice at 119F in rice cooker which was turned off. Employee stated the rice was under time as a public health control and was using a time sticker. Per employee, the rice is discarded after four (4) hours. Written procedures were observed to be missing.

The written procedures shall be maintained in the facility and made available to the enforcement agency upon request to ensure compliance. Ensure all foods under time control are discarded after 4 hours.

**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)



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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**

**POINTS**  
**2**

Compliance date not specified  
Complied on 5/12/2022  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed the following canned food product to be moderately dented along the top:  
- One (1) 46 oz. S&W Pineapple Juice

Ensure all canned food products are properly inspected for any dents, leaks, or swelling and are stored in a manner to prevent such damage. Any affected cans should be separated and removed to prevent usage.

Corrected on site. Employee discarded the above listed items. See VC&D

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <https://youtu.be/JrRQVxqDXy4>

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** 1. Observed three (3) dead adult American cockroaches on the floor under rack in the liquor storage room and old dried egg sacs against wall adjacent to delivery door. After a thorough search of the facility, observed no signs of an active infestation.

Remove these insects then clean and sanitize all affected areas.

2. Observed multiple flies throughout the kitchen area.

Take necessary measures to eliminate flies from facility. Maintain facility free of vermin and insects at all times.

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

**POINTS**  
**1**

Compliance date not specified  
Complied on 5/12/2022  
Violation Reference - HSC -  
114018, 114020, 114020.1

**Inspector Comments:** Observed raw tuna at 44F under running water stored in prep sink behind sushi bar insufficiently submerged in small container. Employee stated the tuna was in the process of thawing.

To thaw ensure to completely submerge under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Corrected on site. Employee replaced the container to completely submerge the tuna.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <https://youtu.be/WH7bqFX-T5M>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> 1. Observed boxes of beets and buckets of sauces stored on the floor inside the walk in refrigerator.  2. Observed soda syrup boxes stored on the floor in the bar area.  Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.
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**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**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed the fan guards in the walk in refrigerator coated in heavy dust.  Clean the fan guards and maintain all nonfood contact surfaces clean.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> 1. Observed one (1) Hotpoint chest freezer (Model #: HHM7SM) labeled "Household Freezer" used to store ice cream.  Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable. The facility must notify EHS Plan Check of equipment and must be approved by EHS Plan Check prior to installation/use of equipment.  2. Observed one (1) nonfood grade plastic grocery bag used to store cooked rice inside walk in refrigerator.  Ensure food intended for consumers is stored in approved food grade materials.  3. Observed two (2) bowls used as scoops stored inside bulk containers of flour stored under the drainboard of the 3-compartment sink.  Ensure to use approved scoops with handles. Ensure that scoop handles are stored upright and out of food.
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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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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114149, 114149.1</b>	<b>Inspector Comments:</b> 1. Observed gaps between the grease filters in the ventilation hood. The gaps were observed to be approximately one inch.  Ensure filters are properly fitted in the ventilation hood to allow for proper grease ventilation.  2. Observed some grease filters to be in severe disrepair.  Replace the grease filters and maintain in proper condition to ensure proper grease filtration.

**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)

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Complied on 5/12/2022</b> <b>Violation Reference - HSC -</b> <b>114135, 114185.1</b>	<b>Inspector Comments:</b> Observed wet wiping towel stored on prep table behind sushi bar.  Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution.  Corrected on site. Employee returned wiping towel to sanitizer bucket.

**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/QGKUN9MDxiq>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Complied on 5/12/2022</b> <b>Violation Reference - HSC -</b> <b>114171, 114189.1</b>	<b>Inspector Comments:</b> Observed insufficient air gap between the drainage pipe for the mechanical dishwasher and the floor sink.  Provide an air gap between the drainage pipe and the floor sink that is a minimum of 1-inch or twice the diameter of the drainage pipe, whichever is greater.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	<p><b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 114067 (j), 114123</b></p>	<p><b>Inspector Comments:</b> Observed the following items:</p> <ul style="list-style-type: none"> <li>- Employees personal drinks on shelf above 2-compartment prep sink.</li> <li>- Employee's face mask stored on rolling cart adjacent to customer food.</li> <li>- Employee personal drinks stored adjacent to customer food in walk-in refrigerator.</li> <li>- Employee food stored in reach in across from cash register.</li> <li>- Employee drinks stored in reach in behind bar.</li> <li>- Employee sweater stored on top of knives on rolling cart in back prep area.</li> </ul> <p>Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.</p>
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**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)

**52. VC & D**

<b>POINTS</b> <b>0</b>	<p><b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b></p>	<p><b>Inspector Comments:</b> The following items were voluntarily consented to condemnation by the operator:</p> <ul style="list-style-type: none"> <li>- One (1) 46 oz. S&amp;W Pineapple Juice</li> </ul>
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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."

**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**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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"C" grade placard posted on this date.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 70 and 79, this facility must request a re-score within 30 days or force closure. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

The following documents were provided on this date:

- Request for Rescore Form
- 5 CDC Risk Factors
- Active Managerial Control
- Risk Based Inspection Frequency
- Handwashing Done Right
- Three Compartment Sink
- Proper Defrosting
- Food Facility Self-Inspection Checklist

Environmental Health Educational videos <https://wp.sbcounty.gov/dph/programs/ehs/educational-videos/>  
Preliminary Education Presentation (P.E.P. Talk) <https://youtu.be/PXmrxDI1WgI>  
Environmental Health Services <https://wp.sbcounty.gov/dph/programs/ehs/>  
EHS Customer Service Portal <https://www.sbcounty.gov/dph/ehsportal/>

#### 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: Sanny Ricky  
TITLE: Manager