



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME CULICHITOWN RESTAURANTS INC		REINSPECTION DATE 11/05/2015	INSPECTOR Bennetta Betbadal	DATE 11/5/2015
LOCATION 611 E FOOTHILL BL, RIALTO, CA 92376		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:20 PM	TIME OUT 5:45 PM	FACILITY ID FA0024159	RELATED ID SR0070925	PE 1766
		SERVICE: 025 - PLAN REVIEW RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 55 - PLANS APPROVED		

RETAIL FOOD PLAN CHECK - PInCk PEP Major 0-1,499 SqFt

17K986 Plans - Plan Review Approved

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Plan is approved for remodel of exiting facility, scope of work consist of addition of a new type I hood, and dry storage room, and sushi bar is added.

Hood will be custom hood 4'x5' with 2000 CFM, one duct 18"x12" with 1333 FPM. With two fryers and one rice cooker.

Description: Thank you for your plan submittal.Plans have been approved with the following corrections.This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

17K050 Equipment - Construction - 6"

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114169(b), 114268(b)

Inspector Comments: All equipment, including shelving, must be supported by six (6) inch high, easily cleanable legs, commercial castors, or completely sealed in position on a four (4) inch high continuously covered base or concrete curb to facilitate ease of cleaning.

Description: All equipment, including shelving, must be supported by six (6) inch high, easily cleanable legs, commercial castors, or completely sealed in position on a four (4) inch high continuously covered base or concrete curb to facilitate ease of cleaning.

17K127 Floors - Vinyl/Rubber

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Vinyl tiles are not approved to be used in dry storage room and restrooms. May use commercial vinyl sheet, tiles or sealed concrete.

Rubber base coves are not approved in dry storage, and restrooms. Use slim foot ceramic tiles or metal sheet base coves.

Description: Vinyl or rubber topset covered base and vinyl composition tiles (VCT) are not acceptable, except in customer areas.

17K244 Plans - Submittal - Remodel - Equipment

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114130

Inspector Comments: All new and used food service equipment is subject to final approval by this Agency, as determined at the time of the field inspections.

Description: All new and used food service equipment is subject to final approval by this Agency, as determined at the time of the field inspections.

17K247 Plans - Submittal - Remodel - Finishes

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Existing finishes are subject to evaluation by this Department. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.

Description: Existing finishes are subject to evaluation by this Department. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.

17K371 Ventilation - Mechanical Exhaust - Test

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide an air balance report prior to final inspection.

Description: Mechanical exhaust system requires an Air-Balance test by a licensed or certified technician.



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17K465 Disposal - Wastewater - Indirect - Installation

Compliance Date: Not Specified

Inspector Comments: Floor sink at the sushi bar has to be half exposed and flushed with floor.

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Description: All floor sinks must be installed flush with the floor, at least half exposed under equipment, with grate and strainer, and located within 15 feet of any condensate producing equipment, prep sink, and utensil sinks.

17K852 Plans - Inspections Required

Compliance Date: Not Specified

Inspector Comments: Please schedule in advance an inspection during the following phases of construction:

Not In Compliance

Reference - HSC - 114349

1. Preliminary: Finishes, walls & floors.
 2. Secondary: Equipment, sink installation, and mechanical ventilation.
 3. Final: Utilities, hot water, health permit application and payment collection. Air balance report collection.
- To schedule an inspection please contact 1-800-442-2283.
Ensure a copy of these approved plans are available at the time of inspection by EHS.

Description: A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.

17K891 Ventilation - Walls

Compliance Date: Not Specified

Inspector Comments: Canopy type hoods shall be flashed/trimmed to the ceiling and adjacent walls. The flashing/trim shall be constructed of the same material and thickness as the hood.

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Description: Canopy type hoods shall be flashed/trimmed to the ceiling and adjacent walls. The flashing/trim shall be constructed of the same material and thickness as the hood.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0