



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI KIMO				REINSPECTION DATE Not Specified	INSPECTOR Luis Verde	DATE 6/15/2021
LOCATION 501 W REDLANDS BL, REDLANDS, CA 92373				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:58 PM	TIME OUT 1:52 PM	FACILITY ID FA0003163	RELATED ID CO0078762	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint (CO0078762) wherein one (1) individual reported illness after consuming a meal.

AS PER COMPLAINANT:

- *Date Ordered: 6/14/2021
- *Date/Time Experienced Illness: Within 30 Minutes of consuming meal.
- *Product: Salmon, Sweet Shrimp, Toro (Tuna)
- *Number of sick persons: 1
- *Symptoms: Stomach Ache (within 15 minutes), Vomitting (within 30 minutes)

The food facility manager was interviewed and the following information was provided and /or observed:

- * Facility aware of this complaint: Facility Manager and Owner were not aware of the complaint
- * Other food borne illness complaints received by this facility: Manager and owner stated they have not received any other complaints in recent months

Health/Habits of Employee(s) Preparing Suspect Food:

- * Employee(s) ill recently: No employees ill according to Owner. Facility only has two (2) employees at this time.
- * Employees ill this date: N/A
- * If yes, employee(s) removed from food preparation activities: N/A
- * Employees with sores/boils/cuts or abrasions: Not Observed
- * Signs of employee's eating/drinking: Not Observed. Employees have designated break area for eating and drinking. No personal items were observed in food service and preparation areas.
- * Tobacco usage: Not Observed
- * Dirty outer garments: Not Observed. Employees observed to have uniforms including Facility Branded T-Shirts and Aprons.

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- * Hand washing sinks/supplies:
 - Rear hand washing sink was observed to be obstructed with multiple dry cloths stored in basin. No paper towels were observed available at rear hand washing sink. Hand soap was provided in dispenser.
 - Water temperature: 120F+
- * Restroom hand washing sinks/supplies:
 - Both Men(s) and Women(s) restroom observed fully supplied with hand soap, paper towels, toilet paper, and toilet seat covers.
 - Hot water in both restrooms measured above 110F.
- * Adequate hand washing practices observed:
 - No active food preparation or handling was observed being conducted at time of inspection. No active hand washing practices were observed.

Sanitizing Procedures & Chemical Storage:

- * Dish machine sanitizer level:
 - N/A
- * 3-compartment sink sanitizer level:
 - No sanitizer was observed in sink at time of inspection. No ware washing was being conducted at time of inspection. Kitchen employee stated they wash, rinse, and sanitize dishes and that items usually stay in sanitizer for 4-5 minutes. Sanitizer in use for 3-compartment sink is Quaternary Ammonium.
- * Wiping towels sanitizer level:
 - 200ppm+ Chlorine Sanitizer.
- * Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:

- * Food stored properly:
 - Observed raw meats stored above ready-to-eat and prepared foods in right-most reach-in refrigerator in kitchen. Operator was educated on proper food storage procedures.
- * Approved equipment/utensils used:
 - Observed five (5) tongs hanging on oven door handled. Operator was instructed to discontinue this practice.
 - Observed hard ice chest cooler used as storage method for frozen foods taken out of freezer. Food items in ice chest measured between 20-30F. Operator was instructed to discontinue this practice and place food items back in freezer or refrigerator.
 - Observed two (2) large cutting boards stored on floor leaning against display refrigerator in back kitchen area.



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Operator stated they are not being used at this time. Operator was instructed to discontinue this storage method and to store food contact equipment and utensils in an appropriate manner. Cutting boards were placed in back storage room off the floor. Operator was reminded to properly wash, rinse, and sanitize boards prior to re-use.

- Multiple refrigeration units are currently non-functional or out of temperature. As per operator the two (2) non-functional refrigeration units are to be removed from the facility but they have no one to pick it up at the moment. One non-functional unit in the front house is not being used. The other non-functional display refrigerator in the kitchen is currently only used for personal food items. Two (2) out of temperature refrigerators measured between 44-50F. These units include the drink display case in the kitchen and mini-refrigerator located beneath hand washing sink in kitchen. Display case is used to for non-potentially hazardous bottled drink products although one (1) container of imitation crab meat was observed in unit measuring at 47F. Operator stated he had prepared it this morning approximately 1.5 Hours prior to inspection. Operator was instructed to discontinue using display case for potentially hazardous foods (PHF) and transferred imitation crab to working refrigeration unit. Mini-refrigerator was not in use at time of inspection.

Preparation Details of Suspect Food(s):

* Name of food(s) and ingredients: Salmon, Sweet Shrimp, Toro (Tuna)

* Salmon and Toro (Tuna) are served raw. Shrimp is deep fried as per operator.

* Fish products are delivered via International Marine Products with most recent shipment being the day prior to inspection on 6/14/2021. Salmon and Tuna are stored in the freezer and thawed via refrigeration prior to placing in front display case. At time of inspection thawed fish had been placed in hard ice chest cooler and stored in the front house to be placed into display refrigerator. Operator was instructed to discontinue this practice. Salmon closer to the front end of display case measured between 40-41F. Salmon closer to display case door measured between 45-47F. As per previous inspections this is a continued issue and that the remedy was to provide ice or ice bags on top of wrapped fish. Operator stated he had just filled the display unit approximately two (2) hours prior to time of inspection. Operator provided additional ice to cover fish located closer to display case door. Toro (Tuna) located in the dish directly next to salmon measured between 37-40F. Tuna had been placed approximately one (1) hour prior. As per operator salmon and tuna are only sliced and prepared per order. Cutting board is sanitized prior to usage. Chlorine sanitizer in use in front house measured above 200 PPM.

*As per operator sweet shrimp is tempura battered and deep fried at 350F for approximately 4-5 minutes. Operator stated temperature of shrimp is usually around 200F when done cooking. Shrimp is pre-cooked and fried from frozen.

*Additional cooked shrimp was observed in ice bath next to hand washing sink in front service area. Hand washing sink does not contain a splash guard and was leaking at time of inspection. Water from sink was observed splashing into ice bath containing shrimp. Based on observations made operator was instructed to discard shrimp and to discontinue placing ice bath in that area. Operator was also instructed to provide a splash guard for hand washing sink.

THE OPERATOR WAS INTERVIEWED AND STATED THE FOLLOWING:

- Operator stated that there is only two (2) employees for the whole restaurant including himself and that they have not been able to hire any new people within the last two (2) months.
- Operator stated neither he nor other employee have been sick.
- Operator stated that the main food distribution company for this facility has not recently changed at this facility. Food is delivered and distributed via International Marine Products.
- Operator stated that due to there being only two (2) employees as well as their advanced age they have been having trouble with upkeep of the facility. Large equipment and items such as their refrigeration units and large cutting boards are difficult to move. Operator is aware of the issues within the facility and stated they will do their best to work on it but without additional help it may take longer than they would like.

The letter grade "B" from the 9/3/2020 inspection was posted at the food facility and clearly visible at the time of this complaint investigation.

A routine inspection was conducted in conjunction with complaint inspection on this date 6/15/2021. Refer to Routine Inspection report for violations observed.

Description: A foodborne illness complaint report has been received by Environmental Health.

Overall Inspection Comments

A complaint report has been received by Environmental Health Services. This complaint investigation has been conducted in conjunction with Complaint CO0078763 as well as a Routine Health Inspection.



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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

NSA

NAME: Kimo Kimura
TITLE: Owner

Total # of Images: 0