



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                     |                          |                         |                               |  |                   |
|---|---------------------|--------------------------|-------------------------|-------------------------------|--|-------------------|
| FACILITY NAME<br>SUSHI ONE SPOT                               |                     |                          |                         | REINSPECTION<br>Not Specified | INSPECTOR<br>Tirza Tetteh  | DATE<br>4/25/2022 |
| LOCATION<br>10990 FOOTHILL BL 110, RANCHO CUCAMONGA, CA 91730 |                     |                          |                         | PERMIT                        | IDENTIFIER: None   |                   |
| TIME IN<br>6:31 PM  | TIME OUT<br>6:45 PM | FACILITY ID<br>FA0016417 | RELATED ID<br>CO0082903 | PE<br>1622                    | SERVICE: 004 - COMPLAINT - INITIAL<br>RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ<br>ACTION: 01 - NO FURTHER ACTION REQUIRED |                   |

### 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a foodborne illness complaint stating complainant consumed foods from the facility on 4/20/202. Symptoms of diarrhea began 1 – 5 hours after consuming food from the facility. Complainant did not seek medical attention. Attempted to reach out to complainant via telephone for more information and received no response.

Discussed nature of complaint with owner who stated they were not aware of the complaint.

Questioned owner whether any employees reported being ill at the same time complainant was ill.

Owner stated facility has not had any issues regarding power, water or equipment. Owner stated facility changed the boiler to two (2) tankless water heaters about a year ago.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients. According to manager, all food is prepared and stored the same.

Observed hot water barely reaching 120F throughout facility.

Observed quaternary ammonium in sanitizer buckets above 100 ppm.

Both manual and mechanical warewashing is conducted on site. Mechanical warewashing machine observed properly functioning. Manager was able to provide proper warewashing techniques, as well as proper cooking and holding temperatures, and sanitizer concentrations.

Chemicals observed stored separately from food and food contact surfaces.

Note: A routine inspection was also conducted on this date. See selected violations that may confirm foodborne illness complaint.

No further action required. Complaint closed.

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

#### 16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113967, 113976,

**Inspector Comments:** Observed a heavy accumulation of pink slime and appearance of black mold on the upper inner surface of ice machine. Observed condensation drip over the mold and slime directly onto the ice inside the machine. Owner stated ice is used to maintain potentially hazardous foods (PHFs) cold at sushi bar. Did not observe use of ice at time of inspection.

Immediately discontinue use of ice inside machine. Clean and sanitize food contact surfaces of ice machine. Maintain food in good condition and free of adulteration and/or spoilage at all times.

**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)



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| LOCATION<br>10990 FOOTHILL BL 110, RANCHO CUCAMONGA, CA 91730 | INSPECTOR<br>Tirza Tetteh |

### 16C014 Food contact surfaces: clean and sanitized

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference - HSC - 113984(e), 114097, 114099**

**Inspector Comments:** Observed a sushi chef use a wet wiping cloth from a sanitizer bucket with a chlorine concentration above 200 ppm to wipe knife before using knife to cut a sushi roll. No contamination was observed.

Immediately discontinue this practice. Cooks may use a clean, dry towel to temporarily clean knives used to cut sushi rolls. Ensure all utensils which come in contact with PHFs are washed, rinsed, and sanitized once every 4 hours. Maintain all food contact surfaces cleaned and sanitized.

Corrected: Owner instructed employee to place knife in dishwashing area and discontinue use of wet wiping cloths to clean knives.

**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)

### Overall Inspection Comments

No summary comments have been made for this 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](#).

**Total # of Images:** 0