

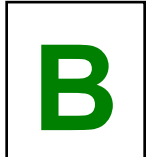


CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|----------------------|
| FACILITY NAME SUSHI MARTINI | | DATE 4/29/2022 | REINSPECTION 5/13/2022 | PERMIT 10/31/2022 |
| LOCATION 8153 ASPEN AV, RANCHO CUCAMONGA, CA 91730 | | | INSPECTOR Allison Torres | |
| MAILING ADDRESS 8153 ASPEN AV, RANCHO CUCAMONGA CA 91730 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 1:38 PM | TIME OUT 4:33 PM | FACILITY ID FA0012200 | RELATED ID PR0000151 | 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 80

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 | 2 |
| 13. Food in good condition, safe and unadulterated | | | | |
| In | N/O | N/A | 4 | ⊘ |
| 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 | | ⊘ |
| 16. Compliance with shell stock tags, condition, dispa | | | | |
| 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 | 1 |
| 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 | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|---|-----|
| 33. Nonfood contact surfaces clean | 1 |
| 34. Warewashing facilities: installed, maintained, use | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, c | 1 |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | 1 |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities | 1 |
| 43. Toilet facilities: properly constructed, supplied, c | 1 |
| 44. Premises; personal/cleaning items; vermin-proof | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊘ |
| 46. No unapproved private homes/living or sleeping | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food handler cards | ⊘ |
| 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**

| | |
|---------------|---|
| POINTS | Compliance date not specified |
| 4 | Complied on 4/29/2022 |
| | Violation Reference - HSC - 113996, 113998, 114037 |

Inspector Comments: Measured the following potentially hazardous foods between 50-51F in the cold holding unit in front of the fryer:

- raw chicken
- raw egg mixture
- cheese cake
- whipped cream
- beef gyoza
- raw shrimp
- scallops
- calamari strips
- imitation crab

Note: The cook stated the raw chicken, raw egg mixture, cheese cake, whipped cream, beef gyoza, and shrimp had all been in the cold holding unit over night. The scallops, calamari strips, and imitation crab had been placed in the cold holding unit approximately two (2) hours prior to inspection. The ambient temperature of the cold holding unit was 50F.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Corrected on Site: The raw chicken, raw egg mixture, cheese cake, whipped cream, beef gyoza, and raw shrimp were all voluntarily discarded by the employees. The scallops, calamari strips, and imitation crab were all rapidly cooled to 41F.
See VC & D.

A reinspection will be conducted on or after three (3) days to ensure cold holding unit is fixed.

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>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | |
|---------------------------|--|
| POINTS 2 | Compliance date not specified Complied on 4/29/2022 |
| | Violation Reference - HSC - 113947-113947.1 |

Inspector Comments: 1.) Employee was unable to adequately describe the manual three compartment ware washing procedure. Employee stated dishes are rinsed with sanitizer and was unsure of how long dishes should remain in sanitizer.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Corrected on Site: Employee was educated on manual ware washing by the following procedure.

1. Wash dishes with minimum 100F water and soap.
2. Rinse dishes with cold clear running water.
3. Sanitize dishes with either quaternary ammonia, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.

2.) Upon questioning, cook was unsure what temperature chicken should be cooked to.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Corrected on Site: Employee was educated on proper chicken cooking temperature (165F).

3.) Upon questioning, cook could not describe proper cooling procedures.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Corrected on Site: Employee was educated on cooling procedures by the following instructions. Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

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 4/29/2022 |
| | Violation Reference - |

Inspector Comments: Observed employee wash hands in the preparation sink.

Discontinue this practice. Ensure employees are washing their hands in the hand wash sink only.

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)



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

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114000 | Inspector Comments: Observed time as a public health control being used for sushi rice. Time stamp stickers were observed but written procedures were not available. Ensure that written procedures are maintained in the food facility, and are available to the enforcement agency upon request; written procedures must demonstrate compliance with Cal Code Sections 114000 and 114002. |
|---------------------------|--|---|

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|---|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099 | Inspector Comments: Observed mold and calcium like build up on the ice deflector in the ice machine. Note: No ice was observed to be contaminated. Ensure all food contact surfaces are maintained in a clean and sanitary condition. |
|---------------------------|---|--|

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>

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114039 - 114039.5 | Inspector Comments: Upon questioning, no oyster shell stock tags were available for past empty lots. Shell stock tags/ labels must be held for 90 calendar days from the date the lot is emptied. |
|---------------------------|---|---|

Violation Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Complied on 4/29/2022 Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: 1.) Observed five (5) dry rodent droppings on the shelf holding the soda bags in the kitchen. 2.) Observed three (3) dry rodent droppings on top of the mechanical warewashing machine. 3.) Observed eight (8) dry rodent droppings on top of a shelf in the upstairs chemical storage room. After a thorough search of the facility, observed no signs of an active infestation. Note: No food or food contact surfaces were observed to be contaminated. Pest control receipt from "Eco Pest Control" on 4/26/2022 stated "no activity reported". Clean and sanitize all affected areas and maintain the facility free from vermin. A reinspection will be conducted on or after three (3) days to ensure no rodent activity is present. |
|---------------------------|---|---|

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



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | Inspector Comments: Observed heavy food debris build up on the floor under the heavy equipment throughout the kitchen and on the floor in the warewashing area. Clean and maintain the floors clean. |
|---------------------------|---|--|

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))

48. FOOD HANDLER CERTIFICATION

| | | |
|---------------------------|---|---|
| POINTS 3 | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Observed four (4) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax form and cards and return to San Bernardino County Environmental Health Services department. Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com Failure to do so will result in a charged re-inspection with a minimum of 30 minutes at \$122.50 to verify compliance. Note: Food handler cards MUST be issued by San Bernardino County to be valid. |
|---------------------------|---|---|

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

| | | |
|---------------------------|---|---|
| POINTS 0 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113980 | Inspector Comments: Employees voluntarily discarded the following items: - raw chicken 4 lbs - raw egg mixture 1lb - cheese cake 2 lbs - whipped cream 2 lbs - beef gyoza 3 lbs - raw shrimp 2 lbs |
|---------------------------|---|---|

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."



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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

A "B" letter grade was posted on this date.

PEP talk video was watched by the person in charge.

Forms/hand outs/stickers given on this date:

- missing food handler cards form
- request for re-score
- times as a public health control procedures
- compliance manager
- top 5 CDC risk factors
- three compartment warewashing procedures
- cooling procedures
- cold holding sticker
- cooking temperatures sticker

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: Paul Kim
TITLE: PIC