



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MITSURU RAMEN SUSHI</b>		DATE 9/30/2020	REINSPECTION DATE 10/14/2020	PERMIT EXPIRATION 5/31/2021
LOCATION 9047 CENTRAL AV, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 6785 WRANGLER RD, CHINO HILLS CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:42 PM	TIME OUT 4:10 PM	FACILITY ID FA0012248	RELATED ID PR0005296	PE 1621

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 70**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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

- 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 & excl				
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 prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
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	+	⊗
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, display				
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		⊗
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				⊗
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, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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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**54. PERMIT SUSPENSION**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
<b>0</b>	

**Inspector Comments:** The health permit to this facility was suspended this date due to a live cockroach infestation that was observed in the kitchen facility.

Several live adult and nymph german cockroaches and numerous dead cockroaches were observed in the kitchen storage cabinet of this kitchen facility. This facility was not currently operating at the time of this inspection.

Contact San Bernardino County Department of Environmental Health Services (DEHS) at 1-800-442-2283 when you are ready to re-open and re-inspection will be conducted to determine compliance. Do not move, relocate, or remove the closure sign. Failure to comply will result in a charged inspection at an hourly rate of minimum \$245.

A supervisor review is scheduled on Thursday, 10/01/2020, at 08:30 am in the Rancho Cucamonga office located at 8575 Haven Ave. Rancho Cucamonga. Provide any pest control receipts/ reports to the review.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

**MAJOR**

<b>POINTS</b>	Compliance date not specified Complied on 9/30/2020 Violation Reference - HSC - 113996, 113998, 114037
<b>4</b>	

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:

At sushi bar cold holding table:

1. Three (3) pieces of albacore were measured at 53 degree F. The owner stated the albacore stored since last night.

2. One (1) piece of salmon and eight (8) pieces of salmon skins were measured between 50 degree F and 54 degree F. The owner state cooked and stored last night.

Note: Internal temperature of the sushi bar cold holding refrigeration unit was measured at 39 degree F at the time of this inspection.

At kitchen cold holding table:

1. Two (2) lbs. of cooked pork were measured at 48 degree F. The owner stated the cooked pork stored since two (2) nights before.

2. One (1) lbs. of cooked bamboo and one (1) lb. of cooked bean sprout were measured at 54 degree F. The owner stated cooked bamboo and bean sprouts stored last night.

Note: Internal temperature of the kitchen cold holding refrigeration unit was measured at 54 degree F at the time of this inspection.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**9. PROPER COOLING METHODS**

**MAJOR**

POINTS

4

Compliance date not specified  
Complied on 9/30/2020  
Violation Reference - HSC - 114000

**Inspector Comments:** A large container of cooked pork and cooked bok choy was measured at 80 degree F in the walk-in refrigerator. The owner stated that these had been cooled and stored about three (3) hours ago. The owner stated the pork was heated overnight and marinated this morning and covered with the food wrap and stored in the walk-in refrigerator.

Discontinue this practice. Rapidly cool all potentially hazardous foods from 135 degree F to 71 degree F within two (2) hours and from 70 degree nF to 41 degree F within four (4) hours; a total of six hours using approved cooling methods.

Approved cooling methods include:

Approved Cooling method including:

1. Placing the food in shallow pans. (recommend using heat-conductive pans)
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Placing containers in an ice bath, stirring food frequently.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency.

Corrected on site. The cooked pork and the bok choy were discarded by the owner.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

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

**MAJOR**

POINTS

4

Compliance date not specified  
Complied on 9/30/2020  
Violation Reference - HSC - 113984(e), 114097, 114099

**Inspector Comments:** Observed black mold-like growth on the back deflector board inside of the ice making machine. Growth was actively touching the ice, and the water was dripping over the mold at the time of this inspection.

Empty, clean, sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.

Corrected on site. The ice making machine was immediately turned off by the owner. The owner stated the ice making machine will be cleaned and sanitized tonight.

**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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>



Public Health  
Environmental Health Services

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

**POINTS**  
**4**

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

**Inspector Comments:** Observed several all stage of live german cockroaches and numerous dead cockroaches at the following area:  
1. Four (4) live nymphs german cockroaches and more than ten (10) dead cockroaches at the shelf below the sushi bar preparation table.  
2. One (1) live adult german cockroach and four (4) dead cockroaches on the floor near the water heater in the kitchen.  
3. One (1) live adult german cockroach and two (2) dead cockroaches on the wall under the 3-compartment sink in the kithchen.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

The Health Permit was suspended this date due to the cockroach infestation in this food facility. A reinspection is required to reopen this food facility.

**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)

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

**POINTS**  
**2**

Compliance date not specified  
Complied on 9/30/2020  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** 1. Observed the owner was not able to demonstrate properly cooking temperature and holding temperature at the time of this inspection.  
Minimum cooking temperature and time as follow.  
1) Poultry, comminuted poultry (ground turkey/ground chicken), baluts, stuffed fish / meat / poultry shall be heated to 165 degree F for 15 seconds.  
2) Comminuted meat (ground beef/hamburger/ground pork), injected meats, and raw shell eggs not cooked per request for immediate service shall be heated to 155 degree F for 15 sec.  
3) Single pieces of beef, lamb, veal, and pork; fish, or eggs served for immediate service shall be heated to 145 degree F for 15 sec. unless otherwise requested by the customer or disclosed.  
4) Fruits and vegetables that are cooked for hot holding shall be cooked to a minimum temperature of 135 degree F.  
Potentially hazardous foods must be held at or below 41 degree F or at or above 135 degree F.

Corrected on site. The owner was educated and trained as to proper cooking temperature and time.

2. Observed the kitchen staff was not properly processing multi-use utensils at the 3-compartment sink. The sanitizer contact time as not included when processing utensils.

Ensure to process all multi-use utensils using the following three steps:  
1). Compartment #1 - Wash / Soap - Soap and hot water (Water at least 100 F).  
2). Compartment #2 - Rinse - Hot water rinse  
3). Compartment #3 - Sanitizer - Contact with chlorine at a minimum of 100 ppm Chlorine for a minimum of 30 seconds.  
4) Air Dry - Air-dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The owner was trained and educated as to the proper procedure.

**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>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed a metal bowl stored in handwashing wash sink at sushi bar.  Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.  Corrected on site. The metal bowl was removed by the owner.  2. Observed no paper towels in the paper towel dispenser at the rear kitchen handwashing sink.  Provide and maintain the paper towels in the paper towel dispenser at all times.
	Not In Compliance Violation Reference -	

**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)

**19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED**

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed raw fish served at this food facility. A consumer advisory for raw and undercooked meat and fish was not present at this facility and/or in the menu.  Provide a disclosure/written statement that will identify the raw under cooked foods and clearly states these foods are raw and undercooked and may increase your risk of foodborne illness. Provide one of the following "Disclosure" advisories in writing: 1. A description of the under cooked foods. 2. Or Identification of the animal derived under cooked foods marked by an asterisk denoting a footnote that states that the items are undercooked, or may contain raw or undercooked ingredients. Provide one of the "Reminder" statements in writing: 1. Written information regarding the safety of these food items is available upon request. 2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
	Not In Compliance Violation Reference - HSC - 114012, 114093	

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed two (2) unlabeled bulk food (flowers and tempura mix) bins under the kitchen preparation table.  Label all bulk food storage bins as to the common names of the Product.
	Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	

**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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed debris and grease buildup on shelves under the sushi bar preparation table.  Maintain all equipment in a clean and sanitary condition.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 9/30/2020 Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed a leaking faucet at the 3-compartment sink in the kitchen.  Repair/replace the faucet. All equipment must be fully operative and in good repair.  Corrected on site. The owner replace the faucet o-ring during the inspection.
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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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> 1. Observed heavy grease buildup on the exhaust ventilation hood filters above the gas stove in the kitchen near water heater.  Clean or replace the exhaust ventilation hood filters so that all smoke and vapors are adequately removed during cooking.  2. Observed a missing A light shield at the kitchen ceiling fluorescent lights above the dry storage rack.  Provide a light shield to protect the preparation area below from shattered glass.
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**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> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed three (3) wet white wiping cloths on the sushi preparation table at the time of this inspection.  Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses.
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**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed no backflow or back siphonage protection device on the portable water supply at the mop sink.  Install the backflow or back siphonage protection device on the portable water supply.
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**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)



Public Health  
Environmental Health Services

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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:** 1. Observed gaps between walls and ceilings throughout the kitchen.  
2. Observed a hole in the ceiling around water heater vent.  
3. Observed broken coving and walls under 3-compartment sink, under kitchen handwashing sink, behind the single large gas stove, near water heater, by storage area, by mop sink area, and by walk-in refrigerator.

**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))

#### 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113725.1, 113953.5

**Inspector Comments:** Observed missing handwashing signs at men's and women's restroom handwashing sinks.

Provide and maintain the handwashing signs to all handwashing sinks.

Corrected on site. The handwashing signs were provided and posted on the restroom handwashing sinks.

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### 52. VC & D

POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily condemned and destroyed by the owner.

1. Approximately twenty two (22) lbs. of cooked pork.
2. Approximately five (5) lbs. of cooked bok choy.
3. Approximately one (1) lb. of cooked bamboo.
4. Approximately one (1) lb. of cooked bean sprouts.
5. Three (3) pieces of albacore.
6. One (1) piece of salmon.
7. Eight (8) pieces of salmon skins.

**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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**CV. COVID-19 OBSERVATIONS**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBC Policy -  
No Reference Number Specified

**Inspector Comments:** In Compliance:

- Disinfection Protocols: The owner stated all surfaces and high touch contact points were cleaned and sanitized. Observed the chlorine sanitizer bucket in the kitchen.

- Training/Employee Health - Observed owner and owner's wife were trained on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them, and no implemented individual control measures and screenings at the time of this inspection.

- Physical Distancing Guidelines: Observed social distancing (at least 6 feet) between employees and customers at the time of this inspection. Observed no contact order process at the time of this inspection. Customer order and pay at the entrance, not in the food facility.

Out of Compliance:

- Risk Assessment and Site-Specific Protection Plan - The facility has signage posted at the entrance of the facility.

Observed no detailed risk assessment and implement a site-specific protection plan.

-Control Measures - Inspector was not screened upon enter the facility.

The owner and owner's wife were wearing masks at the time of this inspection. Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment.

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

**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
- A permit suspension (closure) on your last graded inspection.

**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 feeding organizations in the following [Live Web Map](#).

**Overall Inspection Comments**





**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MITSURU RAMEN SUSHI	DATE 9/30/2020
LOCATION 9047 CENTRAL AV, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

Notice of Closure sign posted. Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the owner.
- A Top 5 CDC Risk Factors handout was provided.
- A Danger Zone handout was provided.
- A Cooling Hot Food Safely handout was provided.
- A Three Compartment Sink Dishwashing Handout was provided.
- Two (2) Handwashing stickers were provided.
- Two (2) Cold and Hot Holding Temperatrue stickers were provided.
- A Dishwashing step sticker was provided.
- A Cooking Temperature sticker was provided.

**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: Song Hong Bin  
TITLE: Owner