



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME ACE SUSHI		REINSPECTION DATE Not Specified		INSPECTOR Tia Wilson	DATE 1/29/2016
LOCATION 33644 YUCAIPA BL, YUCAIPA, CA 92399				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 10:10 AM	TIME OUT 12:00 PM	FACILITY ID Not Specified	RELATED ID SRNKSKNPS	PE 1755	SERVICE: 006 - FIELD CONSULTATION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PLAN CHECK - Plan Check Retail Food Consultation

17K998 Consultation Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A consultation was conducted this date regarding the sharing of Vons #1796 deli kitchen at 33644 Yucaipa Blvd in Yucaipa by ACE [Asiana Cuisine Enterprises] Sushi.

Based on the field assessment, ACE Sushi is hereby given approval to operate at this time as a dependent facility within Vons (host facility).

ACE Sushi will be washing, preparing, packaging and storing food products and utensils at Vons #1796 in order to produce packaged sushi sold by the store. Per ACE representative, sushi rice will be prepared using Hazard Analysis and Critical Control Points [HACCP] plan used by other ACE Sushi locations in which rice is acidified with vinegar. Facility will be allowed to prepare sushi rice according to HACCP plan since rice is cooled within 30 minutes of preparation and placed in cold storage immediately afterward [temperature as a control]. Highly recommend that facility submit HACCP plan for adding vinegar to rice to Division of Environmental Health Services for approval. Instructions regarding HACCP plan submittal will be emailed to ACE Sushi upon return to office.

ACE Sushi will be sharing the handwashing sink, prep sink, 3-compartment sink, and mop sink. Observed host facility able to provide hot water (120F) for at least 15 seconds at all sinks. Observed cold preparation table and refrigerator provided by Vons for ACE Sushi. Observed lid broken but refrigerator measuring 41F. Repair or replace lid prior to operation.

Vons has designated 2 shelves on a dry storage rack of 4 lineal feet [8 lineal feet], 2 shelves of display storage in an open refrigerator on the sales floor, and 2 shelves on a 4-foot rack in the Walk-In Cooler for ACE Sushi. Vons representatives stated that more storage and refrigeration space will be provided for ACE as needed. Observed display refrigerator measuring 39F and walk-in cooler measuring 40F.

ACE Sushi will operate 8:00 am to 5:00 pm daily (Sunday - Saturday) with 1-2 employees on any given shift. Observed valid San Bernardino Food Handler Card for one employee. The same employee stated that he obtained his Food Safety Manager Certificate but had not yet received it. Ensure that all employees possess valid San Bernardino Food Handler Cards and that at least one Food Safety Manager certificate is maintained for facility within 60 days.

Observed labeling for sushi packages meet requirements.

Shared Kitchen agreement, Health Permit Application, and check #016198 in the amount of \$619.50 (\$122.50 consultation fee and \$497 permit fee) was collected on site.

Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Angela Swe
TITLE: Franchise Support Supervisor

NAME: Jackie Budd
TITLE: Assistant Manager, Vons



Public Health
Environmental Health Services

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Total # of Images: 0