

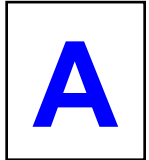


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KENS JAPANESE RESTAURANT		DATE 12/7/2016	REINSPECTION DATE 12/21/2016	PERMIT EXPIRATION 12/31/2016
LOCATION 10006 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Yanan Zhu	
MAILING ADDRESS 10006 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 11:32 AM	TIME OUT 1:24 PM	FACILITY ID FA0007960	RELATED ID PR0006067	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 90

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

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions & excl			4
<input checked="" type="radio"/> In	N/O 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used prop	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied & accessib	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O N/A 8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 12. Returned and reserve of food			2
<input checked="" type="radio"/> In	13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source		4	
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/> In	23. No rodents, insects, birds, or animals		4	2

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	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, used	<input checked="" type="checkbox"/> MAJ
35. Equipment/Utensils approved; installed; clean; good repa	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 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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<input checked="" type="checkbox"/> MAJ
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KENS JAPANESE RESTAURANT	DATE 12/7/2016
LOCATION 10006 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Yanan Zhu

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS 4	<p>Compliance date not specified Complied on 12/7/2016 Violation Reference -</p>	<p>Inspector Comments: Observed one kitchen staff came back from outside of the facility with gloves on, then proceeded onto food handling activities without washing her hands. Observed the same kitchen staff washed her hand with gloves on after being advised to wash her hands properly. Discontinue this practice, thoroughly wash hands with hand soap and warm water before going back to food handling duties. Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling. Ensure gloves are discarded when damaged, soiled, when interruptions in the food handling occur or beginning a new task. Each time new gloves are donned, employees are required to wash and dry hands prior to putting on gloves. Corrected on site, staff was advised on proper hand-washing procedures and washed her hands with warm water and soap.</p>
---------------------------	--	---

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Complied on 12/7/2016 Violation Reference -</p>	<p>Inspector Comments: Observed soap and paper towel were missing from wall-mounted dispensers above the hand washing sink next to the three compartment sink in the kitchen. Ensure to keep the paper towels and soap fully stocked at all times for hand washing. Corrected on site, operator was able to refill the paper towels and soap above the hand washing sink,</p>
---------------------------	--	--

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)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099</p>	<p>Inspector Comments: Observed mechanical dishwasher's washing cycle water temperature was at 96F degrees (manufacture requires 120F degrees minimum) at the time of inspection. The sanitizer concentration for the mechanical dishwasher was below 50 PPM chlorine at the time of inspection. Provide at least 120F degrees hot water for washing cycle and a minimum of 50 PPM chlorine for sanitizer concentration. Replace/repair mechanical dishwasher so as to be in good working condition. Meanwhile, use three compartment sink as source of ware washing. A reinspection will be conducted at a later date to determine compliance. Failure to comply will result in a billable re-inspection at an hourly rate of \$245/hour with 30 minutes minimum.</p>
---------------------------	--	---

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KENS JAPANESE RESTAURANT	DATE 12/7/2016
LOCATION 10006 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Yanan Zhu

48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed three employees without valid San Bernardino County food handler card. Provide food handler card for all employees working in the facility. A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245. 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 fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments

A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Temperatures observed at the time of inspection

1. At the bottom reach-in refrigerator under the prep table at the cook's line
raw shrimp: 36F degrees
Raw Tuna: 38F degrees
2. In walk-in refrigeration unit
Raw chicken: 38F degrees
Raw Salmon: 41F degrees
3. At the top display units at the Sushi Bar:
Raw tuna, salmon, and yellow tail, cooked octopus: 36F - 40F degrees
4. In the reach-in sliding door refrigerator next to the sushi bar:
Raw Yellow tail: 40F degrees
Raw Tuna: 38F degrees

Hot water at three compartment sink: 133F degrees

Sanitizer concentration at three compartment sink: 300 - 400 PPM quaternary ammonia

Sanitizer concentration in sanitizer buckets throughout the facility: 200 - 400 PPM quaternary ammonia.

"A" grade card posted

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KENS JAPANESE RESTAURANT	DATE 12/7/2016
LOCATION 10006 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Yanan Zhu

A handwritten signature in blue ink, appearing to read "Leo Ueno".

NAME: Leo Ueno
TITLE: Manager