



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME J Sushi & Grill				DATE 6/21/2021		TIME IN 12:35 PM		TIME OUT 2:45 PM	
ADDRESS 4300 Green River Rd #107, Corona, CA 92880				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Sang Y Han				EMAIL ownerchef@gmail.com				Major Violations 1	
PERMIT # PR0051228	EXPIRATION DATE 11/30/2023	SERVICE Routine inspection	REINSPECTION DATE 10/21/2021	FACILITY PHONE # (951)520-0043	PE 3621	DISTRICT 0051	INSPECTOR NAME Sarah Miller	Points Deducted 19	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 81

☒ In = In compliance ☒ COS = Corrected on-site ☐ N/O = Not observed ☐ N/A = Not applicable ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A	1. Food safety certification Sangyoung Han; Prometric 7/29/24			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent 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 properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records	+	4	2
<input checked="" type="radio"/> In	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/A	14. Food contact surfaces: clean and sanitized Chlorine; dish machine 50ppm /		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	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/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
		Water Temperature 120°F			
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
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed no paper towels in the paper towel dispenser at the front handwash station. Soap and paper towels shall be provided in approved dispensers at or adjacent to the handwashing facility.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed the following:

A) One large container of imitation crab meat left out at room temperature on a prep table near the sushi station. Internal temperature measured 50-53F, and no employee was observed preparing the crab meat for approximately 15 minutes. Take all necessary approved action to maintain crab meat at 41F or below. The person in charge relocated the crab meat into a reach in cooler.

B) Observed a container of imitation crab meat measuring 47F, stored in an improper ice bath. Education was provided on how to maintain potentially hazardous food at 41F or below using an ice bath.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: The facility is utilizing Time as a Public Health Control (TPHC) for Sushi Rice, Tempura Shrimp, and California Rolls. The following violations were observed regarding the facility's use of TPHC:

- 1) 2 large containers of sushi rice left at room temperature with no labels. The person in charge stated that the sushi rice was made approximately 2 hours prior. The person in charge was instructed to discard the rice.
- 2) 1 plate of tempura shrimp left at room temperature near the sushi prep station, measuring an internal temperature of 73F. The person in charge stated that the shrimp was made approximately 2 hours prior. No label was placed on or near the shrimp. The shrimp was voluntarily discarded by the person in charge.
- 3) 3 large trays of California rolls (approx 10-30 rolls per tray) on a shelf across from the sushi prep area. Label stated "6- - 21" and "13:00- 15:00". The person in charge stated that the California rolls were made approximately 20 minutes prior. As per approved TPHC procedures (and as discussed with manager at last routine inspection), the facility can use TPHC for California Rolls as long as their 4 hour time period coincides with the time period for the sushi rice. For example, if the sushi rice time starts at 11am, the California Roll time would also start at 11am. Both the left over sushi rice and California rolls would then need to be discarded at 3pm. The person in charge was instructed to discard the California sushi rolls.

When time is used as a public health control, records and documentation must be maintained and available for inspection. Additionally, when time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control.

Failure to follow approved TPHC paperwork may result in citations or revocation of the approved TPHC procedures.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)



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25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: Observed the following:

A) The cook was unaware of required cooking and holding temperatures for potentially hazardous food. Education provided at the time of the inspection.

B) No employees were able to explain how dishes are washed at the 3-compartment sink, nor were they aware of the required concentrations for sanitizer. All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds. Education provided at the time of the inspection.

All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals. There shall be at least one person in charge of the facility at all times who is knowledgeable regarding all food safety as it pertains to the food facility.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following:

A) Raw foods stored over ready-to eat foods in the walk-in cooler and walk-in freezer. This includes, but is not limited to, raw fish stored above produce. Store all raw food separate and below ready to eat food to prevent possible contamination. This is a repeated violation.

B) Observed containers of food stored directly on the floor of the walk in freezer. Ensure all food items are stored at least 6 inches off the ground. This is a repeated violation.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed a soap dispenser stored on the drain board to the front prep sink. Relocate soap dispenser to the handwash sink. Discontinue storing toxic substances on or in the prep sink to prevent possible chemical contamination of food.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed the following:

A) Plastic bulk food containers in disrepair. Replace bulk food containers to prevent possible physical contamination of food.

B) Several unlabeled bulk food items. Ensure all bulk food items are labeled in an approved manner.

C) Several food items stored open in their original containers. Ensure food is stored in approved containers with tight fitting lids. Education provided.

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. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

A) Observed bowls used as scoops for bulk items. Discontinue using bowls as scoops and replace with scoops with handles. Ensure scoops are stored handle up to prevent possible contamination. This is a repeated violation.

B) Observed plastic wrap on numerous condiment bottles and food equipment. Remove all plastic wrap from equipment as it is not smooth and easily cleanable.

C) Observed a metal mesh wire strainer in disrepair. The person in charge was instructed to remove the utensil from the facility to prevent possible physical contamination of food.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Unsecured pressurized cylinders in the office. Pressurized cylinders must be securely fastened to a rigid structure. This is a repeated violation.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: The person in charge stated that they do not have a probe thermometer. An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed wet, soiled wiping cloths stored throughout the facility on prep tables. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution. This is a repeated violation.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

A) Personal phone stored directly on top of packaged facility food near the back dry storage area. Store all personal items in lockers or other approved designated area. This is a repeated violation.

B) Mop sink blocked with refuse. Ensure mop sink is accessible. This is a repeated violation.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)



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52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: Ensure current permit is posted. Observed expired permit posted.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (81 = B). Due to repeated failed inspections within a two-year period an Administrative Hearing will be held at 2275 S Main St, Ste 204, Corona, CA, 92882, on 6/24/21 at 9:00 am. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions (951) 273-9140 and/or sarmiller@rivco.org.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

sang han
Person in Charge
06/21/2021

Sarah Miller
Environmental Health Specialist
06/21/2021

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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