



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

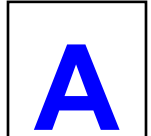
www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Taishow Sushi						DATE 9/13/2018	TIME IN 11:15 AM	TIME OUT 12:45 PM
LOCATION 1180 El Camino Ave #104, Corona, CA 92879						Facility Description Not Applicable		
PERMIT HOLDER Grace H Nogi						E-MAIL Not Specified		Major Violation 0
PERMIT # PR0057173	EXPIRATION DATE 11/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)273-905	PE 3620	DISTRICT 0053	INSPECTOR NAME Octavio Gonzalez	Points 7

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.



SCORE 93

○ 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
○ In	N/O	1. Food safety certification Steve Nogi/ FSP/ 10-30-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & ex		4	2
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used pro		4	○ 2
○ In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	○ 2
○ In	N/O	N/A		4	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food: unadulterated, no spoilage, no contaminatio		4	2
○ In	N/O	N/A		4	2
		chlorine bleach available /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	○ N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available 120 F		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○ In		23. No rodents, insects, birds, or animals		4	2
○ In		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	○ 1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	○ 1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	○ 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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Table with 3 columns: FACILITY NAME (Taishow Sushi), DATE (9/13/2018), PR# (PR0057173)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Ensure that employees properly wash their hands using warm water, soap, and dry with paper towels. Observed sushi chef constantly rinsing his hands at sushi bar sink no soap or paper towels used.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. 1) Alfalfa sprouts temped 55 F in ice bath at sushi bar. Container of sprouts was observed sitting on ice, ensure that container is fully submerged in ice bath to maintain food at 41 F or below.

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS
0

Inspector Comments: Shell stock shall have complete certification tags and shall be properly stored and displayed. Ensure to keep tags for 90 days. Observed facility has box of frozen oysters in walk-in freezer but does not have tags from previous 90 days.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
0

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Provide labels for all chemical cleaning bottles above 3 compartment sink.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS
1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination. Discontinue storing rice scoops in ice and storing tongs for wasabi in standing water.

Pressurized cylinders must be securely fastened to a rigid structure. Secure CO2 tanks near walk-in refrigerator door with available strap.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: All clean and soiled linen shall be properly stored. Sanitizer bucket tested at 50 ppm chlorine. Increase and maintain at minimum 100 ppm chlorine.

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS
0

Inspector Comments: All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Provide 1 inch air gap between soda machine drain line an top of floor sink to prevent possible back flow of waste water.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS
1

Inspector Comments: All personal drinks are to be kept covered and stored in a manner to prevent contamination. Observed uncovered employee drink stored on shelf above server drink preparation station. Provide lid and store drink in area where if it spills it will not contaminate food intended for customers or food equipment.



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Overall Inspection Comments

No summary comments have been made for this inspection.

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

Grace Nogi
Person in Charge

Octavio Gonzalez
Environmental Health Specialist

09/13/2018

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