



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: WHITTIER ♦ CHIEF: SARAH KHANOYAN
12440 E IMPERIAL HWY, ROOM 519, NORWALK, CA 90650 - Phone: (562) 345-6800
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: CRAZY ROCK'N SUSHI			Inspection Date: 7/21/2025		Facility Status
Owner/Permittee: CRAZY LP INC			Re-inspection Date: 7/22/2025		
Program Identifier: CRAZY ROCK'N SUSHI			Time In: 01:25 PM	Time Out: 03:50 PM	Score: 83
Facility Address: 1065 N HACIENDA BLVD City/State/Zip: LA PUENTE, CA 91744			Service: ROUTINE INSPECTION Result: CORR. ACTION REQ'D / COMPLIANCE REVIEW SCHED. Action: PERMIT OR LICENSE SUSPENDED / FACILITY CLOSED		Grade: B
FA: FA0320683	PR: PR0280275	PE: 1638			

✓ IN = In compliance ✓ N/A = Not applicable ✓ N/O = Not observed ✗ COS = Corrected on-site
⊖ Out = Items not in compliance ⊖ MAJ = Major Violation ⊖ MIN = Minor Violation

CRITICAL RISK FACTORS						
The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	MAJ	MIN
1a. Demonstration of knowledge	✓					2
1b. Food safety certification						2
2. Communicable disease; reporting, restrictions & exclusions	✓				4	
3. No discharge from eyes, nose and mouth	✓					2
4. Proper eating, drinking, or tobacco use	✓					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use	✓				4	2
6. Adequate hand washing facilities: supplied and accessible	✓					2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures	✓				4	2
8. Time as a public health control; procedures & records	✓				4	2
9. Proper cooling methods			✓		4	2
10. Proper cooking time and temperature			✓		4	
11. Proper reheating procedures for hot holding			✓		4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food			✓			2
13. Food in good condition, safe and unadulterated	✓				4	2
14. Food contact surface; clean and sanitized	✓				4	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	✓				4	2
16. Compliance with shell stock tags, condition, display		✓				2
17. Compliance with Gulf Oyster Regulations		✓				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		✓				2
19. Consumer advisory provided for raw/undercook food		✓				2
20. Licensed health care facilities/public & private schools: prohibited foods not offered		✓			4	
21a. Hot water available	✓				4	2
21b. Water available	✓				11	
22. Sewage and wastewater properly disposed	✓				11	2
23. No insect, rodent, birds or animals present					1	2

GOOD RETAIL PRACTICES	
Preventive measures that can reduce food borne illness.	
SUPERVISION	OUT
24. Person in charge present and performs duties	1
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 and used	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	
33. Nonfood-contact surfaces clean	1
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
41. Garbage and refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	1
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT	
	OUT
48. Plan review	
49. Samples Collection	

	OUT
50. Impoundment/VC&D	
51. Permit Suspension	1
52. Multiple Major Critical Risk Violations / Increased Risk to Public Health	3

email on site

PIC/Owner Signature

DARIO GARCIA

EHS Signature

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CRITICAL VIOLATIONS

2	<p>Violation: # 01b. Food safety certification -</p> <p>Violation Text: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee with a valid, approved food safety certification, and all employees who are involved with food handling shall have a food handler card within 30 days after the date of hire. California Health & Safety Code §§ 113947.1, 113948</p> <p>Corrective Action: Ensure all food employees have valid/current food handler certificates. Food handler(s) shall obtain a valid CFH card within 14 days from the date of inspection.</p> <p>Observed employee Nathan without a current and valid food handler's card.</p>
11	<p>Violation: # 23. No rodents, insects, birds, or animals - 114259.1, 114259.4, 114259</p> <p>Violation Text: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, rodents and insects. Animals other than service animals are not allowed inside a food facility. California Health & Safety Code §§ 114259, 114259.1, 114259.4, 114259.5</p> <p>Corrective Action: Eliminate cockroaches and all evidence of cockroaches from the facility (e.g. egg capsules, dead cockroaches, fecal markings) by safe, legal and effective means at once.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- 8 live adult German cockroaches on and crawling in the power outlet in the wall below the mechanical warewash machine.- 9+ live German cockroaches in crevice between plywood and wall below the hand sink without fixtures in the sushi area.

GOOD RETAIL PRACTICE VIOLATIONS

1	<p>Violation: # 30. Food properly stored; food storage containers identified - 114047, 114049, 114051</p> <p>Violation Text: Food shall be stored at least 6" above the floor to prevent possible contamination in approved containers and labeled as to contents. California Health & Safety Code §§ 114047, 114049, 114051, 114053, 114067</p> <p>Corrective Action: Ensure all food items are stored in approved areas and with sufficient protection to prevent cross contamination. Properly elevate food items/packages/container at least 6 inches above the floor.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- horizontal freezer with ice cream in rear storage area at exterior of facility. Instructed to move all food items into food facility.- 2 frozen boxes of edimame on the floor in the walk in freezer. Employee relocated to shelves in freezer.
1	<p>Violation: # 37. Adequate ventilation and lighting; designated areas, use - 114149, 114149.1</p> <p>Violation Text: Exhaust hoods and proper ventilation shall be provided in the facility and approved by the local building department. Adequate lighting shall be provided in all areas of food facility, and with light shields in food prep and utensil washing area. California Health & Safety Code §§ 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1</p> <p>Corrective Action: Clean and maintain the hood grease filters and hood surfaces.</p> <p>Observed accumulation of grease on the fume hood at cook line.</p>

email on site

PIC/Owner Signature

DARIO GARCIA

EHS Signature



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1	<p>Violation: # 40. Plumbing: Plumbing in good repair, proper backflow devices - 114171, 114189.1</p> <p>Violation Text: 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. California Health & Safety Code §§ 114171, 114189.1, 114190, 114192, 114192.1, 114193, 114193.1, 114199, 114201, 114269</p> <p>Corrective Action: Maintain all plumbing fixtures fully operative, clean and in good repair.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- hand sink in sushi area without fixtures (no faucet and hand knobs). Instructed to repair to operate fully or remove by going through plan check program.- drain line disconnected and leaking onto the floor below the mechanical warewash machine.- drain line from walk in refrigerator leaking onto floor below 3 compartment sink.- floor drain in front of 3 compartment sink is draining very slowly.- water leaking from ice machine onto floor below and next to ice machine at the beverage area.	
1	<p>Violation: # 44. Floors, walls and ceilings: properly built, maintained in good repair and clean - 114143 (d), 114266</p> <p>Violation Text: The floors, walls, ceilings of a food facility shall have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Approved base coving shall be provided in all areas necessary. California Health & Safety Code §§ 114143, 114266, 114268, 114268.1, 114271, 114272</p> <p>Corrective Action: Remove any accumulation of grease/food debris/dead insects/dirt. Eliminate any cracks/crevices in the floors, walls, and ceilings.</p> <p>Observed the following:</p> <ul style="list-style-type: none">- black encrusted grease and food debris on the floor below 2 door low reach refrigerator next to the fryer.- cracks and crevices on wall below the hand sink without fixtures in the sushi bar area. (cockroaches observed)- crevices on wall below 3 compartment sink and warewash sink.- plastic board wall cover is detaching from wall in warewash area. (Fiberglass reinforced panels)- accumulation of old rice and food debris on the floor in storage room.	
0	<p>Violation: # 51. Permit Suspension - 114409, 114405</p> <p>Violation Text: An enforcement officer may temporarily suspend the permit and order the food facility immediately closed if an imminent health hazard is found and not corrected immediately. In addition, the enforcement officer may modify, suspend or revoke a permit for serious or repeated violations after the opportunity for a compliance review for serious or repeated violations or interference with the duties of the enforcement officer. California Health & Safety Code §§ 114405, 114409, 114411</p> <p>Corrective Action: Vermin Infestation - California Health and Safety Code Section 114259.1</p>	

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MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	raw shrimp	2 door low reach refrigerator	40.00	Fahrenheit	
2	salmon raw	2 door low reach refrigerator	40.00	Fahrenheit	
3	salmon raw	3 door upright refrigerator	40.00	Fahrenheit	
4	wipe bucket with chlorine sanitize	chlorine concentration	100.00	Quantity	100PPM
5	warm water	hand sink next to ice machine	100.00	Fahrenheit	
6	rice	hot holding	169.00	Fahrenheit	
7	octopus	low reach refrigerator	40.00	Fahrenheit	
8	prepared shrimp roll	low reach refrigerator	40.00	Fahrenheit	
9	red snapper	low reach refrigerator	40.00	Fahrenheit	
10	crabmeat	low reach refrigerator at sushi prep area	40.00	Fahrenheit	
11	spicy tuna	low reach refrigerator at sushi prep area	40.00	Fahrenheit	
12	hot water	prep sink, 3 comp sink, mop sink	122.00	Fahrenheit	
13	seared albacore	sushi bar display refrigerator	39.00	Fahrenheit	
14	tuna	sushi bar refrigerator display	39.00	Fahrenheit	
15	precooked chicken	walk in refrigerator	41.00	Fahrenheit	
16	raw beef	walk in refrigerator	40.00	Fahrenheit	
17	scallops	walk in refrigerator	40.00	Fahrenheit	
18	tuna	walk in refrigerator	41.00	Fahrenheit	

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OVERALL INSPECTION COMMENTS

The purpose of this visit is to conduct a routine food inspection.

PERMIT SUSPENDED – Pursuant to California Health and Safety Code (CHSC), section 114409, your Public Health Permit is hereby suspended, and you are directed to discontinue operation of this facility AT ONCE.

You are charged with violation(s) of the California Health and Safety Code, sections - 114259.1 Vermin Infestation - Cockroaches, which pose an imminent health hazard to public health and safety.

You have the right to appeal this closure within 15 calendar days by submitting a written request to the Chief EHS of the office listed on the front of this report. Failure to request a hearing within 15 calendar days of the receipt of this notice shall be deemed a waiver of the right to a hearing.

If your permit is suspended a second time within a 12 month period, your permit may be revoked. Failure to comply with this suspension may result in revocation of your Public Health Permit or the filing of misdemeanor criminal charges.

REASON FOR CLOSURE – Vermin Infestation - California Health and Safety Code, sections - 114259.1

COMPLIANCE REVIEW REQUIRED - A Compliance Review is scheduled to discuss outstanding violations of the California Health and Safety Code - 114259.1 Vermin Infestation - Cockroaches.

The Compliance Review provides an opportunity for you to present plans for correcting the existing violations, reasons for non-compliance, and to be fully aware of possible consequences for continued non-compliance.

The Compliance Review is scheduled in person at the following location:

Department of Public Health Whittier office:

12440 E Imperial Hwy. #519 (Fifth Floor) Norwalk, CA. 90650

Chief: Sarah Khanoyan

PHONE: (562) 345-3451

DATE: 07/22/2025

TIME: 11:00AM

Please bring a valid, government issued photo identification.

If you are unable to attend, please contact the office to reschedule. You may be represented by legal counsel.

Certified Food Protection Manager (CFPM): MINKI KIM #26825410

Expiration Date: 01/27/2030

Letter A grade posted at front window was removed and "Closure Sign" was posted at the end of the inspection. Closure sign shall not be blocked, removed or relocated.

The report was discussed with manager, Brian and will be sent via email on site on 07/21/2025.

For questions regarding this report, please contact the Environmental Health Specialist via email at dgarcia@ph.lacounty.gov or by telephone at 213-475-3556.

Observed a valid and current Public Health Permit. No Changes noted on the Permit/License Verification Form.

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6861 or www.lacountyfraud.org. **YOU MAY REMAIN ANONYMOUS.**

Posting of the final Score/Grade is required in those cities that have adopted County Ordinance 97-0071

1. Failure to correct the violations by the compliance date may result in additional fee for each additional re-inspection.
2. Your signature on this form does not constitute agreement with its contents. You may discuss this content of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the content of this report and the grade shall remain in effect.
3. If you are not satisfied with your score or grade on this report, you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your Environmental Health office indicated on the front page of this report within 3 business days for eligibility determination and fee information.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

email on site

PIC/Owner Signature

DARIO GARCIA

EHS Signature