



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WONG'S KITCHEN		REINSPECTION DATE Not Specified		INSPECTOR Anies Kondoker	DATE 10/28/2015
LOCATION 2150 N E ST, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION	
TIME IN 1:42 PM	TIME OUT 2:47 PM	FACILITY ID FA0009554	RELATED ID CO0052604	IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The facility is hereby ordered closed by Division of Environmental Health Services (DEHS) due to cockroach infestation.

The facility is to remain closed until cockroaches have been eliminated from the facility and permission to re-open is granted.

Contact DEHS prior opening.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments: Observed buckets of frozen chicken and meat thawing at 2-compartment sink not under running water.

Ensure to follow proper thawing methods: in refrigerator, under cold running water, in microwave or during cooking process.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed soiled wiping cloths on prep counters.

Ensure to store multi-use wiping cloths in a sanitizer bucket between each use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed many cockroaches (more than 3 dozens) under cooking equipments and on floor under 2-compartment sink in the back area.

Ensure to take proper measure to eliminate infestation.
Strongly recommend having a professional pest control service on regular basis.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed heavy grime on floor underneath cooking equipments.
Observed heavy grease build-up on floor (where tiles were missing) under barbeque box.
Observed water leakage under cooking equipment.

Ensure that floors are smooth and easily cleanable. Replace missing tiles.
Repair leak. Eliminate water and grime/grease build-up.
Ensure to maintain the area clean.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

A complaint alleged that no one has food handler cards, kitchen area was dirty, customers use employee's restroom and insects were observed in the facility.

New management took over this facility middle of this month. Ensure that new owner fill out a transfer of ownership form and pay for the health permit immediately.

New owner shall install a 3-compartment sink and a hand washing sink in prep area by 11/28/15.
Non-compliance will result in a charged inspection or further legal action.

Observed one fully functional restroom. Observed toilet water to be very dirty.
Ensure that customers are directed to use this restroom instead of using employee's restroom.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0