



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME STAR BUFFET		REINSPECTION DATE 1/10/2020		INSPECTOR Rebecca Koo	DATE 1/8/2020
LOCATION 1141 S MT VERNON AV, COLTON, CA 92324				PERMIT EXPIRATION 12/31/2019	IDENTIFIER: None
TIME IN 12:06 PM	TIME OUT 1:12 PM	FACILITY ID FA0002733	RELATED ID PR0013288	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: At this time, the health permit is reinstated. The facility is able to be reopened for business. The facility is capable of preparing and handling open food.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A reinspection was conducted on this date to ensure the facility was approved to reopen by the Colton Fire Department. A reinspection was also necessary to check for signs of vermin as cockroaches were observed during the previous inspection. Facility has remained closed since the fire on 12/10/2019.

At this time, Colton Fire Department was able to verify the working condition of the anseal system above the cook's line where the fire occurred. Owner stated Colton Fire Department tested and cleared the facility as safe to reopen as of 1/7/2020.

Owner provided pest control invoices stating the facility was treated for German, American, and Oriental roaches on 12/16/2019. Observed no signs of roaches at this time.

According to the owner, a professional service as well as employees cleaned the affected areas including but not limited to the hood, stove, and food preparation tables. Observed the hood, filters, and stove top to be free of food and grease buildup at this time. Owner stated all food has been discarded from the kitchen since the fire.

NOTE: A billed follow up inspection will be conducted within two days to observe compliance with the violations noted below. Failure to comply may result in additional billed inspections, permit suspension or legal action.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed a missing splashguard at the handwash sink next to the preparation table by the stove.

Ensure a metal splashguard of at least 6 inches high is provided to separate handwash sink from preparation table.

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)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed signs of rodent activity in the dry storage room next to the emergency exit in the rear of the facility. Observed fresh rodent droppings along the floor and boxes on the floor. Observed pest control invoices citing treatment only for roaches.

Ensure to clean and sanitize all areas where rodent droppings were found. Ensure to maintain facility free of all vermin including but not limited to cockroaches and rodents.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed doors and door handles of refrigeration units in the preparation area near the location of fire to be covered in food debris, grease, and cleaning product residue.

Ensure to clean and sanitize all nonfood contact surfaces as often as necessary to prevent possible contamination of food.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed heavy grease accumulation on the side of the fryers.

Clean the fryers and maintain all equipment clean.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

16C041 Plumbing; proper backflow devices

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed a leak and standing water under the 2 compartment preparation sink.

Ensure to repair or replace the pipe under the 2 compartment sink.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) 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. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a large gap in the door frame of the emergency exit in the rear kitchen area. Observed door was unable to be flush against door frame and the door had two large open holes to exterior of facility.

Ensure to repair or replace emergency door to prevent the entrance and harborage of vermin.

*Note: Rodent droppings were observed at this time.

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)

16C045 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 grease accumulation on the floor near the wok grill and fryers.

Clean these areas and maintain all floors 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 billed reinspection will be conducted on 1/10/2020 to ensure the listed violations have been corrected.



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

NAME: Sonny Singh
TITLE: Owner

Total # of Images: 0