



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WONG'S KITCHEN		REINSPECTION DATE Not Specified		INSPECTOR Anies Kondoker	DATE 11/4/2015
LOCATION 2150 N E ST, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 2:17 PM	TIME OUT 2:51 PM	FACILITY ID FA0009554	RELATED ID CO0052604	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC

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

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC

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

16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Inspector Comments: Observed water build-up in floor sink under cooking equipments.

Not In Compliance

Violation Reference - HSC - 114197

Ensure to unclog the drain.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

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

Compliance Date: Not Specified

Inspector Comments: Observed water accumulation on floor underneath cooking equipment.

Not In Compliance

Observed on drain tube on floor underneath cooking equipment.

Violation Reference - HSC - 114143 (d), 114266

Ensure to direct the drain tube into the floor sink.

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

No live cockroaches observed at this time.

Observed few dead cockroaches under cooking equipments. Ensure to clean and sanitize the affected areas.

Signature(s) of Acknowledgement

NAME: haodeng
TITLE:



Public Health
Environmental Health Services

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Total # of Images: 0