



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME HANA GRILL				DATE 2/7/2013	SIGNATURE	
LOCATION 2843 LENWOOD RD C, BARSTOW, CA 92311				REINSPECTION DATE 8/07/2013	PERMIT EXPIRATION 5/31/2013	
MAILING ADDRESS 2843 LENWOOD RD STE C, BARSTOW CA 92311				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Kathy Taylor		
FA # FA0000997	PR # PR0012599	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 11:45 AM	TIME OUT 1:00 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
					RESULT: 03 - Corrective Action / No Follow up Required	
					ACTION: 01 - No Further Action Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
91

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

- In = In compliance ○ N/O = Not observed ○ N/A = Not applicable
- + COS = Corrected on-site ⊗ MAJ = Major violation ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Bok Hee Kim 3/13/2017			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	N/O	5. Hands clean and properly washed; gloves used prop		4	2
	In	6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
○	N/O	N/A		4	2
	In	N/O	○		2
	In	N/O	○		2
○	N/O	N/A		4	
	In	N/O	○		4
PROTECTION FROM CONTAMINATION					
○	N/O	N/A			2
○		13. Food in good condition, safe and unadulterated		4	2
○	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
	In	N/O	○		2
	In	N/O	○		2
CONFORMANCE WITH APPROVED PROCEDURES					
	In		○		2
CONSUMER ADVISORY					
	In	N/O	○		2
HIGHLY SUSCEPTIBLE POPULATIONS					
	In		○	4	
WATER/HOT WATER					
○		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
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, use	⊗
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	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	⊗
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Non-critical Violations

1: Demonstration of knowledge; food safety certification

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf

Inspector Comments: Work on ability to demonstrate good knowledge in the following areas:

minimum cooking temperatures:
 chicken = 165 degrees F
 beef/pork/eggs/ = 145 degrees F.
 Reheating of any previously cooked meats: 165 degrees.
 hot holding minimum temp=135 degrees.
 cold holding maximum temp=41 degrees.

sanitize in the following way:
 1st sink: wash water at 100 degrees
 2nd sink: clear water rinse
 3rd sink: water and sanitizer (sanitizer strength at 200-400 ppm and a contact time of 1 minute).

6: Adequate handwashing facilities supplied & accessible

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Remove bar soap from handsink; not permitted. Use either wall-mounted or pump-style soap dispenser.
Observed bar of soap at handsink.

29: Toxic substances properly identified, stored, used

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

Inspector Comments: Remove all medicines and personal items off of microwave and store in office.
Observed medications on microwave oven.

33: Nonfood-contact surfaces clean

POINTS
1

Compliance date not specified
Not In Compliance

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

Inspector Comments: Remove all food debris that has accumulated on various surfaces as much as possible; observed some build up on fronts of refrigerators, etc.

40: Wiping cloths: properly used and stored

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Store all wiping cloths in sanitizing solutions; moist towels found outside of sanitizer bucket.
Keep an additional sanitizer bucket up front in buffet area.

41: Plumbing; proper backflow devices

POINTS
1

Compliance date not specified
Not In Compliance



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Non-critical Violations

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)

Inspector Comments: Keep mop sink accessible at all times; observed drinks stored in front of mop sink making it difficult to reach.

44: Premises; personal/cleaning items; vermin-proofing

POINTS
1
Compliance date not specified
Not In Compliance

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)

Inspector Comments: Observed some old mouse droppings under wire racks in corners and in hard-to-see places. Pull out all equipment (as much as possible) and clean floors of all accumulated debris, dirt, etc.

50: Restrooms Required

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: Every food facility where food, beer or alcoholic liquor is sold for consumption on the premises shall have maintained accessible within the enclosure walls of the building with at least one separate toilet and adjacent hand washing facility for each men and women. All establishments serving alcoholic beverages for consumption on the premises shall provide a minimum of one (1) urinal in each men's toilet room. EXCEPTIONS: (1) Customer toilets may be accessible through an outside entrance. (2) Provided no alcoholic beverages are sold for consumption on the premises, only one (1) public toilet for customers will be required if customer area is 24 seats or less.

Inspector Comments: Remove 10 seats so the maximum seating capacity is no more than 24 (county code for only one restroom).
Observed 34 seats and only one restroom.

Overall Inspection Comments

Facility is an asian buffet.

A Card Posted.

Reminder: work on memorizing minimum temperatures as listed above. Memorize sanitizing techniques and be able to cite to inspector.

Please call if you need help with this.

Thank you