


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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>MONGOLIAN BAR-B-Q</b>				DATE <b>2/19/2013</b>		SIGNATURE 	
LOCATION <b>1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b>				REINSPECTION DATE <b>8/19/2013</b>		PERMIT EXPIRATION <b>12/31/2013</b>	
MAILING ADDRESS <b>1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		REHS <b>Chaz Harrison</b>	
FA # <b>FA0010016</b>		PR # <b>PR0000086</b>		SR #		CO #	
PE <b>1621</b>		CONTACT <b>Not Captured</b>		PROGRAM IDENTIFIER: None			
TIME IN <b>3:12 AM</b>				SERVICE: 001 - Inspection - Routine			
TIME OUT <b>4:23 PM</b>				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.

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


○ In = In compliance

**+ COS = Corrected on-site**

○ N/O = Not observed

 MAJ = Major violation




○ N/A = Not applicable



 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE					COS	MAJ	OUT
In	N/O		1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>				2
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							
In			2. Communicable disease; reporting, restrictions & exclusions			4	
In	N/O		3. No discharge from eyes, nose, and mouth				2
In	N/O		4. Proper eating, tasting, drinking or tobacco use		+		<span style="color: red;">X</span>
<b>PREVENTING CONTAMINATION BY HANDS</b>							
In	N/O		5. Hands clean and properly washed; gloves used properly			4	2
In			6. Adequate handwashing facilities supplied & accessible		+		<span style="color: red;">X</span>
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							
In	N/O	N/A	7. Proper hot and cold holding temperatures			4	2
In	<span style="color: blue;">N/O</span>	N/A	8. Time as a public health control; procedures & records			4	2
In	N/O	N/A	9. Proper cooling methods		+	<span style="color: red;">X</span>	2
In	N/O	N/A	10. Proper cooking time & temperatures			4	
In	N/O	N/A	11. Proper reheating procedures for hot holding			4	
<b>PROTECTION FROM CONTAMINATION</b>							
In	N/O	N/A	12. Returned and reserve of food				2
In			13. Food in good condition, safe and unadulterated		+	<span style="color: red;">X</span>	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4	2
<b>Sanitizer Type:</b> Chlorine   Quaternary   Ammonia   Hot Water   Other <b>Sanitizer Concentration (ppm):</b>							

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available _____ Temp		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals	+	+	2

SUPERVISION		OUT
24. Person in charge present and performs duties		1
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
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, used		1
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
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		1
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/Utensils approved; installed; clean; good repair, capacity		1
36. Equipment, utensils and linens: storage and use		1
37. Vending machines		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		
<b>PHYSICAL FACILITIES</b>		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal/cleaning items; vermin-proofing		

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



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**Critical Violations**

**4: Proper eating, tasting, drinking or tobacco use**

POINTS  
**2**

Compliance date not specified  
Complied on 2/19/2013

*Violation Description:* Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

*Inspector Comments:* Observed personal eating items stored on shelf above food prep areas. Ensure to keep personal food prep items away from food prep locations. Discontinue eating in food prep areas.

**6: Adequate handwashing facilities supplied & accessible**

POINTS  
**2**

Compliance date not specified  
Complied on 2/19/2013

*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:* Observed no soap at handwashing station in kitchen. Ensure all handwashing facilities are fully supplied at all times.

**9: Proper cooling methods**

POINTS  
**4**

Compliance date not specified  
Complied on 2/19/2013

*Violation Description:* All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

*Inspector Comments:* Observed 1 container of pre cooked noodles at 55F in walk in freezer, another container observed at 57F. Ensure all cold holding foods are held at 41F or below. Employee stated that items were cooked in the morning. Ensure to maintain a temperature log for records.

Ensure Potentially hazardous food is cooled rapidly from 135°F to 70°F within two hours then from 70 F to 41F within 4 hours.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.
8. In accordance with an approved HACCP plan.

**13: Food in good condition, safe and unadulterated**

POINTS  
**4**

Compliance date not specified  
Complied on 2/19/2013

*Violation Description:* All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

*Inspector Comments:* Observed soiled cloth covered with vegetables residue. Precut vegetables observed touching soiled cloth.

Observed wiping cloths stored on top of biscuits to prevent biscuits from drying out. Discontinue this practice to prevent contamination.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf)

More Information:

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer2012.pdf>



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**Critical Violations**

**23: No rodents, insects, birds, or animals**

POINTS

**2**

Compliance date not specified  
Complied on 2/19/2013

*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)

*Inspector Comments:* Observed mice droppings on top of canned foods. Ensure to continue the use of pest control. Ensure to seal holes in walls behind ice machine.

**Non-critical Violations**

**27: Food separated and protected**

POINTS

**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

*Inspector Comments:* Observed onions on floor in dry storage area. Ensure all food items are 6 inches or more above the ground.

Observed food scoop handle touching food. Ensure the handle of food does not touch food.

**34: Warewashing facilities: installed, maintained, used; test strips**

POINTS

**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

*Inspector Comments:* Observed excessive sanitizer in sanitizer bucket. Ensure sanitizer is maintained between 100-200ppm if using chlorine.

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**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:* Observed wet wiping cloths stored on top of food contact surfaces. Ensure wiping cloths are stored inside sanitizer buckets after each use.

**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 holes in walls behind soda machine. Ensure the food facility is constructed, equipped, maintained, or operated in a manner that prevents the entrance or harborage of vermin.



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**Non-critical Violations**

**45: Floors, walls and ceilings: built, maintained, and clean**

POINTS

**1**

Compliance date not specified

Not In Compliance

*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))

*Inspector Comments:* Observed food debris on floor in prep area. Clean and maintain.

**46: No unapproved private homes / living or sleeping quarters**

POINTS

**1**

Compliance date not specified

Not In Compliance

*Violation Description:* No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

*Inspector Comments:* Observed beds located in manager office. Ensure to remove beds within 72 hours.

**Overall Inspection Comments**

"B" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245