



**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 BEST KITCHEN BUFFET				DATE 3/5/2013	SIGNATURE
LOCATION 4160 HIGHLAND AV E, HIGHLAND, CA 92346				REINSPECTION DATE 8/05/2013	PERMIT EXPIRATION 10/31/2013
MAILING ADDRESS 4160 E HIGHLAND AV STE E, HIGHLAND CA 92346				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Antonio Fields	
FA # FA0010436	PR # PR0004845	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: Restaurant (Buffet)
TIME IN 1:11 PM	TIME OUT 3:15 PM	CONTACT Not Captured			SERVICE: 033 - Re-score Grade Inspection
					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
83

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: zheng chang liu exp. 2015			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop	+	⊗	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	○ N/A		4	2
○ In	N/O	N/A		4	2
○ In	N/O	N/A		4	
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

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

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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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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Critical Violations

5: Hands clean and properly washed; gloves used properly

POINTS	Compliance date not specified
4	Complied on 3/5/2013

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Inspector Comments: Observed the employee pull up pants and then proceed to handle food with out washing hands. Wash hands thoroughly after touching any article of clothing. The employee was notified and hands were washed.

Employee observed handling soiled utensils and mop, and then proceeded to handle clean dishes without washing hands. Wash hands thoroughly when switching task. The employee was notified.

14: Food contact surfaces: clean and sanitized

POINTS	Compliance date not specified
4	Complied on 3/5/2013

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Inspector Comments: Observed the employee washing utensils with old soiled stored water in the 3-compartment sink. Wash utensil with warm soap warm consisting of a minimum temperature of 100F. After washing, ensure utensils are rinsed, sanitized, and then air dried. Ensure water is changed as often as needed. Cease and desist using soiled water to clean utensils. Employee was notified and 3-compartment sink was refilled with clean water to re-clean and sanitize utensils.

Non-critical Violations

7: Proper hot and cold holding temperatures

POINTS	Compliance date not specified
2	Not In Compliance

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Container of cooked plantains observed at 101F on the steam table. Maintain food at/above 135F during hot holding.

Observed container of raw salmon at 47F, cheese at 49F, and eggs at 48F in the sushi display refrigerator. Maintain food at/below 41F during cold holding.

18: Compliance with variance, specialized process, & HACCP Plan

POINTS	Compliance date not specified
2	Not In Compliance

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

Inspector Comments: No consist record of observed for the pH of the sushi rice. Maintain a daily record of the pH of sushi rice.

27: Food separated and protected

POINTS	Compliance date not specified
1	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 food stored on the floor in the walk-in freezer. Store food at least 6 inches above the floor.

Improper scoop observed in containers of rice and flour. Provide scoops with handles.



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Non-critical Violations

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Excessive food debris observed on the handles of the doors of freezer and refrigerators. Clean and maintain.

36: Equipment, utensils and linens: storage and use

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

Inspector Comments: Observed soiled utensil stored in the same location with clean utensils. Ensure clean utensils are stored separately from soiled utensils.

38: Adequate ventilation and lighting; designated area

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Inoperable light observed under the hood. Repair/Replace.

Gap observed in the hood filters. Ensure hood filters are tightly fitted.

39: Thermometers provided and accurate

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Inspector Comments: Inaccurate probe thermometer observed. Provide an accurate reading probe thermometer to maintain safe temperatures. Ensure thermometer is properly calibrated by placing in either boiling water or ice water. When placed in boiling water ensure the thermometer reads at 212F (100C) +/- 2 degrees. If within ice water, maintain a reading of 32F (0C) +/- 2 degrees on the probe thermometer.

More Information:

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

Overall Inspection Comments

No summary comments have been made for this inspection.