



**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 LIL GEES CHINESE FAST FOOD					DATE 4/11/2013	SIGNATURE <i>please see paper copy</i>	
LOCATION 14755 FOOTHILL BL A, FONTANA, CA 92335					REINSPECTION DATE 4/16/2013	PERMIT EXPIRATION 3/31/2013	
MAILING ADDRESS 14755 FOOTHILL BL STE A, FONTANA CA 92335					REHS Nicole Walker		
FA # FA0014770	PR # PR0019506	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None		
TIME IN 3:15 PM	TIME OUT 6:15 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 03 - Reinspection 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
87

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: Data not collected				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				⊗
PREVENTING CONTAMINATION BY HANDS						
○ In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	⊗
○ In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	⊗
○ In	N/O	N/A	10. Proper cooking time & temperatures		4	
○ In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
○ In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	⊗
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	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	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		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	⊗
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	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
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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Non-critical Violations

4: Proper eating, tasting, drinking or tobacco use

POINTS
2

Compliance date not specified
Not In Compliance

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 employee personal drink (open drink) stored at front count prep / buffet line. Ensure employees are not eating / drinking / chewing at food prep / work stations.

7: Proper hot and cold holding temperatures

POINTS
4

Compliance date not specified
Not In Compliance

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

Inspector Comments: Observed cook line reach in unit not maintaining proper food temperatures.
 Observed raw shelled eggs at 50-52F.
 Observed 8 whole fish resting at 52-54F.
 Observed chicken breast resting at 50F.
 Observed 1/4 gallon of milk at 50F.
 Observed container of cooked beans at 53-55F.
 Observed shrimp at 52F.
 Observed container of diced chicken 52-53F
 Observed 10 pieces of chicken parts at 50-52F.
 Observed egg dressing at 52F.
 Ensure all food items (potentially hazardous foods) rest at 41F or below.

NOTE: Temperatures confirmed by cook line staff's thermometer.

9: Proper cooling methods

POINTS
2

Compliance date not specified
Not In Compliance

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 large plastic container of freshly prepared green salsa stored in a food grade container with a tight fitting lid. Observed container deep with freshly prepared salsa. Observed salsa not cooling using an approved method. Observed salsa not cooling properly but found to in the safe cooling temperature range.

Observed salsa in a deep container with a tight fitting lid. Observed salsa resting above 135F in refrigeration.
 Observed the refrigeration unit not functioning properly at the time of inspection. Unit found holding at 47-49F.

NOTE: Salsa removed from deep container and placed in shallow pans to separate food into smaller / thinner portions. Pans placed into ice bath. Observed staff correct violation at time of inspection.

Ensure approved cooling practices.
 Cooling hand out provided.

13: Food in good condition, safe and unadulterated

POINTS
2

Compliance date not specified
Not In Compliance

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 grain beetle resting in bulk rice. Ensure food is safe, unadulterated and in good condition.

More Information:
<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer22012.pdf>



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Non-critical Violations

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: Store eggs properly at reach in unit and walk in. Observed stored above food items.

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

POINTS Compliance date not specified
1 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: Observed cook line reach in not properly holding temperature at 41F or below. Observed unit holding at 47-49F. Immediately repair or replace unit. Discontinue storing food items into unit until unit is holding proper cold holding temperatures (41F and below).

NOTE: Re inspection required for reach in unit. Ensure unit is in good working condition by April 16th. Ensure unit can hold proper temperatures of 41F or below.

Ensure utensils are stored cleaned. Observed utensils/food containers with food debris at the "clean" storage rack at dish room.

Observed bulk food storage containers in need of regular cleaning.

Observed fryer and units next to fryer with heavy grease/food build up. Prevent attraction (insect/rodent attraction). Ensure cook line and cook line equipment is maintained cleaned regularly.

39: Thermometers provided and accurate

POINTS Compliance date not specified
1 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: Ensure thermometers provided are accurate. Observed hanging thermometer at cook line reach in holding at 41F or below. NOTE: Unit holding at 47-49F.

More Information:

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

52: VC & D

POINTS Compliance date not specified
0 Not In Compliance

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Inspector Comments: Observed raw shelled eggs at 50-52F.
 Observed 8 whole fish resting at 52-54F.
 Observed chicken breast resting at 50F.
 Observed 1/4 gallon of milk at 50F.
 Observed container of cooked beans at 53-55F.
 Observed shrimp at 52F.
 Observed container of diced chicken 52-53F
 Observed 10 pieces of chicken parts at 50-52F.
 Observed egg dressing at 52F.

Overall Inspection Comments



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Letter " B" posted

"B" Grade posted. Do not remove/hide/tamper with or relocate placard. Failure to comply will subject establishment to legal/billable action.

Re score form provided to management

NOTE: Save oysters tags for 90 days. Establishment just started oyster service. NOTE: Provide oyster disclaimer; not observed.

NOTE: Re inspection for cook line cold holding unit - April 16th

NOTE: Contact Health Department at 1 800 442 2283 regarding change of name. Contact Finance Department for more details.

Little Gees has 72 hours to start the process for the name change to (Marisco Del Pacifico). Failure to comply may result in legal/administrative/billable fees of \$245/hr.