



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 SIAM THAI CUISINE				DATE 5/6/2013	SIGNATURE <i>Janet Spentz</i>
LOCATION 18564 HWY 18 203, APPLE VALLEY, CA 92307				REINSPECTION DATE 11/06/2013	PERMIT EXPIRATION 1/31/2013
MAILING ADDRESS 1310 N. 13TH AV., UPLAND CA 91786				REHS Dawn LaFlower	
FA # FA0004464	PR # PR0007943	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 3:04 PM	TIME OUT 4:23 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 81

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				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		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	+	⊗	2
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 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
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	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	2

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	+	⊗	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	⊗
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	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	⊗
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	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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Maintain cold holding temperature of potentially hazardous foods at or below 41 degrees. Observed temperature of container of whole raw eggs at 57 degrees and open package of rice noodles at 74 degrees. Rice noodles state on package refrigerate after opening. Discarded. See VC&D.
	Complied on 5/6/2013	

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

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Ensure automatic warewash machine is in proper working condition. Observed not sanitizing. Use 3 compartment sink until repaired. Ensure to provide and use test strips periodically throughout day to ensure machine is properly sanitizing.
	Complied on 5/6/2013	

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)

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

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Provide a hot and cold water supply to mop sink. Observed no hot and cold water supply to mop sink. Repair. A reinspection will be conducted in 2 weeks to observe restoration of hot and cold water to mop sink. Failure to comply will result in future reinspections charged at a rate of \$245.00 per hour with a 1/2 hour minimum.
	Complied on 5/6/2013	

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Store personal food and drink items away from preparation areas or where clean and sanitized utensils are stored to prevent cross contamination. Observed personal open drink cup stored on prep table next to food items.
	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)

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS 1	Compliance date not specified	Inspector Comments: Ensure all individuals who prepare, handle, serve food, and handle utensils wear proper hair restraints. Observed dishwasher without a hair restraint.
	Not In Compliance	

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Provide chlorine test strips to verify appropriate sanitizer levels are achieved. Observed no test strips on site.
	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.

More Information: 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	Inspector Comments: Store used wiping towels in sanitizer solution between uses. Ensure chlorine sanitizer is maintained between 100-200 ppm. Observed soiled wiping towels on prep tables with no detectable amount of chlorine in sanitizer container by hand wash sink.
	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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Store personal items in a designated area away from food storage. Observed personal clothing items stored in the dry storage room.
	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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Repair/replace floor tiles. Observed cracked floor tiles in walk in cooler.
	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))



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Approximately 1 dozen whole raw eggs held out of temperature. 1/2 package rice noodles held out of temperature.
	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."

Overall Inspection Comments

"A" grade card posted - do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour with a 1/2 hour minimum.

Request for Rescore provided.

A reinspection will be conducted in 2 weeks to observe if hot and cold water have been restored to mop sink. Failure to comply will result in future charged reinspections of \$245.00 per hour with a 1/2 hour minimum.