



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME KING BUFFET				DATE 5/14/2013	SIGNATURE
LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408				REHS Marilyn Krichbaum	
FA # FA0010147	PR # Not Specified	SR # Not Specified	CO # CO0044810	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 4:00 PM	TIME OUT 5:32 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: Received complaint today. This dept received a complaint alledging the following: Two people ate at this facility and became ill. Complainant states that the shrimp and fish were not cooked well and that the brocolli tasted old.

Observed that the two shrimp entrees were 92-116F. Potentially hazardous food must be kept at or above 135F. These foods were discarded. These products are usually kept on time control. Observed no time control log sheet today for foods. Observed salmon at 137F. These foods appear to be well cooked. Restaurant does not serve cooked brocoli except for the beef and brocoli. This brocoli appeared wholesome. Manager states that food on the buffet line is discarded daily. Observed rice cooling at 116F in deep plastic storage container. This food has not been in the danger zone too long. These foods must be quickly cooled from 135F to 70F in 2 hours, 70F to 41F in 4 hours by using 2 inch long stainless steel pans, ice baths, ice paddles. Educate employees. Cease using plastic storage containers for food. Rice was discarded. Manager states that none of the employees were ill. Observed that handwash sinks were supplied and functioning. Observed owner washing hands.

Observed no chlorine level on dishes. Did observe that rinse water was 50ppm. Contact repairman company and have the dishwasher machine checked. Manager called repairman who will be out tomorrow morning. Observed that dishwasher was not properly washing and sanitizing the pans. Dishes were washed and then placed in water with chlorine and then placed in water, thus rinsing off the sanitizer. Dishes must be washed in clean hot 100F water, rinsed in water and then soaked in water with sanitizer, and then air dried. Chlorine sanitizer level must be 100ppm for 30 seconds. Observed no plumbing or vermin problems. Employees have current foodworker cards. Complaint closed.

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:
No Photo Attachments