



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

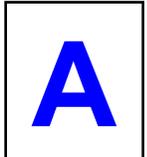
(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | | | | | | |
|--|----------------------------|--------------------------------|------|-------------------|--|--|--|
| FACILITY NAME CHANIDA THAI CUISINE | | | | | DATE 9/25/2013 | SIGNATURE | |
| LOCATION 34664 COUNTY LINE RD 15, YUCAIPA, CA 92399 | | | | | REINSPECTION DATE 3/25/2014 | PERMIT EXPIRATION 12/31/2013 | |
| MAILING ADDRESS 34664 COUNTY LINE RD UNIT 15, YUCAIPA CA 92399 | | | | | REHS Antonio Fields | | |
| FA # FA0000184 | PR # PR0005104 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required | | |
| TIME IN 12:36 PM | TIME OUT 2:05 PM | CONTACT Not Captured | | | | | |

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 91

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 | + | ⊗ | | 2 |
| In | | 6. Adequate handwashing facilities supplied & accessib | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | + | ⊗ | | 2 |
| 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 | | | 4 | 2 |

| 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 | | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | N/O | N/A | | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| In | | N/A | | | 4 | |
| WATER/HOT WATER | | | | | | |
| In | | 21. Hot and cold water available | | | 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 | 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 | 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 | 1 |
| 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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|---|
| POINTS 4 | Compliance date not specified | Inspector Comments: Employee observed washing his hands in the 3-compartment sink with water only, and then proceeded to put on gloves for food handling. Another employee observed washing his hands at the handwashing sink with soap and cold water. Wash hands thoroughly with soap and warm water (minimum 100F) for at least 15-20 seconds in the designated handwashing facility only. Dry hands with a single-use/disposable cloth. The employees were notified and hands were washed with the appropriate procedures. |
| | Complied on 9/25/2013 | |

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))

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|---|
| POINTS 4 | Compliance date not specified | Inspector Comments: Observed a containers of diced tomatoes at 54F, sprouts at 53F, and tofu at 53F on the food prep line. Maintain food within safe temperatures (i.e. at/below 41F during cold holding or at/above 135F during hot holding). Ice was placed in the tofu and sprouts to immediately bring to safe temperatures. The diced tomatoes were placed in the refrigerator to bring to safe temperatures. |
| | Complied on 9/25/2013 | |

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Heavy ice buildup observed in the reach-in freezers. Maintain freezers clean and in good repair. |
| | 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)

Overall Inspection Comments

No summary comments have been made for this inspection.