



**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 BRIGHT STAR THAI VEGAN					DATE 12/4/2013	SIGNATURE <i>[Signature]</i>	
LOCATION 9819 FOOTHILL BL F, RANCHO CUCAMONGA, CA 91730					REINSPECTION DATE 12/19/2013	PERMIT EXPIRATION 10/31/2014	
MAILING ADDRESS 1221 N VINEYARD AV UNIT 81, ONTARIO CA 91764					REHS Grace Cat		
FA # FA0004592	PR # PR0001180	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:05 AM	TIME OUT 12:09 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 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			<input checked="" type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/>		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="checkbox"/>	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="checkbox"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/>	N/O	N/A		4	2
In	N/O	N/A		4	<input checked="" type="checkbox"/>
In	<input checked="" type="checkbox"/>	N/A		4	2
<input checked="" type="checkbox"/>	N/O	N/A		4	
<input checked="" type="checkbox"/>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="checkbox"/>	N/O	N/A			2
<input checked="" type="checkbox"/>		13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="checkbox"/>		15. Food obtained from approved source		4	
In	N/O	<input checked="" type="checkbox"/> N/A			2
In	N/O	<input checked="" type="checkbox"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<input checked="" type="checkbox"/> N/A			2
CONSUMER ADVISORY					
In	N/O	<input checked="" type="checkbox"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<input checked="" type="checkbox"/> N/A		4	
WATER/HOT WATER					
<input checked="" type="checkbox"/>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed expired manager food safety certificate. Provide a valid manager food safety certificate on site at all times.
	Not In Compliance	

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no paper towels available at both of the hand sinks in the facility. Provide adequate supplies of single use paper towels at all times.
	Not In Compliance	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	Compliance date not specified	Inspector Comments: Measured temperature of garlic in oil holding at the cook line with temperatures ranging from 57F - 60F. Operator stated time as a public health control is used for the food and it has been out of temperature for about 30 minutes. Observed no record log for the temperature control. Operator to discard use the food in the next three hour or discard food.
	Not In Compliance	

Ensure to maintain proper records for all foods when time as a public health control method is utilized.

Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed debris build up inside the ice machine and on the fans inside the walk in cooler. Clean and maintain on a regular basis.
	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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed scoop handles stored inside food contact surface of sugar and flour. Provide an approved storing space for the scoop and ensure to store all food scoops outside of or away from food contact surface at all times.
	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)



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48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 expired food worker card. Obtain current/active San Bernardino County food worker card immediately. Fax proof of completion to the number provided. Failure to do so within 14 days will result in CHARGED re-inspection at the rate of \$122.50/30 minutes.
	Not In Compliance	

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Note:

** Observed no current inspection report available on site. Always keep a copy of the current/latest County of San Bernardino Department of Public Health - Environmental Health Services inspection report on site and readily available upon request.

** Observed leaking at the pipe below the 3-compartment sink. Repair/replace the pipe.

Grade "A" posted.