



**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 HOMETOWN BUFFET 753				DATE 1/8/2014	SIGNATURE <i>Amanda Gaspard</i>
LOCATION 127 W VALLEY BL, RIALTO, CA 92376				REINSPECTION DATE 1/22/2014	PERMIT EXPIRATION 12/31/2014
MAILING ADDRESS 127 W VALLEY BL, RIALTO, CA 92376				REHS Amanda Gaspard	
FA # FA0001645	PR # PR0010718	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: PEP
TIME IN 3:21 PM	TIME OUT 6:08 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 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		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			4 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		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	⊗
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	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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
48. Food worker cards	⊗
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
 Complied on 1/8/2014

Inspector Comments: Observed the following hot holding violations:
 1) Broccoli soup holding between 126F and 129F in the steam table in the cooks' line. Corrected on site. Operator reheated soup.
 2) Ribs holding between 114F and 128F at the carving station in the buffet line (took multiple temperatures, measuring 114F, 118F, and 128F).
 3) Ham holding between 119F and 123F at the carving station in the buffet line.
 4) Baked chicken holding between 111F and 130F in the buffet line (took multiple temperatures, measuring 111F, 120F, and 130F).

Maintain food in hot holding at 135F or above.

Note: For the above-mentioned items, portions of the items were holding at 135F and above, but the temperature was not consistent throughout the containers. Ensure to stir items regularly (as applicable) to evenly distribute heat so that food is hot held at 135F and above.

For items at the carving station, employee stated that the food had been there for less than 30 minutes. Manager stated that items do not stay on the buffet line for long periods of time. Recommend to use time-as-a-public-health-control for items that cannot be stirred on the buffet line (i.e. meat at carving station) or otherwise properly held at 135F and above. Please see Cal Code Section 114000 for information on time-as-a-public-health-control.

Observed the following cold holding violations:

- 1) Shredded cheddar cheese holding between 46F and 47F on the counter in the cooks' line.
- 2) Cooked bacon pieces holding between 65F and 67F in the walk-in refrigerator (took multiple temperatures, measuring 65F, 66F, and 67F).
- 3) Shredded cheddar cheese holding between 47F and 48F in the buffet line.
- 4) Cut honeydew melon pieces holding between 48F and 51F in the buffet line (took multiple temperatures, measuring 48F, 49F, 50F, and 51F). Corrected on site. Operator voluntarily discarded melon. See VC&D.

Maintain food in cold holding at 41F or below.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed unlabeled containers of cotton candy mix (whitish crystals).
 Ensure to label all containers with the common name of the food, except items that are readily identifiable like pasta.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed insufficient air gap between draining pipe and floor sink in the pantry area.
 Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipe is of a large diameter and therefore must have an air gap of twice the diameter of the draining pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed that a copy of the last routine inspection report was not available on site. Ensure that a copy of the last routine inspection report is maintained on site and available upon request.

 All inspection reports are available online at www.sbcounty.gov/dph/dehs (click on the link "Restaurant Grades" and search for facility name).

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 5 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.

 Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 1-22-2014.

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

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: Operator voluntarily discarded approximately 1 (one) pound of cut honeydew melon.

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.

Notes:

- 1) Provided AB 1252 factsheet to operator.