



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>CHANIDA THAI CUISINE</b>					DATE 1/14/2014	SIGNATURE <i>[Signature]</i>	
LOCATION 34664 COUNTY LINE RD 15, YUCAIPA, CA 92399					REINSPECTION DATE 1/28/2014	PERMIT EXPIRATION 12/31/2014	
MAILING ADDRESS 34664 COUNTY LINE RD UNIT 15, YUCAIPA CA 92399					REHS <b>Antonio Fields</b>		
FA # FA0000184	PR # PR0005104	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 1:39 PM	TIME OUT 3:08 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
- 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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	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	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>		2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A			4	<span style="color: red;">⊗</span>
<span style="color: green;">In</span>	N/O	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	N/O	N/A				2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source			4	
In	N/O	<span style="color: blue;">N/A</span>				2
In	N/O	<span style="color: blue;">N/A</span>				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">N/A</span>				2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">N/A</span>				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">N/A</span>			4	
WATER/HOT WATER						
<span style="color: green;">In</span>		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<span style="color: green;">In</span>		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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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 ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Employee observed handling soiled utensils then proceeded to handle clean utensil without washing hands. Wash hands thoroughly when switching from soiled to clean utensils. The employee was notified immediately and hands were washed.
	Complied on 1/14/2014	

**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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a container of fried chicken between 93-105F on the stove near the deep fryer with no heat/cold source to maintain within safe temperatures. Employee stated the chicken stays on the counter until customer orders orange chicken and is then cooked with sauce. Maintain chicken within safe temperatures (at/below 41F during cold holding or at/above 135F during hot holding) while waiting to use. The chicken was placed in the refrigerator to cool to safe temperatures.
	Not In Compliance	

**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](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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Heavy ice buildup observed in the reach-in freezer located near the walk-in refrigerator. Maintain the reach-in freezer clean and in good condition.
	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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Heavy grease/debris buildup observed on the hood filters and light covers located under the hood. Clean and maintain equipment in good condition.
	Not In Compliance	

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b>  <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 3 food handler cards missing. Provide a valid food worker certification on-site for employees.
	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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Last inspection report observed missing provide a copy of the current inspection report on-site.

Handle of scoop observed inside of the rice within the bulk container. Maintain the handle out of the food.

"A" placard posted.