



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

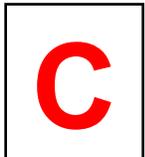
www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME BUFFALO WING FACTORY					DATE 2/11/2014	SIGNATURE <i>Danisha Riley</i>	
LOCATION 331 E 9TH ST 4, SAN BERNARDINO, CA 92410					REINSPECTION DATE 2/25/2014	PERMIT EXPIRATION 10/31/2014	
MAILING ADDRESS 331 E 9TH ST UNIT 4, SAN BERNARDINO CA 92410					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Patrick Baccari		
FA # FA0005068	PR # PR0004165	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None		
TIME IN 3:15 PM	TIME OUT 5:25 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 73

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="radio"/>			2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/>	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used prop		4	<input checked="" type="checkbox"/>
In			6. Adequate handwashing facilities supplied & accessib			<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	<input checked="" type="radio"/>	N/A	9. Proper cooling methods		4	2
In	<input checked="" type="radio"/>	N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/>
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>			15. Food obtained from approved source		4	
In	N/O	<input checked="" type="radio"/>	16. Compliance with shell stock tags, condition, display			2
In	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<input checked="" type="radio"/>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<input checked="" type="radio"/>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<input checked="" type="radio"/>	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			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	<input checked="" type="checkbox"/>
27. Food separated and protected	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
40. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
53. Impoundment	
54. Permit Suspension	



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

POINTS 4	Compliance date not specified	Inspector Comments: Tartar sauce, ranch dressing were observed at 70 -72°F. Cooked chicken and fish was observed at 110 -117°F in un-regulated pan are found held at temperatures of 50°F to 130°F without any other intervention. Maintain perishable foods at required temperatures. Multiple PHFs (i.e., two or more food items in separate containers/ or compartments), are found held at temperatures of 50°F to 130°F without any other approved intervention.
	Complied on 2/11/2014	

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: A food employee contaminates food by any intentional or unintentional act. Hands are being washed over an unclean sink being used to cut up chicken. Buckets of chicken were stored on floor. Keep items and conditions safe to prevent direct cross contamination.
	Not In Compliance	

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Lack of a valid Certified Food Manager certificate available during the inspection. Person in Charge and food employees are unable to demonstrate food safety knowledge practices and principles applicable to their assigned duties.
	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>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Open employee drink is observed stored on or above a food/utensil contact surface.
	Not In Compliance	

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Hands are not thoroughly washed when necessary as specified in Section 113953.3. Hand wash sink in preparation area must be used to wash hands.
	Not In Compliance	

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Obstructed, inaccessible, improper use of, or unclean hand washing sink. Lack of required soap and paper towels in dispensers.

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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Boxes of chicken and fish were observed thawing at room temperature as well as containers filled with water chicken, fish, and shrimp. Food is found displayed and any part of the food item has begun to thaw, but the food is not in the temperature danger zone. Food is observed found not being thawed by one of the approved procedures. Note: Approved Thawing Methods are:
 A. Under refrigeration that maintains the food temperature at 41oF or below.
 B. Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70oF or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
 C. In a microwave oven if immediately followed by immediate preparation.
 D. As part of a cooking process.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Open bag of rice was observed on the floor. Store rice off floor. Transfer rice to a container with a tight fitting lid. Remove inoperable equipment or repair and maintain it. When food is not stored, prepared, displayed or held so that it is protected from cross contamination (i.e. sneeze guards, lids, display cases, dispensers, labeled containers, separating raw food from ready to eat food etc.).

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Food is not stored at least 6 inches above floor to protect from splash, dust, vermin of other forms of contamination or adulteration. Open buckets of chicken were observed on floor. Whats on the floor ends up in a refrigerator and the back to a food preparation surface.

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))

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

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Remove char between vent on friers its building up.

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Cleaned and sanitized equipment, cabinets used for storing food, or a cabinet used to store cleaned and sanitized equipment, utensils, laundered linens, or single-use articles shall not be found in, or stored in, any of the following areas: a) Locker rooms, toilet rooms, refuse rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under open stairwells, under other sources of contamination. Remove equipment from restroom.
	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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: A metal probe thermometer suitable for measuring the temperature of food is not readily available on the premises where PHF's are held. Use thermometer to verify temperature control is maintained.
	Not In Compliance	

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Wet wiping cloths and dry wiping cloths, are not free of food debris and visible soil. Working containers of sanitizing solutions for storage of in-use wiping cloths are not used in a manner that prevents contamination of food, equipment, utensils, linens, or single-use
	Not In Compliance	

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Plumbing and plumbing fixtures not properly not maintained to prevent contamination, or not fully operative, or in good repair. Drain line below sink needs thorough cleaning.
	Not In Compliance	

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Organize storage and provide detailed cleaning to floors walls.
	Not In Compliance	

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Tartar sauce 1/2 gallon, ranch dressing 1 gallon were observed at 70 -72°F and discarded.
	Not In Compliance	

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

Notice of a required re-score inspection was presented to operator and must be complied with in 30 days.