



**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 THAI T					DATE 3/6/2014	SIGNATURE <i>Amanda Gaspard</i>	
LOCATION 11275 SIERRA AV 3D, FONTANA, CA 92337					REINSPECTION DATE 9/06/2014	PERMIT EXPIRATION 7/31/2014	
MAILING ADDRESS 11275 SIERRA AV STE 3D, FONTANA CA 92337					REHS Amanda Gaspard		
FA # FA0014340	PR # PR0018935	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 11:58 AM	TIME OUT 1:47 PM	CONTACT Not Captured			RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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 81

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				⊗
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	+			⊗
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				⊗
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	⊗
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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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	2
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
Not In Compliance

Inspector Comments: Observed the following cold holding violations:
 1) Shrimp holding between 50F and 53F in the upper portion of the prep refrigerator (took multiple temperatures, measuring 50F, 51F, 52F, and 53F).
 2) Pork holding between 46F and 48F in the upper portion of the prep refrigerator (took multiple temperatures, measuring 46F, 47F, and 48F).
 3) Beef holding between 46F and 52F in the upper portion of the prep refrigerator (took multiple temperatures, measuring 46F, 47F, and 52F).

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

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2
Compliance date not specified
Not In Compliance

Inspector Comments: Observed an open, uncovered employee beverage stored adjacent to and above retail food items in the walk-in refrigerator.

Ensure to not store open, uncovered drinks or employee food items on or directly above retail food. Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface. Ensure to not eat or drink at an active prep table / cooks' line. Ensure that employees eat/drink only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2
Compliance date not specified
Complied on 3/6/2014

Inspector Comments: Observed no paper towels in dispenser at the handwashing sink in the kitchen area (next to the cooks' line).

Provide paper towels in dispenser at all times OR install a heated-air hand drying device.

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)

12. RETURNED AND RESERVICE OF FOOD

POINTS
2
Compliance date not specified
Not In Compliance

Inspector Comments: Observed small bowls (with removable lids and spoons resting inside for customer self-service) of chili, Thai chili, and jalapenos on tables for customers in restaurant dining area. These bowls of condiments are placed on tables for customer self-service, and then re-served to new customers.

Ensure that single-use containers OR bottles with narrow necks are utilized, to prevent customer contamination of condiments for future customers. Ensure that, after being served/sold and in the possession of a consumer, food that is unused or returned by the consumer is not be offered as food for human consumption.

Violation Description: No unpackaged food that has been served shall be re-served or used for human consumption. (114079)



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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2	Compliance date not specified	Inspector Comments: Observed floor sink clogged with standing water (the floor sink underneath the soda machine, near the cash register). Observed a large amount of thick syrupy sludge / debris that had accumulated at the bottom of the floor sink. Ensure that floor sink does not become clogged. Ensure that excess debris/water does not accumulate in the floor sink. Take the necessary steps to fix the plumbing issues for the floor sink. Ensure that when liquid is drained from the soda machine, the floor sink does not clog or flood the floor. Investigate drainage issue / sludge accumulation issue and take appropriate steps as needed. Continue to monitor disposal of wastewater at this floor sink to prevent clogging of floor sink and build-up of stagnant water and debris.
	Not In Compliance	

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed multiple containers of open, uncovered foods in the walk-in refrigerator and in the upright reach-in freezer. Ensure to maintain all containers of food covered to prevent contamination.
	Not In Compliance	

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	Inspector Comments: Observed unlabeled containers of sugar, salt, and MSG in the kitchen area. Ensure to label all containers with the common name of the food, except items that are readily identifiable like pasta. Observed multiple containers of food stored on the floor in the walk-in refrigerator and in the kitchen area. Ensure to store all food items at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.
	Not In Compliance	

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	Inspector Comments: Observed a large amount of dust / debris build-up on the fan guard in the lower portion of the prep refrigerator in the kitchen area / cooks' line. Clean thoroughly and regularly, and maintain free of dust / debris build-up.
	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 tongs lying in container of shrimp in the upper portion of the prep refrigerator. Observed utensil lying in bin of ingredients in the back storage area. Ensure to store utensils out of food OR if using scoops, store with handle upright out of food to prevent contamination with hands.
	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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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that the integral/permanently-affixed temperature measuring device for the walk-in refrigerator was not functioning. Observed that the thermometer placed inside the walk-in refrigerator was also not functioning.
	Not In Compliance	
Repair/replace integral/permanently-affixed temperature measuring device OR provide functional thermometer inside of walk-in refrigerator.		

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>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed insufficient air gaps between draining pipes and floor sink, under the soda machine (near the cash register).
	Not In Compliance	
Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes.		
Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom 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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that a copy of the last routine inspection report was not available on site.
	Not In Compliance	
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

Overall Inspection Comments

"B" grade card posted.

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Notes:

- 1) Provided facility with re-score form, HELP brochure, handwashing stickers, hot and cold holding stickers, It Is Done Yet? cooking time/temperature sticker, and manual warewashing Wash/Rinse/Sanitize sticker.
- 2) Provided AB 1252 factsheet to operator.