County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME CHINA TOWN BUFFET				DATE 4/8/2014	SIGNATURE
LOCATION 1505 E MAIN ST, BARSTOW, CA 92311					REINSPECTION DATE Not Specified / PERMIT EXPIRATION
MAILING ADDRESS 1505 E MAIN ST, BARSTOW, CA 92311 ☐FACILITY ☐OWNER ☐ACCOUNT					REHS Dawn LaFlower
FA # FA0006608	PR # Not Specified	SR # Not Specified	CO # CO0047277	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL
TIME IN 12:41 PM	TIME OUT 1:36 PM	CONTACT Not Captured			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: Environmental Health has received an alleged Foodborne Illness complaint stating that 2 people became ill after eating at facility. Requester also stated in complaint that the food in the buffet was barely warm.

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113980

Inspector Comments: The following food items were discarded due to improper cooling, and holding temperatures:

Approximately 5 pounds of cooked rice
Approximately 1 pound cooked shrimp
Approximately 2 pounds cooked chicken

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 Offical Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

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LOCATION		REHS
1505 E MAIN ST, BARSTOW, CA 92311		Dawn LaFlower

Explained nature of complaint to manager on site. Manager had not received any complaints.

Observations as follows:

Observed temperature of hot foods in steam table exceeding the minimum hot holding temperature. Operator maintain temperature logs periodically throughout day.
Observed temperature of sliced tomatoes, and melon in cold buffet at 54-57 degrees. Operator states that melon was cut prior to placing in ice on buffet line. Recommend storing in walk in prior to cutting and placing on buffet line to maintain cold holding temperatures. Discarded, see VC&D.
Observed temperature of cooked rice prepared day prior cooling in deep colander in walk in at 54 to 61 degrees. Discarded, see VC&D. Ensure to properly cool rice uncovered in shallow stainless steel pans.
Observed temperature of cooked chicken, shrimp, and pork in prep table ranging from 54 to 59 degrees. Discarded, see VC&D.
Observed cook on cooks line wipe prep surfaces with soiled wiping towel. Soiled wiping towels sitting on prep surfaces throughout facility. Ensure wiping towels are stored submerged in sanitizer solution between uses.
Observed no detectable amount of quaternary ammonium or chlorine in all sanitizer containers throughout facility. Maintain quaternary ammonium between 200-400 ppm, and chlorine between 100-200 ppm and monitor frequently with test strips to verify appropriate sanitizer levels are maintained.
Observed cook on cooks line wipe hands on apron. Ensure hands are washed with soap and warm water between tasks.
Observed rodent droppings on top of and underneath automatic warewash machine, and under prep table, and dry storage areas.
Observed cook on cooks line unable to demonstrate knowledge without looking at cooking temperatures posted in prep area. Ensure all employees can demonstrate knowledge in food safety. Other cook on prep line able to demonstrate knowledge adequately.
Observed utensils stored in stainless steel pan and serving utensils and bowls unprotected from contamination. All utensils must be protected from contamination under sneezeguard or mouthparts pre-wrapped in napkin.
Observed a hot water supply in excess of 130 degrees throughout facility.
Owner states no employees have been ill or have reported to work ill.
Observed cold holding temperatures of potentially hazardous foods below 41 degrees in refrigerator and prep table.
Facility has not had any changes in food suppliers, food processing procedures, or has modified food ingredients.
Facility has not experienced any failures in equipment, power, water, or had any waste water or sewage overflows.
All refrigeration and freezers are working properly at this time.
Observed handwashing supplies maintained stocked.

Unable to verify foodborne illness complaint at this time, however based on these findings, conditions exist that could possibly lead to a foodborne illness.

Closing complaint at this time.

Photo Attachments:

No Photo Attachments