



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

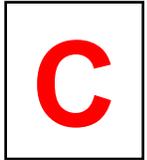
(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME A DONG RESTAURANT II				DATE 8/19/2014	SIGNATURE
LOCATION 25685 REDLANDS BL C, LOMA LINDA, CA 92354				REINSPECTION DATE 2/19/2015	PERMIT EXPIRATION 1/31/2015
MAILING ADDRESS 25647 CARROL CT, LOMA LINDA CA 92354				REHS Amanda Gaspard	
FA # FA0005350	PR # PR000100	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required
TIME IN 1:05 PM	TIME OUT 4:48 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 76

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
- X MAJ = Major violation
- O OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				X
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				X
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		4	X
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	+		X
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	+		X

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	X
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	X
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	X
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	X
40. Wiping cloths: properly used and stored	X
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	X
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	X
44. Premises; personal/cleaning items; vermin-proofin	X

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	X
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	X
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	X
53. Impoundment	
54. Permit Suspension	



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
 Complied on 8/19/2014

Inspector Comments: Observed multiple containers of pho (meat soup) stored in an upright-reach in refrigerator. Observed pho holding between 47F and 63F. First container was holding between 57F and 58F; second container was holding at 47F; third container was holding between 62F and 63F, and fourth container was holding at 55F. Containers were approximately 7 inches deep. Operator stated that the pho had been cooked and stored yesterday.

Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours].

Observed curry cooling in an upright reach-in refrigerator; temp'ed curry between 50F and 51F. Operator stated that the curry had been prepared approximately two hours before. Observed that the container (in which the curry was cooling) was approximately 6 inches deep.

Ensure to use an approved method when cooling food.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans. [Metal pans are heat-conductive; plastic containers are not heat-conductive.]
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site. Operator voluntarily discarded the pho that had been prepared yesterday. Operator placed curry (that was still cooling) into an ice bath.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 8/19/2014

Inspector Comments: Observed an employee washing a utensil in a prep sink (in the kitchen). Employee washed and rinsed the utensil. Employee did not sanitize utensil. Employee proceeded to get a paper towel and towel dry the utensil. Employee then returned to cooking food and used the utensil with food.

Ensure to properly wash, rinse and sanitize utensils / dishes. Ensure to allow utensils / dishes to fully air dry, before using them. Ensure to not dry dishes with towels (neither paper towel or cloth towel drying is permitted).

Ensure to follow the following steps when conducting manual warewashing:

- 1) Conduct a precleaning step. Food debris on equipment and utensils shall be scraped over a waste disposal unit, scupper, or garbage receptacle. If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.
- 2) Ensure to have a water temperature of at least 100F during the wash step, when actively conducting manual warewashing.
- 3) Ensure to rinse dishes/utensils in clear water during the rinse step.
- 4) Ensure to have adequate sanitizer contact time and at proper sanitizing level. If using chlorine as sanitizer, ensure to have 100 ppm chlorine level and a sanitizer contact time of at least 30 seconds. If using quaternary ammonium, ensure to have 200 ppm quaternary ammonium level and a sanitizer contact time of at least 60 seconds.
- 5) Ensure to not dry dishes with towels (neither paper towel or cloth towel drying is permitted). Ensure to allow dishes to air dry.

Observed an employee beverage and cut piece of fruit stored inside a clean rice cooker pan (lid was on top of pan).

Ensure to store clean pans / dishes in a sanitary manner. Ensure not to store employee beverages or food inside of clean pans / dishes.

Corrected on site.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no valid food manager's certificate on site. This is a repeat violation.

Obtain current, valid food manager's certificate; keep original certificate on site at all times (photocopies of food manager's certificate are not accepted.) Certification must be from an ANSI-approved organization.

For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4

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>



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed an open, uncovered container of employee food stored comingled with retail food, in the lower portion of a reach-in prep refrigerator in the kitchen area. Observed employee food comingled with retail food, in the upright reach-in refrigerator in the hallway.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed the following cold holding violations:

- 1) Fried tofu holding between 51F and 52F in the lower portion of the reach-in prep refrigerator (on the left side of the kitchen).
- 2) Noodles holding at 45F in the lower portion of the reach-in prep refrigerator (on the left side of the kitchen).

Maintain potentially hazardous 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

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed open food (meat, cut vegetables, etc.) stored in plastic grocery shopping bags / to-go bags throughout facility (in multiple freezers, refrigerators, etc.)

Cease using these bags. Obtain and use food-grade bags.

Observed multiple containers of open, uncovered foods throughout facility (eggrolls in freezer, spices / seasonings on storage shelves, etc.)

Ensure to maintain all containers of food covered to prevent contamination.

Observed raw shell eggs stored above ready-to-eat food items, in a reach-in refrigerator near the warewashing area.

Ensure to store eggs below ready-to-eat food items, so that cross-contamination does not occur.

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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed unlabeled containers of ingredients throughout facility (bin of sugar, spices / seasonings stored in grape leaves container, taro powder, etc.) Ensure to label all containers with the common name of the food, except items that are readily identifiable like pasta.
	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 multiple small plastic cups, bowls, and measuring cups stored in food containers (taro powder, milk tea powder, rice, sugar, etc.), throughout facility. Observed scoop lying in bin of sugar, with handle touching food. Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands.
	Not In Compliance	

Observed employee washing hands at a prep sink.

Ensure to not wash hands at a prep sink. Prep sinks shall be provided exclusively for food preparation, and accessible at all times. See Cal Code section 114163.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed no thermometer in the reach-in prep refrigerator in the kitchen (on the right hand side, nearest the stove). Provide thermometer. Ensure that the thermometer is readily visible and placed in the warmest part of the refrigeration unit.
	Not In Compliance	

Observed that a metal probe thermometer (for measuring potentially hazardous food items) was not readily available on site.

Obtain a metal probe thermometer, so that temperatures of potentially hazardous food items can be measured.

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: Observed wet wiping cloth stored on counter. Ensure to store wet wiping cloths in sanitizer bucket when not in use. Observed chlorine levels below 50 ppm in sanitizer buckets. Maintain chlorine level at 100 ppm in sanitizer buckets.
	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)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed insufficient air gaps between draining pipes and floor sink, under the 3-compartment sink. There are four draining pipes that drain into this floor sink; all of them had insufficient air gaps (pipes were either at the level of the floor, or resting inside the floor sink).

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed no toilet paper in the dispensers in either of the stalls in the men's restroom. Observed toilet paper rolls stored on railing / on top of dispenser.

Ensure that toilet paper rolls are stored in dispenser at all times.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed gap between back door (in back customer dining area) and the wall; gap was large enough to allow vermin to enter facility.

Repair / replace. Ensure that there are not gaps between the door and wall. Investigate other possible entries for vermin, and provide maintenance / repairs to ensure that vermin do not enter facility. Ensure that facility is vermin-proofed.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

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

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed a water leak from the ceiling, in the warewashing area. Observed that the leak was steady.

Provide repairs / maintenance immediately. Repair / replace ceiling tiles as needed, and provide repairs to roof if needed.

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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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that a copy of the last graded inspection report was not available on site. Ensure that a copy of the last graded inspection report is maintained on site and available upon request. All inspection reports are available online at http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx
	Not In Compliance	

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

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The operator voluntarily discarded approximately eighty (80) pounds of pho (meat soup).
	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

"C" grade card posted.

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

Provided facility with re-score form, HELP brochure, handwashing sticker, It Is Done Yet? cooking time/temperature sticker, and business cards with food worker card training website link.